

Angelina's Kitchen Menu

Antipasti

VONGOLE AGLIO E OLIO \$22

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

FRITTURA DI CALAMARI \$19

Mediterranean fried calamari and fried zucchini

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 \$19

An assortment of meat rice ball , caponata , zucchini souffle, panelle, potato croquette, green olive served with parmigiano sauce

POLPETTE AI SUGO DI POMODORO \$16

Veal meatball in a tomato sauce served with ricotta and crostino

BRUSCHETTA \$15

Fresh tomato mix with prosciutto, stracciatella cheese and honey

ANTIPASTO SICILIANO \$17

Riceballs & panelle

MOZZARELLA IN CAROZZA \$15

Fried mozzarella in Carozza filled with mozzarella cheese served with tomato sauce

MELANZANA ALLA PARMIGIANA \$16

Flour fried eggplant with tomato sauce and parmigiano baked with mozzarella

Secondi Piatti (Entree)

PESCE SPADA ALLA SICILIANA \$34

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

BRANZINO IN CROSTA DI PATATE \$ 30

Potato crusted Branzino filet in a grape tomato sauce green pea and grilled broccolini

SALMONE ARROSTO \$30

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

GAMBERETTI GRATINATI \$30

Breaded shrimp oreganata in a lemon white wine sauce with risotto

VITELLO ALLA PARMIGIANA /or MILANESE STYLE \$35

Veal cutlet breaded served with fresh tomato sauce & stracciatella cheese served with spaghetti

14OZ. PRIME BEEF NY STRIP STEAK \$52

Served with mushrooms, sautéed onions & 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 & creamy burrata

POLLO AL LIMONE \$23

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

Insalata

INSALATA DELLO CHEF \$15

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 \$14

*ADD ON:

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

Steak: **\$10**,

Tuna Steak: **\$10** Salmon : **\$12**

Homemade Pasta

MEZZI RIGATONI AI FRUTTI DI MARE \$32

Homemade short rigatoni in a grape tomato sauce served with mixed seafood

LINGUINE ALL 'ASTICE \$30

Linguine pasta served in a cherry tomato sauce and lobster

SPAGHETTI VONGOLE E PACHINO \$25

Spaghetti pasta with clams and cherry tomato

RAVIOLI ALLA SORRENTO \$22

Homemade ravioli filled with eggplant ,served with cherry tomato and bufala

BUSIATA SICILIANA \$23

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 \$23

Homemade Gnocchi with spicy vodka sauce and stracciatella

PAPPARDELLE BOLOGNESE \$24

Homemade fresh pappardelle with meat sauce

FETTUCCINE AL PARMIGIANO \$22

Homemade fettucine in a creamy parmigiano sauce

Contorini

(sides)

TRUFFLE FRIES \$ 12

MASHED POTATOES \$10

SPINACH \$10

ASPARAGUS 12

MIXED VEGETABLES \$10

STRING BEANS \$11

Pizza Cotta in Forno a Legna

Upon request, Gluten Free pizza available.

THE HOLY COW	\$24
Fior di latte mozzarella ,Bresaola,burrata, stracciatella shaved parmigiano ,arugola, lemon zest	
PIZZA RUSTICA	\$23
Tomato sauce ,fior di latte mozzarella, soppresata, 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, arugola, calmata olives and shaved parmigano	
REGINA	\$22
Bufala mozzarella, fresh tomato sauce , cherry tomatoes, parmigiano cheese and basil	
CAPRICCIOSA	\$23
Fior di latte mozzarella , tomato sauce , ham, mushrooms and baby artichokes	
NORMA	\$21
Fior di latte mozzarella , tomato sauce with Sicilian eggplant and ricotta salata and basil	
BEE STING	\$23
Fior di latte mozzarella , tomato sauce with spicy Soppressata and spicy honey	
MARGHERITA	\$19
Fresh Tomato sauce , fior di latte 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, Chicken, Buffalo Mozzarella, Clams, Shrimp,Brratap	

KIDS CORNER

Appettizer

- Mozzarella in Carozza \$15
- 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
- Mac & Cheese \$9
- Spaghetti with Meatballs \$ 16

Entree

- Chicken Parmigiana with Penne \$16
- Chicken Francese 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, bottled wine & soda, coffee and tea

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