

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

Angelina's Kitchen Menu

Insalata

INSALATA DELLO CHEF \$14

Baby spinach, oranges, goat cheese and almonds with vinaigrette

INSALATA TRITATA \$14

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

INSALATA DI RUCOLA \$14

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

INSALATA CAESAR \$12

*ADD ON:

Chicken: \$8, Shrimp:\$9,

Steak:\$10,

Tuna Steak: \$10 Salmon :\$12

Pasta

RISOTTO AI FRUTTI DI MARE \$26

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

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

Homemade Busiata 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

Homemade Gnocchi with spicy vodka sauce and stracciatella

PAPPARDELLE BOLOGNESE \$23

Homemade fresh pappardelle with meat sauce

BUCATINO AL PESTO DI RUCOLA E SALSICCIA \$23

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

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

Organic breaded chicken cutlet topped with cherry tomatoes and creamy burrata

POLLO AL LIMONE \$23

Organic Chicken sautéed in a white wine lemon sauce, served with potatoes and asparagus

Contorni (Sides)

TRUFFLE FRIES \$14

MASHED POTATOES \$10

SPINACH \$10

ASPARAGUS 12

MIXED VEGETABLES \$10

STRING BEANS \$12

Pizza Cotta in Forno 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, calмата 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, calamata Olives, Artichokes, Ricotta, Spinach

\$3: Roasted peppers, Eggplant, Bacon

\$4: Anchovies, Spicy Soppressata, Pepperoni, Meatballs, Ham

\$6: Prosciutto Crudo, Porcini Mushrooms, Chicken, Buffalo Mozzarella, Clams, Shrimp

KIDS CORNER

Appettizer

Mozzarella in Carozza \$16

Chicken Fingers & French Fries \$14

Meatballs \$15



Pizza

Kids Pizza \$14

French Fries Pizza \$15

Pasta

Penne with Butter \$6

Penne with Tomato sauce \$8

Penne Vodka \$10

Fettuccini Alfredo \$17

Mac & Cheese \$9

Spaghetti with Meatballs \$ 16

Entree

Chicken Parmigiana with Penne \$16

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

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

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