

Antipasti

VONGOLE AGLIO E OLIO \$22

Manila clams in a garlic grape tomato sauce served with crostino and fresh parsley

FRITTURA DI CALAMARI E SARDE \$19

Mediterranean fried calamari and fried sardines

INSALATA DI MARE \$26

Cold seafood salad

POLPO ALLA GRIGLIA \$19

Pan seared octopus in a saffron potato sauce served with cherry tomato, olives and red onion

ZUPPA di COZZE \$21

Pot of mussels in a cherry tomato sauce served with crostino

ANTIPATO RUSTICO \$16

An assortment of saffron cheese rice ball , caponata , zucchini souffle served with parmigiano sauce

POLPETTE AI SUGO DI POMODORO \$15

Veal meatball in a tomato sauce served with ricotta and crostino

BRUSCHETTA \$14

Fresh tomato mix with prosciutto, stracciatella cheese and honey

ANTIPASTO SICILIANO \$17

Riceballs & panelle

MOZZARELLA IN CAROZZA ALLA ROMANA \$16

Fried mozzarella in carozza filled with ham and mozzarella cheese served with tomato sauce

MELANZANA ALLA PARMIGIANA \$16

Flour fried eggplant with tomato sauce and parmigiano baked with mozzarella

Insalata

INSALATA DELLO CHEF \$14

Baby spinach, oranges, goat cheese & almonds with vinaigrette

INSALATA TRITATA \$14

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: \$8, Shrimp: \$9, Steak: \$10,
Grilled Tuna Steak: \$10, Grilled
Salmon: \$12,

Pasta

RISOTTO AI FRUTTI DI MARE \$26

Arborio risotto in a light grape tomato sauce served with mixed seafood

BUCATINO AL PESTO DI ARUGOLA E SALSICCIA \$23

Bucatini in arugula pesto sauce with crumbled sausage , sun dried tomato and stracciatella

LINGUINE ALL 'ASTICE \$29

Linguine pasta served in a cherry tomato sauce and lobster

SPAGHETTI VONGOLE E PACHINO \$24

Spaghetti pasta with clams and cherry tomato

RAVIOLI RICOTTA E SPINACI \$22

Homemade ravioli filled with ricotta and spinach , served with tomato sauce and shaved parmigiano

BUSIATA SICILIANA \$22

Busiata pasta with sicilian eggplant, tomato sauce, and ricotta salata

ANELLETI AL FORNO \$24

Pasta with peas, mozzarella, besciamella and Bolognese sauce

GNOCCHI SPICY VODKA E STRACCIATELLA \$22

Gnocchi with spicy vodka sauce and stracciatella

PAPPARDELLE BOLOGNESE \$23

Homemade fresh pappardelle with meat sauce

Secondi Piatti (Entree)

PESCE SPADA ALLA SICILIANA \$34

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

BRANZINO IN CROSTA DI PATATE \$30

Potato crusted branzino filet in a grape tomato sauce green pea and grilled asparagus

SALMONE ARROSTO \$30

Grilled Scottish salmon served with the skin on with potatoes and asparagus

GAMBERETTI ORIGANATI \$29

Breaded shrimp oreganata in a lemon white wine sauce with risotto

VITELLO ALLA PARMIGIANA \$35

Veal cutlet breaded served with fresh tomato sauce and stracciatella cheese served with spaghetti pasta

14OZ. PRIME BEEF NY STRIP STEAK \$52

Served with mushrooms, sautéed onions, and mashed potatoes

COSTOLETTA DI MAIALE \$32

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 and asparagus

HAPPY HOUR DRINK SPECIALS

Tuesday – Thursday

12pm to 7pm

Pizza Cotta a Legna

Upon request, Gluten Free pizza available.

THE HOLY COW	\$24
Bresaola with burrata, stracciatella shaved parmigiano cheese, mozzarella, lemon zest	
PIZZA RUSTICA	\$23
Tomato, mozzarella, soppressata, mushroom and sausage	
SORRENTO	\$22
White pie with buffalo mozzarella , garlic oil , parsley, shaved parmigiano, fresh lemon juice	
PROSCIUTTO DI PARMA	\$24
White pie with prosciutto, arugula, calmata olives and shaved parmigiano	
REGINA	\$22
Bufala mozzarella, fresh tomato sauce , cherry tomatoes, parmigiano cheese and basil	
CAPRICCIOSA	\$23
Margherita with ham, mushrooms and baby artichokes	
NORMA	\$21
Margherita with sicilian eggplant and ricotta salata and basil	
BEE STING	\$22
Margherita with spicy soppressata and spicy honey	
MARGHERITA	\$19
Fresh Tomato sauce , mozzarella , parmigiano cheese and basil	
POLLO PICCANTE	\$23
Spicy buffalo chicken with blue cheese & celery	
SICILIAN STYLE PAN PIE	
Thick square crust pie with tomato, mozzarella, parmigiano cheese and basil	½ SHEET \$19 /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

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 \$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

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

***served with arugula salad * 3 dollar extra for fries**

POLLO \$16

Grilled chicken, arugula, roasted peppers, mozzarella & balsamic glaze

MELANZANE \$15

Eggplant with tomatoes sauce , parmigiano cheese and mozzarella

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.prime beef burger with lettuce ,tomatoes , scamorza and parsley aioli served on a brioche bun

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.

Visit our other location:

Angelina's Ristorante
399 Ellis Street