



## Who is Angelo?

In the late 1930's, Angelo settled in the United States and began his pizza making journey. From working at pizza shops around the city to opening up his first store: Pizza Chef in Brooklyn, Angelo only made pizza with coal ovens, typically running between 800°-1,000° F, producing crisp pies with a nice char within 60-90 seconds.

*"If it's not cooked in a coal fired brick oven IT AIN'T PIZZA! The crust has to be blackened and crisp, topped with only FRESH mozzarella and tomato sauce."*

As time passed, Angelo felt there were only a handful of pizza places left in the city like his and vowed to continue making traditional New York Style Coal-Oven Pizza. Angelo's passion has been passed down for family generations, as his children and nephews continue his traditions of excellent pizza making at *Angelo's Pizza on Broadway.*

### HOURS

Mon-Thurs 11:30am–11pm  
Fri-Sat 11:30am–12am  
Sun 11:30am–11pm

### LOCATION

1697 Broadway NY, NY 10019  
(b/n 53rd & 54th Street)

### CONTACT

TEL. (212) 245-8811  
FAX. (212) 245-8829  
[info@AngelosBroadway.com](mailto:info@AngelosBroadway.com)

**Check-In & Review Us On:**  
Yelp • TripAdvisor • FourSquare

**@AngelosBroadway**



[www.AngelosBroadway.com](http://www.AngelosBroadway.com)

## PIZZA / CALZONE

### White Pie

*ricotta + mozzarella*  
 13" ( 1-2 servings ) **\$18.00**  
 17" ( 2-4 servings ) **\$22.00**

### Old-Fashioned Margherita

*mozzarella + tomato sauce + basil*  
 13" ( 1-2 servings ) **\$18.00**  
 17" ( 2-4 servings ) **\$22.00**

### Calzone

*ricotta + mozzarella*  
 \*Side: Marinara Sauce **\$19.00**  
 +Add Additional Toppings

**\*Square Pizza** *pecorino romano + parmigiana + mozzarella + buffalo cheese* **\$24.00**  
 18" ( 3-5 servings )

### Additional Toppings

**Veggies | \$3.95 (each)**

*Arugula, Broccoli, Olives, Onions, Sun-Dried Tomatoes, Mixed Fresh Roasted Peppers, Mushrooms*

**Meats | \$3.95 (each)**

*Anchovies, Sausage, Meatballs  
 Pepperoni (\$1 surcharge), Prosciutto di Parma (\$4 surcharge)*

**Extras | \$2.75 (each)**

*Ricotta, Mozzarella, Tomato Sauce  
 Add: Garlic \$1.00*

**\*VEGAN:** *Original hand-tossed dough and tomato sauce is 100% VEGAN!*

## APPETIZERS

	<i>Individual</i>	<i>Family</i>
Grilled (with mixed greens) OR Fried Calamari	<b>\$12.45</b>	
Fried Zucchini & Eggplant with Garlic Yogurt Dip	<b>\$11.45</b>	
Portobello Mushroom with Field Greens and Artichoke	<b>\$10.95</b>	
Caprese <i>mozzarella, vine-ripened tomatoes, roasted peppers, basil pesto, EVOO</i>	<b>\$10.95</b>	<b>\$31.95</b>
Angelo's Antipasti <i>soppressata, roasted peppers, prosciutto, anchovies, olives, parmigiano</i>	<b>\$11.95</b>	<b>\$33.95</b>

## SIGNATURE DISH

	<i>Individual (only)</i>
<b>Lasagna di Casa</b> <i>layers of bolognese, béchamel sauce, parmesan cheese, fresh pasta</i>	<b>\$19.95</b>
<b>Melanzane Parmigiana</b> <i>traditional eggplant parmigiana, spaghetti con pomodoro</i>	<b>\$19.95</b>
<b>Pollo Parmigiana</b> <i>traditional-style chicken parmigiana, spaghetti con pomodoro</i>	<b>\$19.95</b>
<b>Pollo con Marsala</b> <i>sautéed chicken breast, mushroom, marsala sauce with pasta</i>	<b>\$19.95</b>
<b>Pollo Picatta</b> <i>sautéed chicken, capers, lemon sauce, spinach OR pasta</i>	<b>\$19.95</b>
<b>Grilled Chicken Breast</b> <i>mixed greens, portobello mushroom</i>	<b>\$19.95</b>
<b>Grilled Salmon</b> <i>served with spinach, broccoli, garlic and oil</i>	<b>\$23.45</b>

**\*Ask our Servers for the Special of the Week\***

# PASTA

	<i>Individual</i>	<i>Family</i>
<b>Baked Ziti</b> <i>light tomato sauce, ricotta, mozzarella</i>	<b>\$18.95</b>	<b>\$41.00</b>
<b>Spaghetti al Pomodora e Basilico</b> <i>fresh plum tomato sauce</i>	<b>\$14.95</b>	<b>\$36.00</b>
<b>Spaghetti con Polpette</b> <i>Angelo's famous meatballs</i>	<b>\$19.95</b>	<b>\$43.00</b>
<b>Fettuccine Alfredo e Pollo</b> <i>white fettuccine, sliced chicken, alfredo sauce</i>	<b>\$19.95</b>	<b>\$43.00</b>
<b>Penne alla Greca</b> <i>plum tomato sauce, spinach, mozzarella</i>	<b>\$18.95</b>	<b>\$41.00</b>
<b>Fettuccine Carbonara</b> <i>carbonara sauce, green peas, wild mushrooms, bacon</i>	<b>\$18.95</b>	<b>\$43.00</b>
<b>Ravioli (spinach or cheese)</b> <i>homemade ravioli with pistachio OR pomodoro sauce</i>	<b>\$18.95</b>	<b>\$42.00</b>
<b>Rigatoni Campagnola</b> <i>sweet Italian sausage, spinach, broccoli, olive oil, garlic, wine sauce</i>	<b>\$19.95</b>	<b>\$42.00</b>
<b>Spaghetti with Sausage and Peppers</b> <i>hot/sweet Italian sausage, mushrooms, peppers, onions, tomato sauce</i>	<b>\$19.95</b>	<b>\$42.00</b>
<b>Gemelli alla Fiorentina</b> <i>sliced chicken breast, arugula, tomato sauce</i>	<b>\$19.95</b>	<b>\$42.00</b>
<b>Spaghetti e Pollo Cacciatore</b> <i>sliced chicken breast, onions, mushrooms, tomatoes, white wine, peppers, light tomato sauce</i>	<b>\$19.95</b>	<b>\$42.00</b>
<b>Pappardelle alla Toscanese</b> <i>fresh wide ribbon pasta, sun-dried tomatoes, wild mushroom, marsala wine, aged parmigiana, pecorino cheese, cream sauce</i>	<b>\$18.95</b>	<b>\$41.00</b>
<b>Spaghetti di Grano Duro con i Vegetali</b> <i>whole wheat pasta, vegetables, garlic, olive oil OR light tomato sauce</i>	<b>\$18.95</b>	<b>\$41.00</b>
<b>Penne alla Bolognese</b> <i>penne, homemade zesty tomato meat sauce</i>	<b>\$18.95</b>	<b>\$42.00</b>
<b>Rigatoni alla Vodka</b> <i>rigatoni in cream and tomato sauce, vodka, bacon</i>	<b>\$18.95</b>	<b>\$41.00</b>
<b>Linguine alla Vongole</b> <i>linguine, clams, garlic, white wine OR tomato sauce</i>	<b>\$20.95</b>	<b>\$44.00</b>
<b>Linguine Scampignola</b> <i>linguine, shrimp, garlic, olive oil, herbs, white wine OR tomato sauce</i>	<b>\$21.95</b>	<b>\$47.00</b>
<b>Linguine Del Pescatore</b> <i>linguine, calamari, scallops, shrimps, clams, fresh spicy tomato sauce</i>	<b>\$22.95</b>	<b>\$50.00</b>

## Sides

Sautéed Broccoli, Garlic & Oil | \$8.50  
 Sausage & Peppers or Meatballs | \$10.50  
 Meatball Parmigiana | \$13.50

\*PASTA CHOICES: spaghetti, pappardelle, rigatoni, penne, gemelli, fettuccine, linguine, gluten free penne

## SOUPS

**Zuppa Del Giorno** (Soup of the Day) **\$7.00**

**Pasta e Fagioli** (Pasta and Beans) **\$8.00**

\*Add Bacon (*no additional cost*)

## SALADS

	<i>Individual</i>	<i>Family</i>
<b>Insalata Mista</b> <i>mixed greens, tomatoes, carrots, olives, fine herbs, red wine vinegar, EVOO</i>	<b>\$9.00</b>	<b>\$27.00</b>
<b>Insalata Romana</b> <i>romaine lettuce, caesar dressing, shaved parmesan cheese</i>	<b>\$10.95</b>	<b>\$31.00</b>
<b>Organic Baby Greens with Beets</b> <i>goat cheese, walnuts, beets, white balsamic vinaigrette</i>	<b>\$10.95</b>	<b>\$30.50</b>
<b>Insalata di Arugula</b> <i>arugula, endive, radicchio, sun-dried tomatoes, honey vinaigrette, parmesan cheese</i>	<b>\$10.95</b>	<b>\$31.00</b>
<b>Insalata Siciliana</b> <i>mozzarella, black olives, capers, tomatoes, roasted peppers, carrots, anchovies, artichokes, homemade Italian dressing</i>	<b>\$11.95</b>	<b>\$32.00</b>
<b>Additional Toppings</b>		
<i>Grilled Chicken</i>	<b>\$8.50</b>	<b>\$19.00</b>
<i>Grilled Shrimp</i>	<b>\$12.50</b>	<b>\$22.00</b>
<i>Grilled or Smoked Salmon</i>	<b>\$12.50</b>	<b>\$22.00</b>

\*Non-GMO Verified Chicken - Hormone Free

## LUNCH SPECIALS

**MONDAY - FRIDAY**

**Served from 11:30am - 4:00pm**

	<i>Individual (only)</i>
<b>Romana con Pollo</b> <i>original caesar salad, grilled chicken breast, shaved parmesan</i>	<b>\$14.95</b>
<b>Panini Milanese</b> <i>breaded chicken cutlet, arugula, tomato, Angelo's dressing</i>	<b>\$14.95</b>
<b>Panini Pollo alla Griglia</b> <i>grilled chicken cutlet, arugula, tomato, Angelo's dressing</i>	<b>\$14.95</b>
<b>Panini Vegetarino</b> <i>baked seasoned eggplant, zucchini, tomato, fresh mozzarella</i>	<b>\$14.95</b>
<b>Panini Caprese</b> <i>parma prosciutto, mozzarella, roasted peppers, arugula, tomato</i>	<b>\$14.95</b>
<b>Filoncino con Polpette</b> <i>Angelo's famous meatballs, homemade tomato sauce</i>	<b>\$14.95</b>
<b>Filoncino con Pollo Parmigiana</b> <i>"classic" chicken parmigiana hero</i>	<b>\$14.95</b>

\*20% gratuity included to tables of 6+ or more guests