

(718)-698-2000
280 Marsh Avenue



Visit our other location:
Angelina's Ristorante
399 Ellis Street
(718) 227-2900

DINNER MENU

Antipasti (Appetizer)

POLPETTE CON RICOTTA \$14

(3) Meatballs with ricotta

VONGOLE ORIGINATE \$15

(8) Baked clams

ANTIPASTO SICILIANO \$17

Riceballs & panelle

FRIED CALAMARI \$17

Fried calamari

ALI DI POLLO PICANTI \$16

Roasted wings, cherry peppers, red onion,
cherry tomatoes & potatoes

ZUPPA DI COZZE \$19

Pot of mussels (white or red)

INSALATA DI MARE \$23

Cold seafood salad

POLPO ALLA MEDITERRANEA \$19

Portugese octopus served with Kalamata
olives, cherry tomatoes, capers & potatoes

MELANZANA ALLA PARMIGIANA \$14

Flour fried eggplant with tomato sauce &
parmigano cheese; baked with mozzarella

CONTORNI (Sides)

STRING BEANS \$9

Sautéed string beans with marinara

SPINACHI \$8

Sautéed spinach with garlic & oil

TRUFFLE FRIES \$10

MASHED POTATOES \$10

Zuppe (Soup)

TORTELLINI IN BRODO \$13

Tortellini in a chicken veggie broth

PASTA E FAGIOLI \$10

Bean soup (tubettini pasta)

ZUPPA DI LENTICCHIE \$10

Lentil soup (tubettini pasta)

Insalata (Salad)

INSALATA CAESAR \$11

Caesar salad

INSALATA DI RUCOLA \$11

Baby arugula, cherry tomatoes, red onion, &
shaved parmigiano with balsamic vinaigrette

INSALATA TRITATA \$12

Chopped romaine lettuce, bacon, blue cheese,
& hard boiled egg

INSALATA STROMBOLI \$13

Bibb lettuce, potatoes, onions, tomatoes, capers,
string beans, & Gaeta olives

INSALATA DELLO CHEF \$14

Baby kale, oranges, goat cheese & almonds with
vinaigrette

***ADD ON:**

CHICKEN \$6

SHRIMP \$6

STEAK \$7

GRILLED TUNA STEAK \$9

GRILLED SALMON \$9

ITALIAN TUNA \$5

ASK US ABOUT OUR DAILY SPECIALS!

Angelina's Kitchen does not use peanut oil.
We offer Gluten Free products & are very attentive to all allergies

NOTICE

THIS BUSINESS HAS A 3.75% CASH ADJUSTMENT DISCOUNT BUILT INTO ALL PRICING. ANY PURCHASE MADE WITH A CREDIT CARD WILL RECEIVE A NON-CASH ADJUSTMENT AND WILL BE DISPLAYED ON YOUR RECEIPT.

Paste (Pasta)

SPAGHETTI PACHINO E GAMBERI \$24

Spaghetti served in a fresh cherry tomato sauce served with shrimp & topped with parsley

ANELLETI AL FORNO \$21

Pasta with peas, ricotta, mozzarella, & chopped meat

GNOCCHI ALLA SORRENTINA \$20

Gnocchi with fresh tomato, mozzarella, & basil

CAVATELLI AL PESTO GENOVESE \$19

Homemade cavatelli in fresh basil pesto sauce (+ stracciatella \$1)

RIGATONI BOLOGNESE \$21

Rigatoni with meat sauce

CASARECCE FINOCCHIO E SARDE \$21

Casarecce with wild fennel & sardines, topped with toasted breadcrumbs

LINGUINE CON VONGOLE \$24

Linguine with white clam sauce

TAGLIATELLE AI FUNGHI PORCINI \$23

Homemade tagliatelle pasta in a porcini and wild mushroom sauce

BUSIATA SICILIANA \$20

Busiata pasta with Sicilian Eggplant, fresh tomato sauce, topped with ricotta salata

Secondi Piatti (Entrée)

POLLO AL LIMONE \$22

Chicken sautéed in a white wine & lemon sauce, served with potatoes & broccoli

POLLO ALLA CAPRESE \$24

Breaded chicken cutlet topped with cherry tomatoes and creamy burrata

COSTOLETTA DI MAIALE \$25

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

GAMBERETTI ORIGANATE \$25

Breaded shrimp oreganata in a lemon & white wine sauce served with risotto

SALMONE ALLA GRIGLIA \$26

Grilled Scottish salmon served with potatoes & broccoli

FILETTO DI VITELLO \$36

Pan roasted veal filet mignon served in a fresh Sicilian cherry tomato sauce with asparagus, oregano green olives, & parmigiano sauce

14OZ. PRIME BEEF NY STRIP STEAK \$45

Served with mushrooms, sautéed onions, & mashed potatoes

SPIEDINI DI PESCE SPADA \$29

Thin sliced sword fish spiedini stuffed with parsley, bread crumbs, lemon & orange juice, pine nuts, castelvetro olives, capers, & pecorino served in a yellow pepper sauce with broccoli & potatoes

Specialty Pizza

Pizza Nel Forno (14 inch Brick Oven Pizza)

MARGHERITA	\$17
Fresh tomato, parmigiano cheese, mozzarella & basil	
REGINA	\$20
Buffalo mozzarella, fresh tomato sauce, cherry tomatoes & basil	
VONGOLE IN BIANCO	\$21
White pie with clams, red pepper flakes, parsley & fresh mozzarella	
PROSCIUTTO DI PARMA	\$23
Prosciutto, arugula, Kalamata olives, shaved parmigiano & truffle oil	
SALSICCIA E BROCCOLI	\$21
Sausage and broccoli rabe with cherry tomatoes	
CAPRICCIOSA	\$23
Margherita with ham, mushrooms & baby artichokes	
NORMA	\$18
Margherita with Sicilian eggplant & ricotta salata	
BEE STING	\$21
Margherita with spicy soppressata with honey	
PIZZA BIANCA CON TARTUFO	\$23
White pie with truffle oil & porcini mushrooms	
POLLO PICANTE	\$22
Spicy buffalo chicken with blue cheese & celery	
SPECK-TACULAR	\$22
Smoked speck, arugula, buffalo straccitella cheese & cherry tomatoes	
THE HOLY COW	\$23
Bresaola with burrata, straciatella shaved parmigiana cheese, mozzarella & basil	
SICILIAN STYLE PAN PIE	½ SHEET \$17 FULL SHEET \$24
Thick square crust pie with tomato, parmigiano cheese & basil	

Condimenti (Toppings)

\$2	\$3	\$3	\$4	\$5
Capers	Mushrooms	Ricotta	Anchovies	Prosciutto Crudo
Garlic	Ricotta Salata	Spinach	Pork Sausage	Porcini Mushrooms
Honey	Cherry tomatoes	Roasted Peppers	Broccoli Rabe	Chicken
Celery	Shaved parmigiano	Eggplant	Spicy Soppressata	Speck
Onions	Truffle oil	Bacon	Pepperoni	Bresaola
Buffalo sauce	Kalamata olives	Arugula	Meatballs	Buffalo Mozzarella
Blue cheese	Artichokes		Straccitella	Clams
Balsamic glaze			Ham	Shrimp

Upon request, Gluten free pizza available.

We apologize for the inconvenience; we do not do HALF specialty pies.



ANGELINAS_KITCHEN

WWW.ANGELINASKITCHENNYC.COM

ANGELINAS_RISTORANTE

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