



Angelina's KITCHEN



Antipasti

Appetizer

TAGLIERE RUSTICO — 29.00

An assortment of rice ball, panelle, 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

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

Insalata

Salad

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

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

INSALATA DELLA CASA — 16.00

Arugula, fennel, orange, green olives, onion, oregano in a fresh lemon oil dressing

Add On:

CHICKEN 8
SHRIMP 9
STEAK 10
TUNA STEAK 10
SALMON 12
ITALIAN TUNA 6





Pasta di Casa

Homemade Pasta

SPAGHETTI CON GRANCHIO E GAMBERI — 36.00

Thin Spaghetti alla Chitarra served in a grape tomato sauce with crabmeat and argentinian shrimp

BUSIATA GAMBERI E PESTO DI PISTACCHIO — 28.00

Busiata pasta in a pistachio basil pesto served with shrimp & stracciatella cheese

SPAGHETTI VONGOLE E PACHINO — 27.00

Spaghetti in a garlic oil sauce with clams & cherry tomatoes

LINGUINE ALL' ASTICE — 34.00

Linguini served in a cherry tomato sauce with lobster

ANELETTI AL FORNO — 27.00

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

GNOCCHI SPICY VODKA — 25.00 (V)

Potato gnocchi served with spicy vodka sauce & stracciatella

BUSIATA ALLA NORMA— 25.00

Busiata pasta served in a fresh tomato sauce & fried eggplant topped with ricotta salata

PAPPARDELLE BOLOGNESE — 26.00

Pappardelle in a fresh homemade meat sauce

RISOTTO AI FUNGHI PORCINI — 26.00 (V)

Arborio risotto with porcini mushroom and parmigiano reggiano, wild mushrooms & parsley

ORECCHIETTE PUGLIESI — 27.00

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

Secondi

Entree

FILETTO DI MANZO AI PORCINI — 50.00

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

GAMBERONI GRATINATI — 38.00

Baked prawns oreganata served with lemon saffron risotto & asparagus

BRANZINO ALLA PLANCIA — 36.00

Pan roasted branzino filet served with tomato, onion, cucumber salad & Sicilian dressing

SALMONE ARROSTO — 36.00

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

14 OZ PRIME BEEF NY STEAK — 55.00

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

COSTOLETTA DI MAIALE — 34.00

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

POLLO CAPRESE — 28.00

Organic breaded chicken cutlet topped with cherry tomatoes & fresh burrata

POLLO AL LIMONE — 27.00

Organic chicken served in a saffron lemon sauce served with asparagus

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

14 INCH NAPOLEAN STYLE

TARTUFO BIANCO E PORCINI – 26.00 (V)

Mozzarella blend, white truffle & porcini paste,
wild mushrooms & parsley

PROSCIUTTO DI PARMA – 25.00

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

TRICOLORE – 23.00

Mutti tomato sauce, burrata cheese, arugula
& grape tomatoes

SORRENTO – 22.00 (V)

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

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

Mozzarella, Mutti Tomato sauce, parmigiano & basil

CAPRICCIOSA – 26.00

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

RUSTICA – 25.00

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

PIZZA DELLA NONNA – 23.00 (V)

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

MARGHERITA – 20.00 (V)

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

BEE STING – 24.00

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

SFINCIONE SICILIANO – 1/2 SHEET 26 / FULL SHEET 38 (V)

Mutti Tomato sauce, onion, caciocavallo, pecorino romano, topped with fresh sicilian oregano

Kid's Corner

PENNE VODKA -12

MAC & CHEESE -16

RIGATONI PARMIGIANO -15

PENNE & TOMATO SAUCE -10

SPAGHETTI & MEATBALLS -16

CHICKEN PARMIGIANA WITH PENNE - 19

CHICKEN CUTLET & FRIES -18

Toppings

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

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

Prosciutto San Daniele-Chicken-Shrimp-
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