



Wine List



Champagne and Prosecco

	Glass	Bottle
102- Fiol Prosecco	12	44

White Wine

201 Etna Bianco (Cattaratto)		69
202 St Michael Pinot Grigio	12	45
205 St Michelle Eppan Chardonnay	14	48
209 Sancerre Sauvignon Blanc		65
210 Lugana (Trebiano)	14	48

Rose Wine

204 Rose Gold	14	46
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Red Wine, Northern Italian

401 Zeni Amarone		84
402 Coppo Barolo		95
403 Cadetto Montepulciano	14	48
404 Cesari Amarone		110

Red Wine, Tuscany, Italy

501 Cecchi Chianti classico	12	46
502 Brunello Di Montalcino Terre Nere		95
503 Argentiera Bolgheri		190
504 Ali super tuscan		52

Red Wine, Southern Italy

604 "Mille e Una Notte"		185
605 Sul Vulcano Etna Rosso		72
606 Floramundi (Cerasuolo)		65
607 Fragore (Nerello Mascarese)	14	190
608 Cantine selvi Nero D' Avola	15	52
609 San Marzano Primitivo	15	55
611 Bell' Assai (Frappato-Merlot)		59

California Selection

610 Honig Cabernet Sauvignon Napa		95
614 Coppola diamond Cabernet Sauvignon		52
615 Coppola merlot	14	49

France Selection

612 Louis Lotour Pinot Noir	14	49
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Cocktail & Beer List

COCKTAILS \$16

FALL IN LOVE

grey goose, pomegranate liquor & blood orange

MANGO MARTINI

mango vodka, mango puree & 7-up

SMOKED BASIL LOVER

mezcal, fresh basil, pineapple, lime juice

BLUEBERRY BABE

vodka, fresh blueberry, lemon juice & San Pellegrino limonata

FRAGOLINA

vodka, fresh strawberry, fresh jalapeno, 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

LYCHEE

St.Germain, vanilla vodka, & fresh lychee juice

PALOMA ITALIANO

Tequila, campari, lemon & lime juice, orange syrup & orange

TIRAMISU MARTINI

Disaronno, creme cocoa, simple syrup & espresso

PISTACCHIO MARTINI

Stoli vodka, creme di pistachio, simple syrup & cocoa powered on top

SPRITZ SELECTION \$16

APEROL SPRITZ

aperol, soda, prosecco sliced orange

LIMONCELLO SPRITZ

limoncello, prosecco, limonata fresh mint

AMARO DEL CAPO SPRITZ

amaro del capo, prosecco, lime juice & club soda

BICICLETTA SPRITZ.

campari, pinot grigio, soda & a sliced orange

BIRRA IN BOTTIGLIA \$9

Birra Nazionale \$11

Super Biter Amber Ale \$11

IPA Baladin Italian Ipa \$11

Corona

Bud Light

Corona Light

Heineken

Heineken Light

Heineken 00

Daura Gluten Free

BIRRA ALLA SPINA \$9

Fat Tire

Blue Moon

Peroni

Stella

Coors Light

Michelob Ultra

VooDoo Ranger

Sam Adams

MOCKTAILS \$12

MANGO MULE

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

BERRY BURLESQUE

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

STRAWBERRY LEMONADE

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

NEGRONI SELECTION

NEGRONI CLASSICO \$18

gin mare, campari, vermouth rosso

NEGRONI 30 DAY OAK BARREL AGED \$22

gin mare, campari, vermouth rosso

SANGRIA BY THE GLASS - 15

SANGRIA BY THE PITCHER - 50

white, red, peach, mango or limoncello



Angelina's KITCHEN



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 served with prosciutto and stracciatella topped with honey and basil

MOZZARELLA IN CARROZZA — 17.00

fried mozzarella in carrozza served with tomato sauce

MELANZANA ALLA PARMIGIANA — 16.00

flour fried eggplant with tomato sauce & parmigiano baked with mozzarella

CARPACCIO DI MELONE E PROSCIUTTO — 16.00

thin sliced melon served with san daniele prosciutto

FRITTURA DI CALAMARI — 22.00

fried calamari with fried zucchini

ZUPPA DI COZZE E VONGOLE — 26.00

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

LE POLPETTE DELLA NONNA — 16.00

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

Crudo & Pesce

INSALATA DI MARE \$29

assortment of cold seafood salad served in a lemon oil dressing

COCKTAIL DI GAMBERI — 3.00 EACH

OYSTER — 2.50 EACH

blue point oyster

POLPO E PATATE — 22.00

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

RISOTTO CAKE TUNA TARTAR — 25.00

fried risotto served with fresh tuna tartar on top

Insalata

PANZANELLA — 15.00

heirloom tomatoes, red onion, croutons, fresh basil with red wine vinegar dressing

INSALATA DI RUCOLA— 14.00 (V)

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

Add On:

CHICKEN 8

SHRIMP 9

STEAK 10

TUNA STEAK 10

SALMON 12

ITALIAN TUNA \$6

INSALATA STROMBOLI— 16.00 (V)

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

INSALATA CAESAR — 14.00

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

EXECUTIVE CHEF: VINCENZO GALIA



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 (V)

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 (V)

potato gnocchi served with spicy vodka sauce & stracciatella

BUCATINI PESCE SPADA E MELANZANE — 29.00

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

PAPPARDELLE BOLOGNESE — 27.00

pappardelle in a fresh homemade meat sauce

MEZZI RIGATONI AI FRUTTI DI MARE — 36.00

short rigatoni in a grape tomato sauce served with
mixed seafood

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 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 — 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 — 27.00

organic breaded chicken cutlet topped with cherry
tomatoes & fresh burrata

GALLETTO AL FORNO — 30.00

organic roasted 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

12 INCH NAPOLEAN STYLE

QUATTRO FORMAGGI – 24.00 (V)

fior di latte mozzarella, gorgonzola, asiago & parmigiano

RUSTICA – 25.00

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

PROSCIUTTO DI PARMA – 25.00

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

CAPRICCIOSA – 26.00

fior di latte mozzarella, tomato sauce, artichokes, ham & mushroom

PIZZA DELLA NONNA – 23.00 (V)

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

THE HOLY COW – 25.00

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

SORRENTO – 22.00 (V)

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

MARGHERITA – 20.00 (V)

fior di latte mozzarella, tomato sauce, parmigiano & basil

BEE STING – 25.00

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

TERRA MIA – 23.00 (V)

tomato sauce, onion, olives, oregano & grape tomatoes

SICILIAN STYLE PAN PIE – 1/2 SHEET 22 / FULL SHEET 32 (V)

mozzarella, tomato sauce, parmigiano & basil

Kid's Corner

PENNE VODKA -11

MAC & CHEESE -14

RIGATONI PARMIGIANO -14

PENNE & TOMATO SAUCE -10

SPAGHETTI & MEATBALLS -16

CHICKEN PARMIGIANA WITH PENNE - 18

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

Take-Home Items

T-SHIRT – 25.00

EXTRA VIRGIN OLIVE OIL GLASS BOTTLE – 16.00

BALSAMIC VINEGAR GLASS BOTTLE – 14.00

TAKE HOME PIZZA KIT – 17.00

(V) = VEGAN

UPON REQUEST, GLUTEN FREE & VEGAN OPTIONS AVAILABLE