

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

ANTIPASTO SICILIANO \$17

Riceballs & panelle

FRITTURA DI CALAMARI \$18

Mediterranean fried calamari

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

BRUSCHETTA \$12

Fresh tomato mix with prosciutto, straciatella cheese and figs

ALI DI POLLO PICANTI \$16 GF

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

BAKED CLAMS \$17

MELANZANA ALLA PARMIGIANA \$15

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

Angelina's Kitchen Menu

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 *ADD ON:

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

Pasta

RIGATONI AL PESTO TRAPANESE \$20

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

GF & V option available

LINGUINE ALL 'ASTICE \$29

Linguine pasta served in a cherry tomato sauce and lobster

LINGUINE VONGOLE \$24

Linguine pasta with clams

FETTUCINE AI FUNGHI PORCINI \$23 GF V

Homemade fettuccine pasta in a porcini and wild mushroom sauce

BUSIATA SICILIANA \$21 V

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

ANELLETI AL FORNO \$22

Pasta with peas, mozzarella, besciamella & Bolognese sauce

GNOCCHI SORRENTINA \$21 GF V

Gnocchi with fresh tomato, mozzarella, & basil

PAPPARDELLE BOLOGNESE \$23

Homemade fresh pappardelle with meat sauce

PASTA E FAGIOLI

ZUPPA DI LENTICCHIE

Zuppe \$11

Contorni

(Sides)

G - GLUTEN FREE
V - VEGETARIAN

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

GAMBERETTI ORIGANATI \$28

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

VITELLO ALLA MILANESE \$34

Traditional milanese veal cutlet fried in a butter served with arugula salad & potatoes

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

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 \$23

Breaded chicken cutlet topped with cherry tomatoes and creamy burrata

POLLO AL LIMONE \$22 GF

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

TRUFFLE FRIES \$11

MASHED POTATOES \$10 GF V

SPINACH \$8 GF V

ASPARAGUS \$8 GF V

MIXED VEGETABLES \$8 GF V

STRING BEANS \$9 GF V

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 parmigano		
REGINA V		\$20
Bufala mozzarella, fresh tomato sauce , cherry toamato, 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.

G - GLUTEN FREE
V - VEGETARIAN

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

Package 1 \$58 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