



# Angelina's Kitchen

## Antipasti

### ANTIPASTO RUSTICO — 25.00

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

### MONTANARA FRITTA — 16.00

fried montanara served with prosciutto, stracciatella cheese & honey

### 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

### INSALATA DI MARE — 29.00

cold seafood salad in a lemon oil dressing

### POLPO E PATATE — 22.00

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

### MOZZARELLA IN CARROZZA — 17.00

filled & fried mozzarella in carrozza served with tomato sauce

## Insalata

### PANZANELLA — 15.00

heirloom tomatoes, red onion, croutons, fresh basil with red wine vinegar 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 STROMBOLI — 16.00

romaine lettuce, string beans, grape tomatoes, olives, capers, onions & potatoes with a sweet lemon vinaigrette dressing

### INSALATA CAESAR — 14.00

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

## Homemade Pasta

### SPAGHETTI ALL' ASTICE — 32.00

spaghetti served in a cherry tomato sauce and fresh lobster

### LINGUINI GRANCHIO E COLATURA DI GAMBERO — 33.00

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 — 25.00

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

### ANELETTI AL FORNO — 27.00

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

### GNOCCHI SPICY VODKA — 25.00

potato gnocchi served with spicy vodka sauce & stracciatella

### PAPPARDELLE BOLOGNESE — 27.00

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 — 23.00

tagliatelle in a creamy parmigiano sauce

### ORECCHIETTE PUGLIESI — 26.00

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

## Secondi

### PESCE SPADA ALLA PANTESCA — 38.00

pan roasted swordfish in a grape tomatoes sauce, olives, capers served with asparagus and potatoes

### ORATA ALLA PLANCIA — 39.00

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

### 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 strip 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 tomatoes & 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 — 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, artichokes, 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, 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, tomato sauce, spicy sopressata & hot 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-spinach-eggplant-bacon-ricotta \$3  
anchovies-spicy soppressata- meatball-ham-sausage-broccoli rabe-pepperoni \$4  
prosciutto san danielle- chicken- 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  
CHICKEN CUTLET & FRIES-16

## 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 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 OPTIONS AVAILABLE