

Angelina's Kitchen

Lunch Menu

TUESDAY- FRIDAY ONLY

HAPPY HOUR
DRINK SPECIALS
Tuesday –Thursday 12pm to 6pm

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BOTTLED OR DRAFT BEER \$6

SANGRIA \$9

GLASS OF WINE \$9

GLASS OF PROSECCO \$8

MIMOSA \$8

SPICY MARGARITA \$10

APEROL SPRITZ \$10

ANTIPASTI

ARANCINA \$12

3 meat Sicilian rice ball

MELANZANA ALLA PARMIGIANA \$16

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

BRUSCHETTA \$16

Fresh tomato mix with prosciutto, stracciatella cheese

MOZZARELLA IN CAROZZA \$15

Fried mozzarella in carozza filled With mozzarella cheese served with tomato sauce

POLPETTE DELLA NONNA \$16

(3) Meatballs, with tomato sauce and ricotta

ANTIPASTO RUSTICO \$22

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

FRITTURA DI CALAMARI \$20

Mediterranean fried calamari and fried zucchini

CAPRESE MOZZARELLA \$18

Fior di latte mozzarella served with tomato and fresh basil

ALI DI POLLO ARROSTITI \$18

Roasted wing served with cheery peppers , cherry tomato , onion and roasted potatoes

CAPONATA \$14

Sicilian caponata served with crostino bread

MISTO CALDO \$16

Assortment of panelle, potato croquette and castelvetro green marinated olives

SECONDI PIATTI (ENTREE)

GALLETTO AL FORNO \$28

Organic roasted whole small chicken served with crispy cottage potatoes, rosemary and lemon solmeriglio

POLLO ALLA PARMIGIANA \$26

Breaded chicken cutlet with fresh tomato sauce and mozzarella served with spaghetti

COSTOLETTA DI MAIALE \$32

Breaded bone in pork milanese, topped with shaved parmigiano,

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

ZUPPE \$ 12

OF THE DAY

*ADD ON:

Chicken: \$8, Shrimp: \$9

Steak: \$10,

Grilled Tuna Steak: \$10,

Grilled Salmon: \$12,

FOCCACCIA & BURGERS

SERVED WITH ARUULA SALAD OR FRENCH FRIES

BRESAOLA e BURRATA \$18

Bresaola, pesto di arugola , tomatoes, burrata & lemon zest served on a focaccia

MELANZANE \$15

Eggplant with tomatoes sauce , parmigiano cheese and mozzarella

CAPRESE \$14

Fresh mozzarella, tomatoes & balsamic glaze served on a focaccia

PANELLE & CROQUETTE \$14

Panelle & croquette served with marinara & shaved Parmigiano on a brioche bun

PROSCIUTTO CRUDO \$17

Prosciutto, mozzarella, arugula & balsamic glaze served on a focaccia

ITALIAN BURGER \$21

8oz.prime beef burger with lettuce ,tomatoes , scamorza and parsley aioli served on a brioche bun

CRISPY CHICKEN BURGER \$18

Crispy chicken sandwich on brioche bun served with tomato , lettuce , and mayonnaise

POLLO \$18

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

Pasta

BUSIATA SICILIANA \$23

Busiata pasta with eggplant, tomato sauce, and ricotta salata

LASAGNA \$24

Besciamella sauce, bolognese, parmigiano , and fresh mozzarella

GNOCCHI SPICY VODKA E STRACCIATELLA \$24

Gnocchi with spicy vodka sauce and stracciatella

TAGLIATELLE AL PARMIGIANO \$22

Homemade tagliatelle in a creamy parmigiano saue

SPAGHETTI ALLA TARANTINA \$23

Spaghetti pasta with mussels ,cherry tomato and fresh parsley

PIZZA COTTA A LEGNA

Upon request, Gluten Free pizza available.

4 FORMAGGI	\$24
Fior di latte mozzarella, gorgonzola , asiago , parmigiano , and smoked speck on top	
THE HOLY COW	\$25
Fior di latte mozzarella, bresaola, burrata, stracciatella, shaved parmigiano, arugula & lemon zest	
RUSTICA	\$23
Tomato sauce ,fior di latte mozzarella, soppresata, mushroom & sausage	
SORRENTO	\$22
Fior di latte, garlic oil, parsley, shaved parmigiano & fresh lemon juice	
PROSCIUTTO DI PARMA	\$24
Fior di latte mozzarella with prosciutto, arugula, grape tomato & shaved parmigiano	
PIZZAIOLO	\$23
Fior di latte mozzarella, friarielli, sausage, provolone cheese, sundried tomato	
CAPRICCIOSA	\$23
Fior di latte mozzarella, tomato sauce , ham, mushrooms and baby artichokes	
VEGETARIANA	\$22
Fior di latte mozzarella, yellow tomato sauce ,zucchini, roasted peppers, mushroom and parmigiano	
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 & basil	
PIZZA DELLA NONNA	\$22
Fior di latte mozzarella, tomato sauce, parmigiano, garlic oil & fresh basil	
POLLO PICCANTE	\$23
Fior di latte mozzarella with spicy buffalo chicken, 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

\$5: Prosciutto Crudo, Chicken, Buffalo Mozzarella, Clams, Shrimp

KIDS CORNER

Appetizer

Mozzarella in Carozza \$15

Chicken Fingers & French Fries \$14

Meatballs \$16



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 \$60 per person

Package 2 \$62 per person

Package 3 \$69 per person

(718)-698-2000

280 Marsh Avenue

All packages come with appetizers, pasta, main course and dessert as well as unlimited sangria, bottled wine & soda, coffee and tea