

Angello's
EST. 1988

THE PIZZA OF PARADISE

Jupiter

155 TONEY PENNA DR
561-747-2974

Jupiter Farms

10136 INDIANTOWN RD
561-747-3975

Stuart

5801 SE FEDERAL HWY
772-255-8880

PIZZA

THIN & CRISPY

Small 12" (8 slices).....15

Large 16" (8 slices).....18

SICILIAN (THICK CRUST)

Small 12" (6 slices).....16

Large 16" (12 slices).....20

CAULIFLOWER CRUST

Small 12" (8 slices).....17

GLUTEN FREE

Small 12" (8 slices).....17

TOPPINGS

+\$1.50/+\$2.50

Anchovies	Eggplant	Mushrooms
Artichokes	Extra cheese	Onions
Bacon	Fresh tomatoes	Pepperoni
Banana peppers	Garlic	Pineapple
Basil	Green peppers	Ricotta
Black olives	Ham	Roasted red peppers
Broccoli	Hot peppers	Sausage
Chicken (grilled or fried)	Meatballs	Spinach

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SPECIALTY PIZZAS

Priced for *Thin & Crispy* pizzas.

ANGELO'S SPECIAL

Pepperoni, sausage, mushroom, onion, green pepper and extra cheese ...22/30

WHITE

Ricotta base, mozzarella, fresh tomatoes and spinach ...19/23

SALAD

Sauce base, no cheese; cooked then topped with lettuce, tomatoes, onions and black olives tossed in our homemade vinaigrette dressing ...18/21

MEAT LOVERS

Pepperoni, sausage, meatball and ham ...21/28

VEGGIE

Mushrooms, green peppers, onions and black olives ...21/28

BOARD SPECIAL

Mozzarella base, fresh tomatoes, garlic, olive oil and basil ...17/20

BUFFALO

Buffalo sauce base, fried chicken, garlic, Gorgonzola and mozzarella ...19/25

BBQ

Light sauce, breaded chicken, pineapple, bacon, red onion, BBQ sauce drizzle ...19/25

CIAO BELLA

Light cheese, grilled chicken, artichokes, roasted red pepper, onions, eggplant, broccoli and garlic ... 22/30



FOR THE TABLE

Garlic rolls (half dozen)	4
Pepperoni bites	11
Fried zucchini	14
Sautéed zucchini parmigiana	14
Homemade meatballs (2)	8
Side of sausage	8
French fries (small or large)	5/8
Soup of the day (Pasta Fagioli)	5
Fried mozzarella	14
Bruschetta	13
Eggplant rollatini	14
Eggplant stacker (warmed eggplant topped with sliced mozzarella, tomato, basil and a balsamic glaze)	15
Italian sliders (choice of chicken, eggplant or meatball parm)	13
Mussels marinara	14
Fried calamari	16
Fried calamari Alla Anthony (topped with hot peppers)	17
Stuffed gnocchi (in Alla vodka sauce)	16

WINGS

**Wings made to order. Please give us at least 15-20 minutes to prepare.*

10.....\$14 20.....\$25 30.....\$35

Plain

Hot

Mild

Garlic Gorgonzola (“alla Angelo”)

Garlic Parmesan

BBQ

Honey

Mango Habenero



FOR THE TABLE

ITALIAN BREADS

Served with marinara sauce.

"World famous" Pepperoni Bread (<i>pepperoni and mozzarella</i>).....	13
Stromboli (<i>pepperoni, salami, ham, sausage and mozzarella</i>).....	14
*Spinach Bread (<i>spinach and mozzarella</i>).....	14

*Spinach breads made to order. Please give us at least 20 minutes to prepare.

CALZONES

Served with marinara sauce.

Add any toppings for \$1.25

Cheese (<i>mozzarella & ricotta</i>).....	12
Spinach & Cheese (<i>spinach, mozzarella and ricotta</i>).....	14
Meat & Cheese (<i>ground beef, sausage and mozzarella</i>).....	14

FLATBREADS

Made on a whole wheat wrap.

Buffalo chicken (<i>fried chicken, Buffalo sauce, Gorgonzola and mozzarella</i>).....	14
Chicken pesto (<i>roasted red peppers, grilled chicken, mozzarella and pesto</i>).....	14
Chicken artichoke (<i>fresh tomato, mozzarella, chicken and balsamic glaze</i>).....	14
Spinach artichoke (<i>ricotta, spinach, artichoke, garlic and mozzarella</i>).....	14
Mango habanero (<i>fried chicken, bacon, pineapple and mango habanero sauce</i>).....	14



SALADS

Tossed (*Romaine lettuce, tomatoes, cucumbers, black olives*)6

Antipasto (*“Tossed” with ham, salami, pepperoni and provolone*)16

Caesar (*Romaine lettuce, croutons, Parmesan cheese*).....11

Gorgonzola (*“Tossed” with Gorgonzola and pepperoncinis*)11

Tuna Plate (*“Tossed” with a scoop of tuna*).....14

Greek (*“Tossed” with grape leaves, red onion, feta cheese and Kalamata olives*).....15

Spicy Chicago (*“Tossed” with blackened chicken with crushed red pepper, red onion, grape leaves, Gorgonzola and a hard-boiled egg*)18

Blackened Shrimp Spinach Gorgonzola (*our Gorgonzola salad but served over spinach and topped with blackened shrimp*)17

Caprese (*sliced tomato and mozzarella with basil and balsamic glaze*)14

Chef (*“Tossed” with turkey, ham, provolone and a hard boiled egg*).....16

Wedge (*iceberg lettuce, Gorgonzola, bacon, tomatoes and choice of ranch or blue cheese dressing*)15

DRESSINGS

House vinaigrette*
(available in 8oz to go containers)

Ranch	Caesar	Thousand Island
Creamy Italian	Blue Cheese	Honey Mustard

ADD ONS/EXTRAS

Chicken.....\$6	Shredded steak.....\$7	Shrimp.....\$8	Bread bowl.....\$3
Egg.....\$2	Shredded mozzarella.....\$2	Extra 4oz dressing.....\$2/3*	



SUBS

Made on a sub roll. Also available in a whole wheat or homemade wrap.

HOT

Meatball Parmigiana	12
Sausage Parmigiana	12
Eggplant Parmigiana	12
Chicken Parmigiana	12
Veal Parmigiana	14
Pepper and egg	11
Sausage, pepper and onion	12
Cheese steak	13
<i>add grilled onion</i> .50	
<i>add grilled mushrooms</i> .50	
<i>add grilled green peppers</i> .50	
Grilled chicken	11
Chicken cutlet	11
Chicken, ham and cheese	13
Chicken Supreme	14
<i>Chicken cutlet sub with</i>	
<i>grilled onions, mushroom and</i>	
<i>green peppers</i>	
Chicken Italiano	12
<i>Grilled chicken with roasted red</i>	
<i>peppers, mozzarella cheese and</i>	
<i>caesar dressing</i>	
Turkey Italiano	12
<i>Roasted turkey with roasted red</i>	
<i>peppers, mozzarella cheese and</i>	
<i>caesar dressing.</i>	
Cheese Steak Bomb	14
<i>The Cheese Steak with grilled onions,</i>	
<i>mushrooms and green peppers <u>in a</u></i>	
<i><u>homemade wrap.</u></i>	

COLD

Ham	11
Italian	12
<i>ham, salami, provolone</i>	
Tuna	12
Turkey	12
Turkey, ham and cheese	13
Leo Supreme	13
<i>Ham, salami, pepperoni,</i>	
<i>provolone, roasted red peppers,</i>	
<i>“the works” and our homemade</i>	
<i>vinaigrette. (Hot upon request.)</i>	

Included toppings:

<i>lettuce</i>	<i>mustard</i>
<i>tomato</i>	<i>salt & pepper</i>
<i>onion</i>	<i>pickles</i>
<i>oil & vinegar</i>	<i>mozzarella cheese</i>
<i>mayo</i>	<i>provolone cheese</i>

“The works” includes:

lettuce
tomato
onion
oil & vinegar

Additional toppings .50c



DINNERS

All dinners served with choice of soup or salad and homemade garlic rolls.
Gluten free penne available upon request.

HOUSE SPECIALTIES

Mona Lisa (<i>penne alla vodka with grilled chicken</i>)	26
Cheese Ravioli alla Francesca (<i>cheese ravioli in a spinach gorgonzola sauce</i>)	25
Michaelangelo (<i>penne, chicken, roasted red peppers and pepperoncinis tossed in a spicy white wine sauce</i>)	25
Pasta alla Roberto (<i>sautéed prosciutto, onions and peas mixed with fettuccini in a light cream sauce</i>)	25
Pasta alla Dorothy (<i>cavatellis, peas and prosciutto in a pomodoro sauce</i>)	24
Ralph's Rigatonis (<i>rigatoni alla vodka with peas</i>)	24
Davinci (<i>penne sautéed with sausage, fresh tomato, onion and basil in a light marinara</i>)	24
Picasso (<i>Veal sautéed with mushrooms and penne in a marsala wine sauce</i>)	26
Leandro (<i>Lobster ravioli with spinach and fresh tomatoes in a cream sauce</i>)	26
Annie's Delight (<i>chicken, broccoli and spinach in garlic and oil</i>)	23
<i>"Annie's way" (spicy) on request.</i>	

PASTA DISHES

Homemade lasagna	21
Manicotti	17
Baked Cheese Ravioli	20
Baked Meat Ravioli	20
Baked Ziti (<i>add sausage or meatballs +8</i>)	20
Spaghetti (<i>add sausage or meatballs +8</i>)	18
Penne alla Vodka	20
Fettuccini Alfredo (<i>add grilled or blackened chicken +6</i>)	22
Stuffed Shells	19



DINNERS

All dinners on this page served with spaghetti, unless stated otherwise.
Broccoli or spinach available as a substitute.

CHICKEN

Parmigiana	24
Marsala	25
Piccata	25
Francese (<i>sautéed with mushrooms</i>).....	25
With Penne and broccoli (<i>tossed in a garlic and oil sauce</i>).....	22
With a vegetable (<i>broccoli or spinach; sautéed or steamed</i>) (<i>No pasta</i>).....	22

EGGPLANT

Parmigiana	22
Rollatini	24
With Veal Combo	26

VEAL

Parmigiana	25
Piccata	25
Marsala	26
Francese (<i>sautéed wth mushrooms</i>)	26
With Mushrooms and Broccoli (<i>sautéed in Marsala sauce</i>) (<i>No pasta</i>).....	26

SEAFOOD

All seafood dishes served over linguini.

Clams Pomodoro	23
Mussels Marinara	22
Calamari Marinara	25
Shrimp Scampi	25
Linguini with clam sauce (<i>white or red</i>).....	23
Seafood Trio (<i>mussels, calamari and shrimp sautéed in a marinara sauce</i>).....	27



LUNCH

Served daily from OPEN-4pm.

Slice (toppings .50c)	3.50
Baked Cheese Ravioli	12
Baked Meat Ravioli	12
Baked Ziti (add sausage or meatball \$4)	12
Spaghetti (add sausage or meatball \$4)	10
Penne alla Vodka	13
Chicken, penne and broccoli	14
Linguini with clam sauce (white or red)	13
Eggplant Parmigiana	13
Chicken Parmigiana	13
MAFs Lunch Special (slice + choice of soup or salad)	7
Jupiter Lunch Special (1/2 of any sub + choice of soup, salad or fries)	9
Angelo's Lunch Special (slice + 1/2 of any sub + choice of soup or salad) ..	11

KIDS MENU

12 and under

Chicken strips (served with French fries)	10
Cheese Ravioli (marinara or meat sauce)	9
Spaghetti (marinara or meat sauce) (add meatball +4)	9
Penne (marinara or meat sauce)(add meatball +4)	9

DESSERTS

Zeppoles	8
Homemade tiramisu	10
Lemoncello mousse cake	9
Chocolate mousse cake	9
Homemade Italian cheesecake	10
Homemade chocolate chip cookie	0.75
Cannoli	6
Tartufo (pistachio or chocolate/vanilla)	9
Seasonal desserts	Ask your server



OUR STORY

Our story begins with Michael, a young entrepreneur who, at the age of 18, embarked on his culinary journey by opening Maf's, his first restaurant in North Bergen, New Jersey. Michael's passion for the restaurant business and his commitment to delivering exceptional meals quickly grew strong.

In 1982, Michael relocated to Florida with the goal of expanding his business and securing a brighter future. Settling in Jupiter, he envisioned opening a restaurant that would set a new standard for pizza in the area. In 1988, Michael realized this vision with the establishment of Angelo's Chicken & Pizza, named in honor of his grandfather. With the support of his parents, Dot and Ralph, who helped with cooking and crafting a menu that continually drew locals in, the business began to thrive.

A few years and many pizzas later, a young woman named Lisa would walk through the Angelo's front door, immediately catching Michael's attention. And after laying on his Italian charm, she would agree to go on a date. Just a few dates later, their connection was undeniable and love was unmatched, leading them to be married in 1993.

A few *more* years and even *more* pizzas later, the growth of Angelo's continued in parallel with the expansion of Michael and Lisa's family. They welcomed three children: Francesca, Michaelangelo, and Roberto. With a larger family and a deepened sense of commitment, Angelo's remained true to the family values that have always been its cornerstone. Today, you can find members of Michael and Lisa's family, as well as hard working employees who have become family, maintaining those values while providing exceptional service to our patrons at all of our locations.

We invite you to explore the memories captured on our walls and to experience both our family's past and present. Thank you for joining us as we continue to build our future together.

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Find more information and stay connected via our website and social media accounts.

www.bestangelospizza.com
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