



Angelina's Kitchen

Antipasti

ANTIPASTO RUSTICO — 25.00

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

ARANCINI — 12.00

3 meat rice balls

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

FRITTURA DI CALAMARI — 22.00

mix of fried calamari & zucchini

CAPRESE MOZZARELLA — 18.00

fresh sliced tomato & mozzarella

MONTANARA FRITTA — 16.00

fried montana served with prosciutto, stracciatella & honey

Insalata

PANZANELLA — 15.00

heirloom tomatoes, red onion, croutons & basil with red wine vinaigrette

INSALATA DI RUCOLA — 14.00

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

INSALATA STROMBOLI — 15.00

romaine lettuce, string beans, olives, capers & potatoes in a sweet lemon vinaigrette dressing

INSALATA CAESAR — 14.00

romaine lettuce, homemade croutons, parmigiano cheese & homemade caesar dressing

Add On:

CHICKEN 8 SHRIMP 9

STEAK 10 TUNA STEAK 10 SALMON 12

Homemade Pasta

SPAGHETTI AL POMODORO — 21.00

spaghetti served in a fresh tomato sauce and basil

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, arugula pesto, 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

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POLLO ALLA PARMIGIANA — 26.00

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

14 OZ PRIME BEEF NY STEAK — 52.00

prime NY strip steak served with mushroom, 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

EXECUTIVE CHEF: VINCENZO GALIA

Pizza Cotta A Legna

12 INCH NAPOLEAN STYLE

QUATTRO FORMAGGI – 24.00

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, broccoli rabe, sausage, olives, grape tomatoes & 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 BREAD - 5

Toppings

mushroom- onion-ricotta salata-olives-artichoke-
spinach-roasted peppers- eggplant-bacon-ricotta \$3
anchovies-spicy soppressata- meatball-ham-speck-
sausage-broccoli rabe-peperoni \$4
prosciutto san daniele- chicken- clams - shrimp-
bresaola-stracciatella -burrata \$5

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
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

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 6 OR MORE PEOPLE

PACKAGE 1 \$65 PACKAGE 2 \$68 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