



# Angelina's Kitchen

## Antipasti

### ANTIPASTO RUSTICO — 24.00

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

### ANTIPASTO SICILIANO — 18.00

2 meat rice balls & panelle

### MELANZANA ALLA PARMIGIANA — 16.00

flour fried eggplant with tomato sauce & parmigiano baked with mozzarella

### LE POLPETTE DELLA NONNA — 16.00

3 meatballs served in a fresh tomato sauce with ricotta & parmigiano

### MOZZARELLA IN CARROZZA — 17.00

filled & fried mozzarella in carrozza served with tomato sauce

### CARPACCIO DI MANZO — 21.00

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

### COUSCOUS DI PESCE - 20.00

an assortment of tubort, baby shrimp & mussels served over couscous in a light fish sauce

### POLPO E PATATE — 21.00

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

### FRITTURA DI CALAMARI — 22.00

fried calamari & fried zucchini

### ZUPPA DI COZZE OR VONGOLE — 22.00 / 26.00

pot of mussels **or** clams in a garlic cherry tomato sauce with 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

### 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 a sweet vinaigrette dressing

### INSALATA CAESAR — 14.00

## Homemade Pasta

### SPAGHETTI ALL' ASTICE — 32.00

spaghetti served in a cherry tomato sauce and fresh lobster

### LINGUINI GRANCHIO E COLATURA DI GAMBERO — 30.00

linguini pasta served in a grape tomato crab sauce finished with red sicilian shrimp bisque

### SPAGHETTI VONGOLE E PACHINO — 26.00

spaghetti in a garlic oil sauce with clams & cherry tomatoes

### BUSIATA NORMA— 23.00

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

### ANELETTI AL FORNO — 25.00

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

### GNOCCHI SPICY VODKA — 25.00

potato gnocchi served with spicy vodka sauce & stracciatella

### PAPPARDELLE BOLOGNESE — 25.00

pappardelle in a fresh homemade meat sauce

### MEZZI RIGATONI AI FRUTTI DI MARE — 34.00

short rigatoni in a grape tomato sauce served with mixed seafood

### TAGLIATELLE AL PARMIGIANO — 22.00

tagliatelle in a creamy parmigiano sauce

### ORECCHIETTE PUGLIESI — 25.00

orecchiette in a spicy garlic oil sauce with broccoli rabe & pork sausage

## Secondi

### MERLUZZO ALLA MEDITERRANEA — 36.00

pan roasted cod fish in a grape tomatoes sauce, olives, capers served with asparagus

### BRANZINO ALLA PLANCIA — 39.00

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

### SALMONE ARROSTO — 35.00

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

### CAPESANTE SCOTTATE — 38.00

roasted jumbo scallops served with saffron risotto & asparagus

### FILETTO DI MANZO AI FUNGHI— 50.00

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 mushrooms, onions & 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 — 23.00

fior di latte mozzarella, gorgonzola, asiago & parmigiano

## RUSTICA — 23.00

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

## PROSCIUTTO DI PARMA — 24.00

fior di latte mozzarella, prosciutto di parma, arugula, cherry tomatoes, shaved parmigiano & evoo

## CAPRICCIOSA — 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

## THE HOLY COW— 24.00

fior di latte mozzarella, bresaola, burrata, stracciatella, shaved parmigiano, arugula & lemon zest

## SORRENTO— 20.00

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

## PIZZAIOLO — 23.00

fior di latte mozzarella, friarielli, sausage, sun dried tomato, provolone.

## MARGHERITA — 19.00

fior di latte mozzarella, tomato sauce, parmigiano & basil

## BEE STING — 21.00

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

## SICILIAN STYLE PAN PIE — 1/2 SHEET 19 / FULL SHEET 32

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

## Toppings

mushroom- onion-ricotta salata-olives-spinach-

roasted peppers-eggplant-bacon \$3

anchovies-spicy sopressata- meatball-ham-

sausage-broccoli rabe-pepperoni \$4

prosciutto san daniele- chicken- shrimp-bresaola-

stracciatella -burrata \$5

*Red'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 CUTLET & FRIES-16

CHICKEN FINGERS & FRIES-15

*Wine by the Glass*

## RED WINE

CHIANTI -12

PRIMITIVO -16

PINOT NOIR -14

NERO D 'AVOLA -14

MONTEPULCIANO-14

BELL ASSAI FRAPPATO 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 OPTIONS AVAILABLE**