

## Pre-made Dinners

Our single portion premade baked dinners are made fresh daily and refrigerated for quick warming and serving.

**Microwave instructions:** Remove plastic cover and cover with plastic wrap. Make sure to make a small hole on the plastic wrap for steam to be released. (black container is microwave safe) Set microwave power to medium (or 50%) and timer for 5 minutes.

**Oven heating Instructions::** Pre-heat oven to 375 degrees. Remove dinner from black container to casserole dish and cover with aluminum foil. Let heat for 15 to 20 minutes.

*There is nothing better than a plate of fresh homemade pasta made with traditional Italian sauces. Only the finest ingredients are used in all our dishes.*



*Thank you for your patronage..*

*From all of us at Angelo's*



## New Signature Items

Ask us about our new signature menu items!

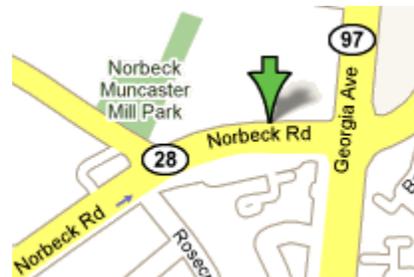
- **Falafel:** 100% Authentic made from all natural fresh ingredients at our restaurant and is a vegetarian favorite.
- **Tabouli Salad:** Delicious healthy eating....We only use the freshest and finest vegetables and herbs to make our salads.

Closed Monday's

Open Tuesday - Saturday 10:00 am  
to 9:00 pm

Sunday 11:30 am to 8:00 pm

4011 A Norbeck Rd  
Rockville, MD. 20853



## Heating and Warming Instructions

Try our pre-made specialties using this guide to baking perfection!!

Homemade Italian Sausage,  
Pizza  
Homemade Ravioli  
Homemade Baked Dinners  
And much more

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Web: [www.angelospastaanddeli.com](http://www.angelospastaanddeli.com)

## Angelo's Ravioli

1 package of Ravioli (any filling)

16 oz of your favorite sauce

Serves 3 -4 (approx. 16 Ravioli per pack)

Bring a pot of water to a boil, maintain high heat and add frozen ravioli to water. Stir occasionally for 7 to 8 minutes. Drain and serve.

## Pizza

1 pound pizza dough

8 oz. container of pizza sauce. (8 oz.)

16 oz. container shredded mozzarella (1/2 lb.)

Toppings of your choice

Makes 1-14 inch pizza

Let pizza dough thaw overnight in the refrigerator. Take dough out of the plastic bag, cover with flour and let stand in a covered bowl for 30 minutes before use. Preheat oven to 450 degrees (if using a pizza stone, that should also be preheated at the same time).

If not using a pizza stone, you can use a rectangle Pyrex or casserole dish (7x11 to 9x12) to make a great thick crust pizza. Add a table spoon of olive oil to the bottom of the dish stretch the dough to completely cover the bottom. Add sauce, cheese and toppings then place into preheated oven for 15 minutes (few minutes longer if you desire crispier pizza).

## Frozen Dinners

### Cooking Instructions:

Frozen:

Preheat oven to 400 degrees, remove plastic cover from dinner and cover with aluminum foil then place on middle or top oven rack. Cooking time-1 hour.

Refrigerated:

Preheat oven to 400 degrees remove plastic cover from dinner and cover with aluminum foil then place on middle or top oven rack. Cooking time-35 min.

## Potato Gnocchi

Bring pot of water to a boil, begin simmering 1 1/2 cups marinara sauce in a separate pan. Add teaspoon of olive oil and gnocchi to the boiling water. Gnocchi will begin to rise to the top (2 min) transfer gnocchi with slotted spoon to sauce. Toss gnocchi in sauce until coated (1 to 2 min). Add to plate sprinkle with Parmigiano-Reggiano cheese to taste.

## Sfogliatelle (seasonal)

Do not thaw before baking. Pre heat oven to 350 degrees. Unpack and place mini sfogliatelle in a cookie sheet and bake for 30 to 35 min. Remove and let cool. Sprinkle some powdered sugar and serve.

## Sausage

### Grilling Instructions:

Boil sausage for 20 minutes before grilling. This allows sausage to cook thoroughly without burning while on the grill. When placing sausage on the grill be sure the flame is low and allow to cook slowly turning occasionally until brown on all side. Be sure to cook sausage all the way through before serving.

### Oven Instructions:

Preheat oven to 400 degrees. In a casserole dish add sausage and half cup of water or white wine. Cover with foil and place in oven for 50 minutes. Uncover and let cook for another 5 minutes.

### Sauce Instructions:

Adding sausage to homemade sauce is a Sunday pasta dinner tradition at my home. Cook sausage using oven instructions above. Prepare your homemade tomato sauce. As soon as the sauce begins to boil, bring sauce to a low simmer, add cooked sausage and cover. Let simmer for 20 minutes.