



Angelina's KITCHEN



732 855 2220

Appetizers

ANTIPASTO RUSTICO – 28.00

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

MONTANARA FRITTA – 16.00

fried montanara (pizza dough) served with prosciutto, stracciatella cheese & honey

MELANZANA ALLA PARMIGIANA (V) – 18.00

flour fried eggplant with tomato sauce & parmigiano baked with mozzarella

LE POLPETTE DELLA NONNA – 18.00

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

PICCANTINI DI POLLO – 18.00

roasted wings served with hot cherry peppers, onion

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 with fried zucchini

ZUPPA DI COZZE E VONGOLE – 26.00

pot of mussels and clams in a garlic cherry tomato sauce with crostini

MOZZARELLA IN CARROZZA (V) – 18.00

fried mozzarella in carrozza served with tomato sauce

Insalata

INSALATA SICILIANA (V) – 15.00

Fennel, red radish, mint, orange in a red wine vinaigrette

INSALATA DI RUCOLA (V) – 15.00

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

Add On:

CHICKEN 8
SHRIMP 9
STEAK 14
TUNA STEAK 10
SALMON 12

INSALATA STROMBOLI (V) – 16.00

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

INSALATA CAESAR (V) – 15.00

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

EXECUTIVE CHEF: VINCENZO GALIA

(V) Vegetarian

Homemade Pasta

SPAGHETTI ALL' ASTICE – 34.00

spaghetti served with fresh lobster in a cherry tomato sauce

LINGUINI GRANCHIO E COLATURA DI GAMBERO – 36.00

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

SPAGHETTI VONGOLE E PACHINO – 28.00

spaghetti in a garlic oil sauce with clams & cherry tomatoes

BUSIATA NORMA (V) – 26.00

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

ANELETTI AL FORNO – 28.00

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

COUS COUS DI VERDURE (V) - 26

Sicilian cous cous served with seasonal vegetables
topped with goat cheese

GNOCCHI SPICY VODKA (V) – 26.00

potato gnocchi served with spicy vodka sauce & stracciatella

PAPPARDELLE BOLOGNESE – 28.00

pappardelle in a fresh homemade meat sauce

MAFALDE AL RAGU DI CINGHIALE – 28.00

homemade mafalde pasta in a slow cooked wild boar
ragu topped with sicilian caciacavalo cheese foam

BUCATINI SPADA E MELANZANE – 29.00

homemade bucatini in a fried eggplant & swordfish sauce with
traditional toasted breadcrumbs

ORECCHIETTE PUGLIESI – 26.00

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

Entree

PESCE SPADA ALLA PANTESCA -38.00

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

ORATA ALLA PLANCIA – 39.00

roasted butterfly whole seabream served
with a fennel orange salad & roasted potatoes

SALMONE ARROSTO – 36.00

pan roasted scottish salmon skin on served with
sardinia fregula (semonlina pasta)
asparagus & fresh mint

14 OZ PRIME BEEF NY STEAK – 54.00

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 – 28.00

organic breaded chicken cutlet topped with cherry
tomatoes & fresh burrata

GALLETTO AL FORNO – 30.00

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

Contorni

TRUFFLE FRIES -12

MASHED POTATOES -10

ASPARAGUS -12

FRIED COTTAGE POTATOES -7

FRENCH FRIES -11

SPINACH -10

MIXED VEGETABLES -10

BREAD - 5

Pizza Cotta A Legna

QUATTRO FORMAGGI (V) – 24.00

fior di latte mozzarella, gorgonzola, asiago & parmigiano

RUSTICA – 26.00

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

PROSCIUTTO E ARUGULA – 26.00

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

PIZZA DELLA NONNA (V) – 23.00

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

SICILIAN STYLE PAN PIE – 1/2 SHEET -24 / FULL SHEET (V) -34

mozzarella, tomato sauce, parmigiano & basil

THE HOLY COW – 24.00

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

MORTADELLA - 23.00

fior di latte mozzarella, mortadella, crumbled pistachio & stracciatella

PIZZAIOLO – 23.00

fior di latte mozzarella, broccoli rabe, sausage, olives, grape tomatoes & provolone

MARGHERITA (V) – 22.00

fior di latte mozzarella, tomato sauce, parmigiano & basil

BEE STING – 27.00

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

Kid's Corner

PENNE VODKA -10

MAC&CHEESE -12

PENNE WITH BUTTER -6

PENNE & TOMATO SAUCE -9

SPAGHETTI & MEATBALLS -16

CHICKEN PARMIGIANA WITH PENNE - 19

CHICKEN CUTLET & FRIES-16

Toppings

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

anchovies-spicy soppressata- meatball-ham-sausage-broccoli rabe-pepperoni \$4

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

UPON REQUEST, GLUTEN FREE, VEGETARIAN & VEGAN OPTIONS AVAILABLE

Cocktail & Beer List

COCKTAILS \$16

FALL IN LOVE

grey goose, pomegranate liquor & blood orange

SMOKED BASIL LOVER

mezcal, fresh basil, pineapple, lime juice

PEACH BELLINI MARTINI

peach vodka, triple sec, & peach puree with a prosecco float

REFRESH MARTINI

cucumber vodka, muddled cucumbers & mint

SPICY MARGARITA

Patron silver, lime, jalapeno, rimmed with tajin rim

BLUEBERRY BABE

vodka, fresh blueberry, lemon juice & SanPellegrino limonata

PALOMA ITALIANO

tequila, campari, lemon & lime juice, orange syrup & an orange

FRAGOLINA

vodka, fresh strawberry, fresh jalapeno & lime juice

SANGRIA

white, red, mango or peach

all juices & syrups are made in house

NEGRONI SELEZIONE

Negroni *classico or smoked* \$18

gin mare, campari, vermouth rosso

Negroni 30 Day Oak Barrel Aged \$22

gin mare, campari, vermouth rosso

Negroni Bianco \$19

gin mare, lillet blanc, vermouth bianco

Barolo Negroni \$26

Aperol, barolo chinato, vermouth rosso

BIRRA IN BOTTIGLIA \$8

Michelob Ultra

Miller Lite

Coors Lite

Corona

Budweiser

Bud Light

Corona Light

Heineken

Heineken Light

Heineken 00 \$7

Daura Gluten Free \$10

IPA Baladin \$11

BIRRA ALLA SPINA \$9

Blue Moon

Miller Lite

Peroni

Stella Artois

Lagunitas IPA

Moretti lager blond

MOCKTAILS \$12

MANGO MULE

cucumber, honey syrup, mango puree, lime juice & ginger beer

BERRY BURLESQUE

Lime juice, honey syrup, berry puree, mint leaves & ginger beer

STRAWBERRY LEMONADE

Strawberry, lemon juice, honey syrup, simple syrup & sprite

VINI A BICCHIERE

VINO ROSSO

CHIANTI -12

PRIMITIVO -16

PINOT NOIR -14

NERO D 'AVOLA -14

MONTEPULCIANO -14

VINO BIANCO

ROSE -14

TREBBIANO -14

PINOT GRIGIO -12

CHARDONNAY -14

SAUVIGNON BLANC -14

PITCHER OF SANGRIA -50

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Wine List



	Bottle
Champagne and Prosecco	
102- Fiol Prosecco	44
103 Bella Vista Franciacorta	90
White Wine	
201 Regaleali Bianco Secco	49
202 Pouilly-Fuisse Chardonnay	90
205 St Michael Eppan Pinot Grigio	49
209 Sancerre Sauvignon Blanc	79
210 Lugana (Trebiano)	48
211 Etna Bianco Cattaratto	85
Rose Wine	
204 Montaub Rose	49
Red Wine, Northern Italian	
610 Zeni Amarone	90
500 Coppo Barolo	99
210 Cadetto Montepulciano	49
Red Wine, Tuscany, Italy	
501 Tignanello Chianti	350
200 Brunello Di Montalcino Terre Nere	100
410 Argentiera Bolgheri	210
411. Ruffino Gold	120
412 Ruffino reserve	70
Red Wine, Italy	
300 Floramundi (Cerasuolo)	82
400 Solaia	550
100 L Amuri Nero D' Avola	52
110 San Marzano Primitivo	65
California Selection	
700 Caymus Cabernet Sauvignon Napa	195
701 Jordan Cabernet sauvignon	130
France Selection	
810 Louis Lotour Pinot Noir	59
811 Margau Bordeaux Alter Ego	250