



# Angelina's Kitchen

## Antipasti

### ANTIPASTO RUSTICO — 24.00

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

### ARANCINI — 12.00

3 meat rice balls

### CARPACCIO DI MANZO — 21.00

thin sliced beef filet mignon carpaccio with arugula & shaved parmigiano in a lemon oil dressing

### LE POLPETTE DELLA NONNA — 16.00

3 meatballs served in a fresh tomato sauce with ricotta

### MOZZARELLA IN CARROZZA — 17.00

filled & fried mozzarella in carrozza served with tomato sauce

### MELANZANA ALLA PARMIGIANA — 16.00

flour fried eggplant with tomato sauce & parmigiano baked with mozzarella

### POLPO E PATATE — 21.00

cold octopus and potato salad in a lemon oil dressing with grape tomatoes

### FRITTURA DI CALAMARI — 22.00

### CAPRESE MOZZARELLA — 18.00

### ALI DI POLLO ARROSTITI — 20.00

roasted wings served with cherry peppers, tomatoes, onions & roasted potatoes

### CAPONATA — 14.00

sicilian caponata served with house-made crostini

## Insalata

### INSALATA DELLO CHEF — 15.00

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

### INSALATA DI RUCOLA — 14.00

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

### INSALATA TRITATA — 14.00

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

### INSALATA CAESAR — 14.00

## Add On:

CHICKEN 8    SHRIMP 9

STEAK 10    TUNA STEAK 10    SALMON 12

## Homemade Pasta

### SPAGHETTI ALL' ASTICE — 32.00

spaghetti served in a cherry tomato sauce & fresh lobster

### LASAGNA — 24.00

besciamella sauce, bolognese, parmigiano & fresh mozzarella

### BUSIATA NORMA — 23.00

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

### GNOCCHI SPICY VODKA — 25.00

potato gnocchi served with spicy vodka sauce & stracciatella

### PAPPARDELLE BOLOGNESE — 25.00

pappardelle in a fresh homemade meat sauce

### TAGLIATELLE AL PARMIGIANO — 22.00

tagliatelle in a creamy parmigiano sauce

### SPAGHETTI ALLA TARANTINA — 23.00

spaghetti pasta with mussels, cherry tomato & fresh parsley

## LUNCH MENU

Tuesday - Friday

## Drink Specials

Tuesday - Thursday  
12pm - 6pm

BOTTLED OR DRAFT BEER \$6

SANGRIA \$9

GLASS OF WINE \$9

GLASS OF PROSECCO \$8

MIMOSA \$8

SPICY MARGARITA \$10

APEROL SPRITZ \$10

## Focaccia & Burgers

served with arugula salad or fries

### BRESAOLA E BURRATA \$18

bresaola, pesto di arugola, tomatoes, burrata & lemon zest

### MELANZANE \$15

eggplant with tomatoes sauce, parmigiano cheese & mozzarella

### CAPRESE \$14

fresh mozzarella, tomatoes & balsamic glaze

### PANELLE & CROQUETTE \$14

panelle & croquette served with marinara & shaved

Parmigiano on a brioche bun

### PROSCIUTTO CRUDO \$17

prosciutto, mozzarella, arugula & balsamic glaze

### ITALIAN BURGER \$21

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

### CRISPY CHICKEN BURGER \$18

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

### POLLO \$18

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

## Secondi

### POLLO ALLA PARMIGIANA — 26.00

breaded chicken cutlet with fresh tomato sauce & mozzarella served with spaghetti

### SALMONE ARROSTO — 35.00

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

### 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 — 29.00

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

# Pizza Cotta A Legna

12 INCH NAPOLEAN STYLE

## 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 – 21.00

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 32

mozzarella, tomato sauce, parmigiano & basil

## Contorini

TRUFFLE FRIES -12                      FRENCH FRIES -11  
MASHED POTATOES -10                SPINACH -10  
ASPARAGUS -12                        MIXED VEGETABLES -10  
FRIED COTTAGE POATATOES -7

## Kid's Corner

PENNE VODKA -10  
MAC&CHEESE -12  
PENNE WITH BUTTER -6  
PENNE & TOMATO SAUCE -9

SPAGHETTI & MEATBALLS -16  
CHICKEN PARMIGIANA WITH PENNE - 18  
CHICKEN FRANCESE WITH PENNE - 18  
CHICKEN FINGERS & FRIES-15  
KIDS CHICKEN CUTLET & FRIES-15

## Wine by the Glass

### RED WINE

CHIANTI -12  
PRIMITIVO -16  
PINOT NOIR -14  
NERO D ' AVOLA -14  
MONTEPULCIANO-14  
BELL ASSAI MERLOT -15

PROSECCO -12  
MOSCATO -12

### WHITE WINE

ROSE -14  
TREBBIANO -14  
PINOT GRIGIO -12  
CHARDONNAY -14  
SAUVIGNON BLANC -14

**SANGRIA BY THE GLASS -15**

**DRAFT BEER -9**

## Family Style Packages

FOR 4 OR MORE PEOPLE

PACKAGE 1 \$62

PACKAGE 2 \$66

PACKAGE 3 \$72

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

**UPON REQUEST , GLUTEN FREE & VEGAN AVAILABLE**