

Pizza Cotta in Forno a Legna

Upon request, Gluten Free pizza available!!

THE HOLY COW					\$23
Bresaola with burrata, stracciatella shaved parmigiano cheese, mozzarella, lemon zest					
PIZZA RUSTICA					\$21
Tomato, mozzarella, soppressata, mushroom and sausage					
VONGOLE IN BIANCO					\$22
White pie with clams, red pepper flakes, parsley & fresh mozzarella					
PROSCIUTTO DI PARMA					\$23
White pie with prosciutto, arugula, Kalmata olives & shaved parmigiano					
REGINA V					\$20
Bufala mozzarella, fresh tomato sauce, cherry tomato, parmigiano cheese and basil					
SPECK-TACULAR					\$23
Smoked speck, arugula, buffalo straccitella cheese & cherry tomatoes					
CAPRICCIOSA					\$22
Margherita with ham, mushrooms & baby artichokes					
NORMA V					\$19
Margherita with Sicilian eggplant & ricotta salata and basil					
BEE STING					\$21
Margherita with spicy Soppressata and spicy honey					
MARGHERITA V					\$18
Fresh Tomato sauce, mozzarella, parmigiano cheese and basil					
POLLO PICCANTE					\$22
Spicy buffalo chicken with blue cheese & celery					
SICILIAN STYLE PAN PIE V					
Thick square crust pie with tomato, mozzarella, parmigiano cheese & basil	½ SHEET	\$18	/FULL SHEET	\$26	
SFINCIONE PIE V					
Thick square pie with tomato, onion oregano primo sale cheese and breadcrumbs	½ SHEET	\$19	/FULL SHEET	\$26	

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

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

Executive Chef From Sicily: Vincenzo Galia

(718)-698-2000

280 Marsh Avenue

Angelina's Kitchen

Gluten Free / Vegan Menu

Crudo (Raw)

CARPACCIO DI MANZO \$18 GF

Arugula, grana padano, saffron aioli and crostini

CARPACCIO DI SALMONE \$18 GF

Sliced smoked salmon carpaccio with straciatella cheese, pickled onion, English cucumber crostini

TARTARE DI TONNO \$18 GF

Citrus marinated tuna tartare served with crostini

TARTARE DI MANZO \$18 GF

Traditional marinated beef tartare served with crostini

Antipasti

INSALATA DI MARE \$26 GF V

Cold seafood salad

POLPO ALLA MEDITERRANEA \$19 GF

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

ZUPPA DI COZZE \$21 GF

White or Red

CARCIOFI GRATINATI \$14 GF V

Broiled baby artichoke with breadcrumbs and straciatella cheese

ALI DI POLLO PICANTI \$16 GF

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

Contorini (sides)

MASHED POTATOES \$10 GF V

SPINACH \$8 GF V

ASPARAGUS \$8 GF V

MIXED VEGETABLES \$8 GF V

STRING BEANS \$9 GF V

Insalata

INSALATA DELLO CHEF \$14 GF V

Baby spinach, oranges, goat cheese & almonds with vinaigrette

INSALATA TRITATA \$14 GF V

Chopped romaine lettuce, bacon, blue cheese, & hardboiled egg

INSALATA DI RUCOLA \$12 GF V

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

INSALATA CAESAR \$12 GF V

Pasta

RIGATONI AL PESTO TRAPANESE \$20

Rigatoni pasta served in a traditional Sicilian pesto sauce with plum tomatoes, almonds, garlic and pecorino romano cheese.

GF & V option available

FETTUCINE AI FUNGHI PORCINI \$23 GF V

Homemade fettucine pasta in a porcini and wild mushroom sauce

BUSIATA SICILIANA \$21 V

Busiata pasta with Sicilian Eggplant, tomato sauce, and ricotta salata

GNOCCHI SORRENTINA \$21 GF V

Gnocchi with fresh tomato, mozzarella, & basil

PENNE BOLOGNESE \$23 GF

Penne pasta with meat sauce

Secondi Piatti (Entree)

PESCE SPADA ALLA SICILIANA \$34 GF

Pan roasted sword fish center cut served in a grape tomato sauce with capers green olives, potatoes and basil

BRANZINO ARROSTO \$35 GF

Roasted whole Branzino butterfly served with asparagus and potato, lemon and oil

SALMONE ARROSTO \$29 GF

Grilled Scottish salmon served with the skin on with potatoes & broccoli

14OZ. PRIME BEEF NY STRIP STEAK \$52 GF

Served with mushrooms, sautéed onions, & mashed potatoes

POLLO AL LIMONE \$22 GF

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