

Angela's Cafe
258W. Marion Av.
Punta Gorda, FL
33950
941-505-7897



P Our Owners:

Hello Folks! We are Angela's Café, and our story begins about two years ago. The owner Angela Hazen relocated to Punta Gorda when her father became ill in order to assist him. After getting settled over the next couple of months, she was invited to a birthday party where, low and behold, she met the love of her life Mel Hazen, and they eloped on Valentines Day of that year! (How romantic!) Shortly thereafter, Mel and Angela began working on opening a new restaurant, as Angela has over thirty years experience, and making her dream of an outdoor patio come true. (Being from Buffalo, this was a crazy dream at first!)

Our Chef:

Chef Michael Palmer has been with Angela's since the beginning, working his way up the line to the well deserved position of head chef. He was raised in New Jersey by his Italian Grandmother, Rose, who began him cooking at a very young age. Chef Palmer brings a North Eastern home cooked style to the menu, just what we were looking for! He is the father of two little guys, Shane and Camryn.

🗣 Our Manager:

I am Cassandra Bazinet, (Yes, the daughter!), and the GM of Angela's! I have over 10 years experience as a customer service manager, and was randomly called back home in Buffalo by my wonderful mother, telling me I needed to come down and help her open a restaurant. I packed my little car, and here we are! Two years in and I absolutely love it! Our combined restuarant and service experience makes us a great team! I have one beautiful son, Demitri, and look forward to seeing my customers every day!

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Restaurant Week Menu

Punta Gorda Palate Pleasures

Wings (Buffalo Style Hot, Med,Mild, or Roasted Garlic Parm) . . \$12
10 Crispy Chicken Wings rolled in your choice of sauce.
+ "We're from Buffalo, We advise you to try the wings!"
\$11
A Buffalo favorite we have brought to you! Thinly sliced roast beef, dipped in savory ajou, on a salted kimmelweck bun. Served with a side of fancy fries.
\$14
Additional toppings one dollar
\$18
Shrimp married with fresh basil and garlic butter, in a white wine sauce over Capellini

"From our hearts, with love, to your table. Divertiti!"

pasta. Comes with your choice of soup or salad.





