FIND US ON: GRUBHUB Uber Eats

Angelina's Kitchen Delivery Menu

(718)-698-2000 280 Marsh Avenue

Antipasti

ANTIPASTO SICILIANO \$17

Riceballs & panelle

FRIED CALAMARI \$18

INSALATA DI MARE \$25

Cold seafood salad

POLPO ALLA MEDITERRANEA \$19

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

ZUPPA DI COZZE \$19

White or Red

ALI DI POLLO PICANTI \$16

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

VONGOLE ORIGINATE \$17

POLPETTE CON RICOTTA \$14

MELANZANA ALLA PARMIGIANA \$14

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

Zuppe \$11

PASTA E FAGIOLI ZUPPA DI LENTICCHIE

Burgers *12-4PM ONLY!*

*served with arugula salad OR fries

ITALIAN BURGER \$18

8oz. Meat, bufala mozzarella,plum tomato & lettuce served on a brioche bun

POLLO BURGER \$17

Chicken patty with bufala mozzarella, plum tomato & lettuce served on a brioche bun

Insalata

INSALATA DELLO CHEF \$14 Baby spinach, oranges, goat cheese & almonds with vinaigrette INSALATA STROMBOLI \$14 Bibb lettuce, potatoes, onions, tomatoes, capers, string beans, & olives INSALATA TRITATA \$13 Chopped romaine lettuce, bacon, blue cheese, & hardboiled egg INSALATA DI RUCOLA \$12

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

INSALATA CAESAR \$12

*ADD ON: Chicken: \$6, Shrimp: \$8, Steak: \$9, Grilled Tuna Steak: \$8, Grilled Salmon:\$8, Italian Tuna:\$8

LASAGNA \$22

SPAGHETTI PESTO DI RUCOLA E GAMBERI \$24 Spaghetti served in a arugula basil pesto sauce with shrimp, topped with stracciatella cheese COUSCOUS DI PESCE \$23 LINGUINE ALLE VONGOLE \$24 Linguine with white clam sauce TAGLIATELLE AI FUNGHI PORCINI \$23 Homemade tagliatelle pasta in a porcini and wild mushroom sauce

BUSIATA SICILIANA \$22 Busiata pasta with Sicilian Eggplant, tomato sauce, and ricotta salata ANELLETTI AL FORNO \$22

Pasta with peas, ricotta, mozzarella, & chopped meat **GNOCCHI ALLA SORRENTINA \$21**

Gnocchi with fresh tomato, mozzarella, & basil **RIGATONI BOLOGNESE \$23**

Contorni (Sides)

TRUFFLE FRIES \$ 11 MASHED POTATOES \$10 SPINACHI \$8 ASPARAGUS \$8 MIXED VEGETABLES \$8 STRING BEANS \$9 Marinara or Garlic & Oil

Secondi Piatti (Entree)

SPIEDINI DI PESCE SPADA \$30

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

SALMONE ALLA GRIGLIA \$29 Grilled Scottish salmon served with potatoes & broccoli

GAMBERETTI ORIGANATI \$29

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

FILETTO DI VITELLO AL PARMIGIANO \$47 Pan roasted veal filet mignon in a parmigiano reggiano sauce with asparagus and roasted potatoes

14OZ. PRIME BEEF NY STRIP STEAK \$50 Served with mushrooms, sautéed onions, & mashed potatoes COSTOLETTA DI MAIALE \$29

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

POLLO CAPRESE \$24 Breaded chicken cutlet topped with cherry tomatoes and creamy burrata

POLLO AL LIMONE \$23 Chicken sautéed in a white wine & lemon sauce, served with potatoes & broccoli

Focaccia (Sandwiches) *12-4PM ONLY!*

served with arugula salad OR fries

POLLO \$16 Grilled chicken, arugula, roasted peppers, mozzarella & balsamic glaze MELANZANE \$14 Grilled eggplant with tomatoes & ricotta salata CAPRESE \$14 Fresh mozzarella, tomatoes & balsamic glaze PANELLE & CROQUETTE \$14 Panelle & croquette served with marinara & shaved parmigiano PROSCIUTTO CRUDO \$16 Prosciutto, mozzarella, arugula & balsamic glaze

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

Pizza Cotta a Legna (14 inch Wood Fired Oven)

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SPECK-TACULAR	\$23
Smoked speck, arugula, buffalo straccitella cheese & cherry tomatoes	
THE HOLY COW	\$24
Bresaola with burrata, straciatella shaved parmigiano cheese, mozzarella, lemon zest	
TIROLESE	\$23
Fresh mozzarella, pecorino romano, mushrooms, speck, and caramelized onions	
MARGHERITA	\$18
Fresh tomato, parmigiano cheese, mozzarella & basil	
REGINA	\$22
Buffalo mozzarella, fresh tomato sauce, cherry tomatoes & basil	
PROSCIUTTO DI PARMA	\$24
White pie with prosciutto, arugula, Kalmata olives, shaved parmigano & truffle oil	+
	\$23
White pie with clams, red pepper flakes, parsley & fresh mozzarella CAPRICCIOSA	45 A
	\$24
Margherita with ham, mushrooms & baby artichokes NORMA	\$19
Margherita with Sicilian eggplant & ricotta salata and basil	ŞIŞ
BEE STING	422
	\$22
Margherita with spicy Soppressata and spicy honey	1
POLLO PICANTE	\$23
Spicy buffalo chicken with blue cheese & celery	
PIZZA BIANCA CON PORCINI E SALSICCIA	\$24
White pie with truffle oil & porcini mushroom and Italian fennel pork sausage	
VEGETARIANA	\$23
Marghertia with mushrooms, roasted peppers, spinach and parmigiano cheese	
SICILIAN STYLE PAN PIE	
Thick square crust pie with tomato, mozzarella, parmigiano cheese & basil ½ SHE	EET \$18 /FULL
SHEET \$25	

ADD ON TOPPINGS:

\$2: Capers, Garlic, Onions, Blue Cheese \$3: Mushrooms, Ricotta Salata, Tomatoes, Parmigiano, Kalamata Olives, Artichokes, Ricotta, Spinach **\$3**: Roasted peppers, Eggplant, Bacon \$4: Anchovies, Pork Sausage, Broccoli Rabe, Spicy Soppressata, Pepperoni, Meatballs, Ham \$5: Prosciutto Crudo, Porcini Mushrooms, Chicken, Buffalo Mozzarella, Clams, Shrimp

Upon request, Gluten Free pizza available.

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

For parties of 4 or more, check out our Family Style packages!

Package 1 \$55 per person

Package 2 \$58 per person

Package 3 \$67 per person

All packages come with appetizers, pasta, main course and dessert as well as unlimited sangria, draft beer, bottled wine & soda, coffee and tea

Executive Chef From Sicily : Vincenzo Galia

NOTICE	Visit our other location:
THIS BUSINESS HAS A 3.75% CASH ADJUSTMENT	Angelina's Ristorante
DISCOUNT BUILT INTO ALL PRICING. ANY	Angenna s filstorante
PURCHASE MADE WITH A CREDIT CARD WILL	399 Ellis Street
RECEIVE A NON-CASH ADJUSTMENT AND WILL BE	(710) 997 9000
DISPLAYED ON YOUR RECEIPT.	(718) 227-2900