

Angelina's Kitchen

Lunch Menu

HAPPY HOUR SPECIALS

- RAW CLAMS \$2
- BRUSCHETTA SICILIANA \$2
- RAW OYSTERS \$3
- POTATO CROQUETTE \$6
- FRIED ZUCCHINI ALLA SCAPECE \$8
- SFINCIONE FLAT BREAD \$10
- TUNA TARTAR \$12
- CHEESE PLATTER \$12
- SHRIMP COCKTAIL \$12

HAPPY HOUR DRINK SPECIALS

Tuesday – Thursday

12pm-6pm

- BOTTLED OR DRAFT BEER \$6
- SANGRIA \$8
- GLASS OF WINE \$8
- GLASS OF PROSECCO \$8
- MIMOSA \$8
- SPICY MARGARITA \$10
- APEROL SPRITZ \$10
- BLOODY MARY \$10

ANTIPASTI

- POLPETTE DELLA NONNA \$16
(3) Meatballs, red or white sauce
- ANTIPASTO SICILIANO \$17
Riceballs & Panelle
- VONGOLE ORIGANATE \$17
Baked clams (8)
- FRIED CALAMARI \$18

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

PASTA

- TORTELLINI BOLOGNESE \$23
Meat tortellini with bolognese sauce
- LINGUINE CON VONGOLE \$24
Linguine with white clam sauce
- LASAGNA \$22
Besciamella sauce, bolognese, parmigiano reggiano, and fresh mozzarella
- BUSIATA SICILIANA \$22
Busiata pasta with Sicilian Eggplant, fresh tomato sauce, topped with ricotta salata

*ADD ON:

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

FOCACCIA & BURGERS

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
- 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

ZUPPE \$11

PASTA E FAGIOLI

ZUPPA DI LENTICCHIE

SECONDI PIATTI (Entree)

- POLLO AL LIMONE \$23
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 \$29
Breaded bone in pork milanese, topped with shaved parmigiano, cherry peppers & arugula, served with potatoes
- GAMBERETTI ORIGANATE \$29
Breaded shrimp oreganata in a lemon & white wine sauce served with risotto

PIZZA COTTA 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, Kalmata 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 vinaigrette					
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, Pork Sausage, Broccoli Rabe, Spicy Soppressata, Pepperoni, Meatballs, Ham
- \$5: Prosciutto Crudo, Porcini Mushrooms, Chicken, Buffalo Mozzarella, Clams, Shrimp

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.

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