

# ANGELINA'S KITCHEN

## ANTIPASTI

### BRACIOLE ALLA PIZZAIOLA — 19.00

beef braciole filled with mozzarella served in a tomato & parmigiano sauce topped with breadcrumb and fresh oregano

### POLPO ALLA MEDITERRANEA — 21.00

pan seared portuguese octopus served with potatoes, olives, grape tomato & capers

### PESCE SPADA ALLA NORMA — 19.00

swordfish spiedini served with tomato sauce & fried eggplant topped with fresh basil & ricotta salata

### ANTIPASTO RUSTICO — 22.00

an assortment of meat rice ball, panelle, croquettes, olives, caponata, zucchini soufflé served with parmigiano sauce

### ZUPPA DI COZZE — 21.00

pot of mussels in a cherry tomato sauce with crostini

### BRUSCHETTA — 16.00

focaccia bread served with sliced tomato, prosciutto, stracciatella & honey

### ANTIPASTO SICILIANO — 18.00

meat rice ball & panelle

### MOZZARELLA IN CAROZZA — 15.00

fried mozzarella in carozza filled with mozzarella served with tomato sauce

### MELANZANA ALLA PARMIGIANA — 16.00

flour fried eggplant with tomato sauce and parmigiano baked with mozzarella

### FRITTURA DI CALAMARI — 20.00

mediterranean fried calamari & fried zucchini

## INSALATA

### INSALATA DELLO CHEF — 15.00

baby spinach, oranges, goat cheese & almonds with vinaigrette dressing

### INSALATA DI RUCOLA — 14.00

baby arugula, cherry tomatoes, red onion & shaved parmigiano & balsamic vinaigrette

### ADD ON:

CHICKEN 8

SHRIMP 9

STEAK 10

TUNA STEAK 10

SALMON 12

### INSALATA TRITATA — 14.00

chopped romaine lettuce, bacon, blue cheese & hardboiled egg with vinaigrette dressing

### INSALATA CAESAR — 14.00

## HOMEMADE PASTA

### MEZZI RIGATONI AI FRUTTI DI MARE — 34.00

short rigatoni in a grape tomato sauce served with mixed seafood

### SPAGHETTI ALL' ASTICE — 32.00

spaghetti served in a cherry tomato sauce and fresh lobster

### CASERECCHE ZUCCHINE E GAMBERI — 25.00

caserecce served in a zucchini sauce with shrimp, parsley & lemon zest

### SPAGHETTI VONGOLE E PACHINO — 26.00

spaghetti in a garlic oil with clams and cherry tomato

### BUSIATA SICILIANA — 23.00

busiata served in a tomato sauce and fried eggplant topped with ricotta salata

### ANELETTI AL FORNO — 24.00

anelletti pasta with peas, mozzarella, besciamella & bolognese meat sauce

### GNOCCHI SPICY VODKA — 24.00

potato gnocchi served in a spicy vodka sauce topped with stracciatella

### PAPPARDELLE BOLOGNESE — 24.00

pappardelle in a fresh and homemade meat sauce

### TAGLIATELLE AL PARMIGIANO — 22.00

tagliatelle in a creamy parmigiano sauce

## SECONDI

### MERLUZZO GRATINATO — 36.00

pan roasted cod fish topped with bread crumb served in a yellow tomato sauce, swiss chard & cottage potatoes

### BRANZINO ALLA PLANCIA — 38.00

roasted butterfly whole branzino served with fennel orange salad & fresh lemon

### SALMONE ARROSTO — 36.00

pan roasted scottish salmon skin on served with sardinia fregola, asparagus & fresh mint

### CAPELANTE SCOTTATE — 38.00

roasted jumbo scallops served with saffron risotto & asparagus

### FILETTO DI MANZO AI FUNGHI — 49.00

pan roasted 8oz filet mignon served in a mushroom porcini sauce & cottage potatoes

### 14 OZ PRIME BEEF NY STEAK — 52.00

prime ny steak served with mushroom, onion & mashed potatoes

### COSTOLETTA DI MAIALE — 32.00

breaded bone in pork milanese topped with shaved parmigiano, cherry peppers, arugula & potatoes

### POLLO CAPRESE — 25.00

organic breaded chicken cutlet topped with cherry tomato & fresh burrata

### GALLETTO AL FORNO — 28.00

organic roasted small chicken served with cottage potatoes, rosemary & lemon salmoriglio

# PIZZA COTTA A LEGNA

## QUATTRO FORMAGGI — 24.00

fior di latte mozzarella , gorgonzola, asiago,  
parmigiano & smoked speck

## RUSTICA — 23.00

fior di latte mozzarella, tomato sauce, pork sausage,  
spicy soppressata & mushroom

## PROSCIUTTO DI PARMA — 24.00

fior di latte mozzarella, prosciutto di parma, arugola,  
cherry tomatoes, shaved parmigiano & evo

## CAPRICIOSA — 23.00

fior di latte mozzarella, tomato sauce, artichoke,  
ham & mushroom

## PIZZA DELLA NONNA — 22.00

fior di latte mozzarella , tomato sauce, garlic oil,  
parmigiano & basil

## POLLO PICCANTE — 23.00

fior di latte mozzarella with spicy buffalo chicken,  
blue cheese & celery

## SICILIAN STYLE PAN PIE — 1/2 SHEET 19 / FULL SHEET 28

mozzarella, tomato sauce, parmigiano & basil

## CONTORNI

TRUFFLE FRIES -12

FRENCH FRIES -11

MASHED POTATOES -10

SPINACH -10

ASPARAGUS -12

MIXED VEGETABLES -10

FRIED COTTAGE POTATOES -7

## THE HOLY COW— 25.00

fior di latte mozzarella , bresaola, burrata, stracciatella,  
shaved parmigiano, arugola & lemon zests

## SORRENTO— 22.00

fior di latte mozzarella , garlic oil, lemon  
juice, parsley & parmigiano

## PIZZAIOLO — 24.00

fior di latte mozzarella , friarelli , sausage, sun dried  
tomato, provole

## VEGETARIANA — 22.00

fior di latte mozzarella , yellow tomato sauce,  
roasted pepper, mushroom & parmigiano

## BEE STING — 23.00

fior di latte mozzarella , spicy tomato sauce, spicy  
soppressata & spicy honey

## MARGHERITA — 19.00

fior di latte mozzarella, tomato sauce, parmigiano & basil

## TOPPINGS

capers-garlic-honey-buffalo sauce \$2

mushroom- onion-ricotta salata-olives-artichoke-  
spinach-roasted peppers- eggplant bacon \$3

anchovis-spicy soppressata- meatball-ham-speck-  
sausage-broccoli rabe-peperoni \$4

prosciutto san daniele- chicken- clams - shrimp-  
bresaola-stracciatella -burrata \$5

## KIDS CORNER

MEATBALLS -16

PENNE VODKA -10

KIDS PIZZA -14

MAC & CHEESE -9

PENNE WITH BUTTER -6

PENNE & TOMATO SAUCE -8

SPAGHETTI & MEATBALL -16

KIDS PIZZA WITH FRENCH FRIES -15

CHICKEN PARMIGIANA WITH PENNE -18

CHICKEN FRANCESE WITH PENNE -18

CHICKEN FINGERS & FRIES -15

## WINE BY THE GLASS

### RED WINE

CHIANTI -12

PRIMITIVO -16

PINOT NOIR -14

NERO D ' AVOLA -14

MONTEPULCIANO -14

BONANZA CABERNET -16

PROSECCO -12

MOSCATO -12

### WHITE WINE

ROSE -14

TREBBIANO -12

PINOT GRIGIO -12

CHARDONNAY -14

SAUVIGNON BLANC -12

**SANGRIA BY THE GLASS -15**

**DRAFT BEER -9**

## FAMILY STYLE FOR PARTY

4 OR MORE

PACKAGE 1 \$60

PACKAGE 2 \$62

PACKAGE 3 \$69

all packages come with appetizer , pasta, main course and dessert  
as well as unlimited sangria, wine, soda, coffee and tea

UPON REQUEST , GLUTEN FREE & VEGAN AVAILABLE