



*Twist
on Angell*

Welcome

Beginner's Luck

Calamari

A la Mamma-pepper rings, roasted garlic butter and wine sauce...8

Twisted-honey chipotle butter and finished with fresh lime and scallion pesto...8

Arrabiata-zesty tomato sauce with red onions, olives and capers...8

Mustard Beer Glazed Chicken Skewers

Lightly fried chicken tenders tossed in a whole grain mustard beer glaze and served with apricot horseradish dipping sauce...7

Moroccan Hummus Platter

Chef's own creamy chickpea spread served with sweet red onion marmalade, cucumber, feta cheese, carrot and celery sticks, pepperoncini peppers, toasted whole wheat pita and fresh lemon...9

Everyone's Favorite Buffalo Tenders

Lightly fried chicken tenders tossed in our spicy sauce and served with carrot, celery sticks and blue cheese dip...8

Loaded Nachos

Blue and yellow corn chips layered with melted cheddar jack cheese and house made chili con carne, finished with shredded lettuce, diced tomato, jalapeños, corn salsa, guacamole and cilantro lime sour cream...9

Twisted Popcorn

Fluffy white kernels tossed in our honey chipotle butter and finished with fresh squeezed lime juice...5

Clams Zuppa

Your choice of red or white broth, and served with toasted garlic buttered ciabatta bread...10

Add pasta for an authentic Italian entrée...13

Baked Brie

Warm Brie baked in a buttery puff pastry, served with red onion marmalade, dried cherry, pear and apple chutney, port wine syrup, brown sugar baked pecans and toasted flatbread crackers...9

International Cheese Plate

An assortment of gourmet cheeses served with mandarins, toasted pecans, edamame, port wine syrup and home made grilled flatbread...6 (per person)

Greens

Mixed Greens

Baby field greens, cucumber, grape tomatoes and shredded carrot, served with your choice of dressing...6

Grilled Hearts of Romaine

Crumbled goat cheese, toasted soy nuts, oven roasted tomatoes, kalamata olives and a warm applewood bacon vinaigrette...8

Traditional Caesar

Fresh romaine tossed in our creamy dressing with herbed croutons, shaved Reggiano cheese and lemon wedge...7

Twisted Thai

Baby field greens tossed in a Thai-style BBQ vinaigrette with cellophane noodles, honey roasted peanuts, shredded carrots, mandarins and grilled baby corn, finished with teriyaki marinated chicken satays...8

Spinach Salad

Baby spinach greens tossed in a candy-apple vinaigrette with toasted prosciutto, brown sugar baked apples, dried cranberries, candied pecans and crumbled goat cheese, finished with port wine syrup...8

Twisted Wedge

A wedge of fresh iceberg topped with a spicy blue cheese dressing and fried prosciutto, served with sliced red onions, oven roasted tomatoes, toasted pecans and fresh sweet peas...8

Sandwiches

Twisted Turkey Club

Sliced turkey, melted Brie, applewood bacon, sliced red onion and avocado on decadent grilled Portuguese sweet bread with roasted tomato aioli...8

* Irish Pub Burger

Grilled Black Angus burger topped with melted cheddar, applewood bacon, red onion marmalade, served with a whole grain mustard and Guinness aioli on toasted honey wheat roll...9

Portabella Sandwich

Marinated grilled portabella mushroom layered with roasted red peppers, fresh mozzarella, baby spinach and sliced red onion, finished with a balsamic vinegar reduction glaze and served on toasted honey wheat roll...8

The "PAT"

Sliced prosciutto, arugula, tomato and lemon aioli on garlic buttered ciabatta bread with fresh mozzarella and goat cheese...9
Add fresh sliced avocado and red onion marmalade for a yummy treat...11

Tuscan Turkey Burger

House made all white meat ground turkey breast mixed with fresh Italian herbs and caramelized onions. Served on toasted ciabatta bread with roasted garlic aioli, sliced tomatoes and baby spinach dressed in red wine vinaigrette...8

* Grilled Black Angus Burger

Grilled to your liking and finished with crisp greenleaf lettuce and sliced tomato...8

Grilled Chicken BLT

Grilled chicken breast topped with applewood bacon, iceberg lettuce, sliced tomato and roasted tomato aioli on ciabatta...8

Grilled Tenderloin Sandwich

Thinly sliced beef tenderloin dredged in au jus then topped with caramelized onions and sautéed mushrooms laced with American cheese on a torpedo roll...12

Grilled Pizzas

One Rustic Size...11

Sausage Rabe

White bean purée, home made Italian sausage, sautéed broccoli rabe, fresh mozzarella, olive oil and crushed red pepper flakes

Eccentric Eggplant

Sundried tomato pesto, smoked mozzarella cheese, shredded mozzarella cheese, egg-battered fried eggplant and fresh basil, finished with a sweet balsamic reduction glaze

Four Cheese

Roasted garlic olive oil, melted mozzarella cheese, Pecorino Romano cheese, goat cheese and crumbled feta

Twisted Potato Skin

Roasted garlic mashed potatoes, cheddar jack cheese, andouille sausage, diced tomato and banana pepper rings, finished with sour cream

Margherita

Roasted garlic oil, fresh mozzarella, shredded mozzarella, sliced tomato and fresh basil leaves

Add chicken...4

Add steak...7

Add shrimp...6

Noodles

“Angell’s Pillows”

Nutty brown butter, fresh peas and toasted walnuts tossed with pumpkin squash ravioli and finished with sweet Marsala wine glazed chicken breast and grated Pecorino Romano cheese...16

“Un-classic” Alfredo

Fresh cavatappi pasta tossed in a rich and creamy sauce with smoked mozzarella, Pecorino Romano and goat cheese...13

Lobster Ravioli

Over-stuffed ravioli tossed in a roasted tomato cream sauce with andouille sausage, wilted spinach, caramelized onions and roasted garlic. Finished with fresh herbs...19

Green Eggs and Ham

Crispy pancetta, prosciutto, fresh asparagus and peas in an arugula pesto cream sauce tossed with cavatappi pasta and finished with Reggiano cheese and a crispy fried egg...15

Taylor Street Pasta

Chicago-style sweet Italian sausage, charred red peppers, portabella mushrooms and caramelized onions tossed in a spicy pomodoro sauce with fresh cavatappi pasta and garden basil. Finished with white truffle scented ricotta cheese...15

Nonna’s Pasta and Meatballs

Just like she used to make..... served atop cavatappi pasta with our house slow simmered gravy and garlic buttered ciabatta bread...12

Tortellini Fresco

Ripe garden tomatoes flash sautéed with fresh basil, extra virgin olive oil and garlic, tossed with cheese tortellini pasta and fresh mozzarella and finished with Reggiano cheese...12
Add homemade sausage...15

Pasta Pink Vodka

Traditionally prepared in a rich tomato sauce and tossed with cavatappi pasta and fresh basil. Served with garlic buttered ciabatta bread...12

Please Ask the Manager About Planning Your Next Event
Also, Inquire About Our Gluten Free Menu

Consumer Advisory

Consumption of undercooked meats or seafood can cause Foodborne illness and is not recommended. Patrons of the Marra Restaurant Group are recommended to order meats or seafood cooked through. Items marked with * are considered potentially hazardous food items.

The Main Event

Eastside Paella

Shrimp, littleneck clams, scallops, andouille sausage, chicken, fresh peas, caramelized onions and tomatoes slowly simmered with Arborio rice in a spicy saffron and fresh herb broth...19

*Beef Tenderloin Au Poive

Cracked peppercorn encrusted and pan seared beef tenderloin served with a parmesan mashed potato and grilled asparagus, finished in a cognac demiglaze cream sauce...22

Fried Rice

Wok-stirred brown rice, onion, carrot, snow peas, charred red pepper, shiitakes and scallions in a hoisin BBQ broth

Add Pork Tenderloin...13

Add Chicken...13

Add Shrimp...15

Add Tofu...12

Vegetarian with Extra Veggies...11

Baby Cheddar and Mushroom Meatloaf

Individually baked and topped with our caramelized onion and Guinness demi glaze and served with red bliss mashed potatoes and house vegetable...15

*Olive Oil Poached Salmon

Atlantic Salmon poached in an herb infused olive oil and served over a puttanesca sauce consisting of pomodoro, kalamata olives, red onions, capers and garlic, topped with lemon vinaigrette dressed greens...19

*Asian Tuna Salad

Wasabi pea crusted pan-seared tuna served atop baby greens tossed in a Thai bbq vinaigrette with edamame, soy nuts, snow peas and sesame cucumber carrot salad. Finished with sweet chili glaze...19

Almost Picatta-Style Sole

Oven-baked sole fillets topped with crispy prosciutto, brown butter and lemon caper vinaigrette, served over goat cheese chive mashed potatoes and grilled fresh asparagus. Finished with red wine dressed baby greens...17

*Pork Cassoulet

Pork tenderloin encrusted in fresh herbs and butter braised, served over a bed of slow simmered white beans, pancetta, prosciutto, oven roasted tomatoes, red onions and garlic, topped with grilled asparagus...17

Scallops Gremolata

Pink peppercorn dusted and pan-seared scallops served over creamy goat cheese, roasted tomato and asparagus risotto. Finished with preserved lemon and mint gremolata butter...18

Tempura Cajun Shrimp

Jumbo shrimp lightly fried in a tempura batter and served over a creamy Cajun spiced risotto, accompanied by a fresh tomato cucumber salsa and an avocado cream...19

*Surf & Turf

Beef tenderloin grilled and topped with jumbo shrimp finished in a white wine garlic butter sauce, served over garlic crostini and finished with homemade potato chips, accompanied by grilled asparagus...25

Eggplant Parmesan Risotto

Egg-battered eggplant layered casserole-style with creamy tomato and herb risotto. Finished with balsamic dressed baby greens and warm garlic buttered ciabatta bread...14

Chicken Parmesan

Classically prepared with our own house gravy and bubbly mozzarella cheese and served atop cavatappi pasta with garlic buttered ciabatta bread...14

Glass Whites

	Glass	Bottle
Montevina White Zinfandel.....	6.5	24
Principato Pinot Grigio.....	6.5	24
Banrock Station Chardonnay.....	6.5	24
Santa Rita Bin 120 Sauvignon Blanc.....	7.5	28
Chateau Ste. Michelle.....	8.5	32
Hess 'Monterey' Chardonnay.....	8.5	32
Bivio Pinot Grigio.....	8.5	32
Seaglass Sauvignon Blanc.....	8.5	32

Glass Reds

	Glass	Bottle
Penfolds Rawson's Retreat Shiraz Cabernet.....	6.5	24
Los Cardos Malbec.....	7.5	28
Straccali Chianti.....	7.5	28
Bogle Merlot.....	7.5	28
Man Cabernet Sauvignon.....	7.5	28
Robert Mondavi "Private Selection" Pinot Noir.....	8.5	32
Dynamite Zinfandel.....	8.5	32
Ménage á Trois "Red".....	8.5	32
14 Hands Merlot.....	8.5	32
Peter Lehmann Shiraz.....	8.5	32
Trinchero Napa Valley Pinot Noir.....	10.5	40
Clos du Bois Cabernet Sauvignon.....	10.5	40

Half Whites

Kendall-Jackson Chardonnay.....	22
Dry Creek Fume Blanc.....	20

Half Reds

Clos du Bois Merlot.....	18
Seghesio Zinfandel.....	20
Rocca delle Macie Chianti Calssico.....	22
Clos du Val Cabernet Sauvignon.....	28
E. Guigal Chateauneuf-du-Pape.....	30

Full Whites

Oyster Bay Sauvignon Blanc.....	27
Kendall-Jackson Chardonnay.....	30
St. Supéry Meritage White.....	38
Santa Margarita Pinot Grigio.....	40

Full Reds

Goats do Roam "Red".....	20
Seghesio Zinfandel.....	29
Three Rings Shiraz.....	34
BR Cohn Cabernet Sauvignon.....	42
Wild Horse Pinot Noir.....	46

Bubbles

Lunetta Prosecco.....	7.5
Freixenet Brut.....	7.5
Gloria Ferrer Blanc de Noirs.....	32
Moët et Chandon Imperial.....	77
Perrier-Jouet Fleur de Champagne.....	142