

# Angelina's KITCHEN

## Wine List

	Glass	Bottle
<b>Champagne and Prosecco</b>		
102- Fiol Prosecco	12	44
103 Moscato	12	42
<b>White Wine</b>		
201 Etna Bianco (Cattaratto)		82
202 St Michael Pinot Grigio	12	45
205 St Michelle Eppan Chardonnay	14	48
209 Sancerre Sauvignon Blanc		65
210 Lugana (Trebiano)	14	48
211 Pouilly fousse chardonnay france		80
<b>Rose Wine</b>		
204 Rose Gold	14	46
<b>Red Wine, Northern Italian</b>		
401 Zeni Amarone		84
402 Coppo Barolo		95
403 Cadetto Montepulciano	14	48
404 Cesari Amarone		110
<b>Red Wine, Tuscany, Italy</b>		
501 Chianti Classico	12	48
502 Brunello Di Montalcino Terre Nere		95
503 Argentiera Bolgheri		190
504 La cattura Super Tuscany	15	52
<b>Red Wine, Southern Italy</b>		
604 "Mille e Una Notte"		185
605 Sul Vulcano etna rosso		76
606 Floramundi (Cerasuolo )		68
607 Fragore (Nerello Mascarese)		190
608 Duca di Salaparuta-Nero D' Avola	14	52
609 San Marzano Primitivo	16	59
611 Bell' Assai (Frappato-Merlot)		65
<b>California Selection</b>		
610 Honig Cabernet Sauvignon Napa		95
614 Coppola Diamond Cabernet Sauvignon	14	52
615 Coppola Merlot	14	49
<b>France Selection</b>		
612 Louis Lotour Pinot Noir	15	55





# Cocktail & Beer List

## COCKTAILS \$16

### FALL IN LOVE

Grey goose, pomegranate liquor & blood orange

### OLD FASHIONED \$18

Bourbon, bitters, sugar, orange slice & a cherry

### NEGRONI \$18

Gin, campari & vermouth rosso

### SMOKED BASIL LOVER

Mezcal, fresh basil, pineapple, lime juice

### BLUEBERRY BABE

Vodka, fresh blueberry, lemon juice & San Pellegrino limonata

### REFRESH MARTINI

Cucumber vodka, muddled cucumbers & mint

### SPICY MARGARITA

Patron silver, lime, jalapeno, rimmed with tajin rim

### LYCHEE

St. Germain, vanilla vodka, & fresh lychee juice

### GARIBALDI

Campari, triple sec, orange juice & fresh mint

### GIN & GIGGLES

Gin, lillet blanc, triple sec, lemon juice, orange juice & a sugar rim

### FIRST KISS

Vanilla vodka, passion fruit, lime, simple syrup, prosecco & a tajin rim

### PEACH BELLINI MARTINI

Peach vodka, peach puree, peach liquor, triple sec & prosecco

### PALOMA ITALIANO

Campari, tequila, orange & lemon juice, simple syrup & club soda

## MOCKTAILS \$12

### MANGO MULE

Cucumber, honey syrup, mango puree, lime juice & ginger beer

### BERRY BURLESQUE

Lime juice, honey syrup, berry puree, mint leaves & ginger beer

### STRAWBERRY LEMONADE

Strawberry, lemon juice, honey syrup, simple syrup & sprite

## BIRRA IN BOTTIGLIA \$9

Birra Nazionale \$11

Super Biter Amber Ale \$11

Corona

Bud Light

Corona Light

Heineken

Heineken Light

Heineken 00

Daura Gluten Free

BUDWAISER

## BIRRA ALLA SPINA \$9

Moretti

Blue Moon

Peroni

Stella

Coors Light

Michelob Ultra

Ipa baladin

Sam Adams

## SPRITZ SELECTION \$16

### APEROL SPRITZ

Aperol, soda, prosecco & an orange slice

### LIMONCELLO SPRITZ

Limoncello, prosecco, limonata, fresh mint

### AMARO DEL CAPO SPRITZ

Amaro del capo, prosecco, lime juice & club soda

### BICICLETTA SPRITZ

Campari, pinot grigio, soda & a sliced orange

### HUGO SPRITZ

St. Germain, prosecco, lime juice & fresh mint

SANGRIA BY THE GLASS -15

SANGRIA BY THE PITCHER -50

white, red, peach, mango or limoncello



# Angelina's KITCHEN



## Antipasti Appetizer

### TAGLIERE RUSTICO – 29.00

An assortment of rice ball, pannelle, croquettes, olives, caponata, zucchini souffle, spicy primo sale cheese & fresh ricotta with honey

### LE POLPETTE DELLA NONNA – 16.00

3 Meatballs served in a fresh Mutti tomato sauce with ricotta & parmigiano

### MOZZARELLA IN CARROZZA – 17.00

Fried mozzarella in carrozza served with Mutti tomato sauce

### MELANZANA ALLA PARMIGIANA – 16.00

Flour fried eggplant with Mutti tomato sauce & parmigiano baked with mozzarella

### POLPO ALLA MEDITERRANEA – 22.00

Pan roasted octopus served with grape tomatoes, capers, olives and potatoes

### FRITTO MISTO DI PESCE – 29.00

An assortment of fried baby octopus, fried calamari, shrimp & zucchini

### TAVOLOCCIA ALL' ITALIANA – 26.00

An assortment of prosciutto crudo, ham, mix of cheese, rustic bread with ricotta & honey, burrata, mixed olives, caponata & salami

### ZUPPA DI COZZE E VONGOLE – 26.00

Pot of mussels & clams in a garlic cherry tomato sauce with crostini

### VONGOLE GRATINATE – 18.00

Baked clams in a butter lemon sauce served with crostini

## Zuppe Traditional Soup

### DITALINI E LENTICCHIE - 14

Ditalini pasta with lentil

### SCAROLA E FAGIOLI -16

Cannellini beans & escarole served with tubetini pasta

### PATATE E PROVOLA -16

Orzo pasta with potatoes, smoked provola, grape tomatoes & parsley

## Insalata Salad

### Add On:

CHICKEN 8

SHRIMP 9

STEAK 10

TUNA STEAK 10

SALMON 12

ITALIAN TUNA 6

### INSALATA STROMBOLI – 16.00 (V)

Romaine lettuce, string beans, olives, red onion, grape tomatoes, capers & potatoes with a sweet lemon vinaigrette dressing

### INSALATA CAESAR – 14.00

Romaine lettuce, homemade croutons, parmigiano cheese & homemade caesar dressing

**PANZANELLA – 15.00**  
Heirloom tomatoes, red onion, croutons, fresh basil with red wine vinegar dressing

**INSALATA DI RUCOLA – 14.00 (V)**  
Baby arugula, cherry tomatoes, red onion & shaved parmigiano with a balsamic vinaigrette

**EXECUTIVE CHEF: VINCENZO GALIA**



# Pasta di Casa

## Homemade Pasta

### SPAGHETTI ALL' ASTICE – 32.00

Spaghetti served in a cherry tomato sauce & fresh lobster

### LINGUINI GAMBERI E PESTO DI PISTACCHIO – 27.00

Linguini pasta in a pistachio basil pesto served with shrimps and stracciatella

### SPAGHETTI VONGOLE E PACHINO – 26.00

Spaghetti in a garlic oil sauce with clams & cherry tomatoes

### BUSIATA NORMA – 25.00 (V)

Busiata served in Mutti Italian Tomato sauce and fried eggplant topped with ricotta salata

### ANELETTI AL FORNO – 28.00

Anelletti pasta with peas, mozzarella, besciamella & bolognese meat sauce

### GNOCCHI SPICY VODKA – 25.00 (V)

Potato gnocchi served with spicy vodka sauce & stracciatella

### SACCHETTONI PARMIGIANO E NOCI – 24.00

Money-bag pasta (cheese filled pasta) in a creamy parmigiano sauce topped with crumbled toasted walnut & apple jam

### PAPPARDELLE BOLOGNESE – 27.00

Pappardelle in a fresh homemade meat sauce

### RISOTTO AI FUNGHI PORCINI – 26.00

arborio risotto with porcini mushroom and parmigiano reggiano & parsley

### ORECCHIETTE PUGLIESI – 26.00

Orecchiette in a spicy garlic oil sauce with broccoli rabe & pork sausage

# Secondi

## Entree

### FILETTO DI MANZO AI PORCINI – 49.00

Pan roasted filet mignon served in porcini mushroom sauce served with asparagus & potatoes

### GAMBERONI GRATINATI – 38.00

Grilled prawns served oreganata style with a fennel orange salad in a lemon oil dressing & roasted potatoes

### BRANZINO ALL 'ACQUA PAZZA – 36.00

Pan roasted branzino filet in a cherry tomato sauce with olives & roasted potatoes

### SALMONE ARROSTO – 35.00

Pan roasted scottish salmon skin on served in a creamy citrus sauce with grilled asparagus

### 14 OZ PRIME BEEF NY STEAK – 54.00

Prime NY strip steak served with long hot peppers & french fries

### COSTOLETTA DI MAIALE – 32.00

Breaded bone in pork milanese topped with shaved parmigiano, cherry peppers, arugula & potatoes

### POLLO CAPRESE – 27.00

Organic breaded chicken cutlet topped with cherry tomatoes & fresh burrata

### GALLETTO AL FORNO – 30.00

Organic roasted whole chicken served with french fries, rosemary & lemon salmoriglio

# Contorni

## Sides

TRUFFLE FRIES -12  
MASHED POTATOES -10  
ASPARAGUS -12  
ROASTED POTATOES -7

FRENCH FRIES -11  
SPINACH -10  
MIXED VEGETABLES -10  
FOCACCIA BREAD - 5



# Pizza Cotta A Legna

Wood Fired Oven

12 INCH NAPOLEAN STYLE

## QUATTRO FORMAGGI – 23.00 (V)

Fior di latte mozzarella, gorgonzola, asiago & parmigiano

## RUSTICA – 25.00

Fior di latte mozzarella, Mutti Tomato sauce, pork sausage, spicy soppressata & mushrooms

## PROSCIUTTO DI PARMA – 25.00

Fior di latte mozzarella, prosciutto di parma, arugula, cherry tomatoes, shaved parmigiano & evoo

## CAPRICCIOSA – 26.00

Fior di latte mozzarella, Mutti Tomato sauce, artichokes, ham & mushroom

## PIZZA DELLA NONNA – 23.00 (V)

Fior di latte mozzarella, Mutti Tomato sauce, garlic oil, parmigiano & basil

## SICILIAN STYLE PAN PIE – 1/2 SHEET 22 / FULL SHEET 32 (V)

Mozzarella, Mutti Tomato sauce, parmigiano & basil

## THE HOLY COW – 25.00

Fior di latte mozzarella, bresaola, stracciatella, shaved parmigiano, arugula & lemon zest

## SORRENTO – 22.00 (V)

Fior di latte mozzarella, garlic oil, lemon juice, parsley & parmigiano

## MARGHERITA – 20.00 (V)

Fior di latte mozzarella, Mutti Tomato sauce, parmigiano & basil

## BEE STING – 25.00

Fior di latte mozzarella, Mutti Tomato sauce, spicy sopressata & hot honey

## TONNO E CIPOLLA – 23.00 (V)

Mutti Tomato sauce, onion, oregano, grape tomatoes & italian tuna in olive oil

## Kid's Corner

PENNE VODKA - 11

MAC & CHEESE - 14

RIGATONI PARMIGIANO - 14

PENNE & TOMATO SAUCE - 10

SPAGHETTI & MEATBALLS - 16

CHICKEN PARMIGIANA WITH PENNE - 18

CHICKEN CUTLET & FRIES - 18

## Toppings

Mushroom-Onion-Ricotta Salata-Olives-  
Spinach-Eggplant-Bacon-Ricotta - **3.00**

Anchovies-Spicy Soppressata-Meatball-Ham-  
Sausage-Broccoli Rabe-Pepperoni - **4.00**

Prosciutto San Daniele-Chicken-Shrimp-  
Bresaola-Stracciatella-Burrata - **5.00**

## Take-Home Items

T-SHIRT – 25.00

EXTRA VIRGIN OLIVE OIL GLASS BOTTLE – 16.00

BALSAMIC VINEGAR GLASS BOTTLE – 14.00

TAKE HOME PIZZA KIT – 17.00

(V) = VEGAN

CHEESE SUBSTITUTE AVAILABLE FOR PIZZA & PASTA

UPON REQUEST, GLUTEN FREE & VEGAN OPTIONS AVAILABLE