

Angelina's Kitchen Menu

Antipasti

ANTIPASTO SICILIANO \$17

Riceballs & panelle

FRITTURA DI CALAMARI \$18

Fried calamari

INSALATA DI MARE \$26

Cold seafood salad

POLPO ALLA MEDITERRANEA \$19

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

ZUPPA DI COZZE \$21

White or Red

ALI DI POLLO PICANTI \$16

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

VONGOLE ORIGANATE \$17

Baked Clams (8)

POLPETTE DELLA NONNA \$16

(3) Meatballs, red or white sauce

MELANZANA ALLA PARMIGIANA \$14

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

Zuppe \$11

PASTA E FAGIOLI ZUPPA DI LENTICCHIE

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.

Insalata

INSALATA DELLO CHEF \$14

Baby spinach, oranges, goat cheese & almonds with vinaigrette

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

Pasta

SPAGHETTI PESTO DI RUCOLA E GAMBERI \$24

Spaghetti served in a arugula basil pesto sauce with shrimp, topped with stracciatella cheese

RISOTTO GAMBERI E ASPARAGI \$26

Arborio risotto served in a saffron lemon sauce with prawn and asparagus

LINGUINE ALLE VONGOLE \$24

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

ANELLETI AL FORNO \$22

Pasta with peas, mozzarella, besciamella & Bolognese sauce

GNOCCHI SORRENTINA \$21

Gnocchi with fresh tomato, mozzarella, & basil

RIGATONI BOLOGNESE \$23

Secondi Piatti (Entree)

SPIEDINI DI PESCE SPADA \$30

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

GRIGLIATA DI GAMBERONI \$ 35

5 jumbo grilled prawn shrimp served with a salad

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

INVOLTINO SICULO \$33

Veal spiedini stuffed with mozzarella, pine nuts, raisin, bread crumbs in a white wine and grape tomato sauce served with 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

Contorni

(Sides)

TRUFFLE FRIES \$ 11

MASHED POTATOES \$10

SPINACH \$8

ASPARAGUS \$8

MIXED VEGETABLES \$8

STRING BEANS \$9

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

Pizza Cotta in Forno a Legna

SPECK-TACULAR				\$23
Smoked speck, arugula, buffalo stracciatella cheese & cherry tomatoes				
THE HOLY COW				\$23
Bresaola with burrata, stracciatella shaved parmigiano cheese, mozzarella, lemon zest				
TIROLESE				\$22
Fresh mozzarella, creamy pecorino romano sauce, mushrooms & speck				
MARGHERITA				\$18
Fresh tomato, parmigiano cheese, mozzarella & basil				
REGINA				\$21
Buffalo mozzarella, fresh tomato sauce, cherry tomatoes & basil				
PROSCIUTTO DI PARMA				\$24
White pie with prosciutto, arugula, Kalamata olives & shaved parmigiano				
VONGOLE IN BIANCO				\$22
White pie with clams, red pepper flakes, parsley & fresh mozzarella				
CAPRICCIOSA				\$23
Margherita with ham, mushrooms & baby artichokes				
NORMA				\$19
Margherita with Sicilian eggplant & ricotta salata and basil				
BEE STING				\$21
Margherita with spicy Soppressata and spicy honey				
POLLO PICCANTE				\$22
Spicy buffalo chicken with blue cheese & celery				
TERRA MIA				\$22
White pie with gorgonzola, creamy pecorino, scamorza, parmigiano, black figs & prosciutto				
ROMANA				\$21
White pie with roasted potatoes, pancetta, red onion & balsamic glaze				
SICILIAN STYLE PAN PIE				
Thick square crust pie with tomato, mozzarella, parmigiano cheese & basil	½ SHEET	\$18	FULL SHEET	\$25
SFINCIONE SICILIANO				
Thick square crust pie with bread crumbs, onion, pecorino & oregano	½ SHEET	\$20	FULL SHEET	\$28

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, 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 \$60 per person

Package 3 \$68 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

(718)-698-2000

280 Marsh Avenue

Visit our other location:

Angelina's Ristorante

399 Ellis Street

(718) 227-2900