

Angelina's KITCHEN LUNCH MENU

Antipasti

ARANCINI & CROQUETTES — 15.00
2 meat rice balls & 3 potato croquettes

MONTANARA FRITTA — 16.00

fried montana served with prosciutto,
stracciatella & honey

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

Insalata

PANZANELLA — 15.00

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

CAPRESE — 16.00

mozzarella, tomatoes, olives, oregano & balsamic

FENNEL— 16.00

fennel, red radish, mint & orange in a red wine vinaigrette

INSALATA STROMBOLI — 16.00

romaine lettuce, string beans, grape tomatoes olives,
capers, onions & 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

Pasta & More

SPAGHETTI AL POMODORO — 21.00

spaghetti served in a fresh tomato sauce and basil

LASAGNA — 27.00

besciamella sauce, bolognese, parmigiano & fresh mozzarella

GNOCCHI SPICY VODKA — 25.00

potato gnocchi served with spicy vodka sauce & stracciatella

PAPPARDELLE BOLOGNESE — 27.00

pappardelle in a fresh homemade meat sauce

COUS COUS DI VERDURE - 24.00

sicilian couscous served with seasonal vegetables
topped with goat cheese

POLLO CAPRESE — 26.00

organic breaded chicken cutlet topped with cherry tomato
& fresh burrata

GALLETTO AL FORNO — 30.00

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

Drink Specials

Tuesday – Thursday
3pm -6pm
happy hours

BOTTLED OR DRAFT BEER \$6

SANGRIA \$9

GLASS OF WINE \$9

GLASS OF PROSECCO \$8

MIMOSA \$8

SPICY MARGARITA \$10

APEROL SPRITZ \$10

MARTINIS \$12

Raw Bar

OYSTER — 2.50/piece

fresh blue point oysters

SHRIMP COCKTAIL — 3.00/piece

served with cocktail sauce & lemon

RISOTTO CAKE CON TUNA TARTAR — 25.00

fried risotto cake served with sashimi tuna tartar on top

CARPACCIO PROSCIUTTO & MELONE — 16.00

thin sliced cantaloupe served with prosciutto san daniele

POLPO E PATATE — 22.00

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

Panini & Burgers

served with arugula salad or fries

TUNA \$19

tuna fish, lettuce, red onion, lemon & oil on brioche bun

MELANZANE \$16

eggplant with tomatoes sauce, parmigiano cheese & mozzarella on
rustic bread

PANELLE & CROQUETTE \$16

panelle & croquette served with marinara & shaved
parmigiano on a brioche bun

PROSCIUTTO CRUDO \$18

prosciutto, mozzarella, arugula & balsamic glaze on rustic bread

ITALIAN BURGER \$22

8oz.prime beef burger with lettuce, tomatoes, scamorza & parsley aioli
served on a brioche bun

ITALIAN STEAK SANDWICH \$25

Rustic italian bread filled with prime sliced ribeye, smoked scamorza,
caramelized onion & ketchup

POLLO \$18

Grilled chicken, arugula, roasted peppers, mozzarella & balsamic glaze
on rustic bread

Pizza Cotta A Legna

12 INCH NAPOLEAN STYLE

QUATTRO FORMAGGI — 24.00

fior di latte mozzarella, gorgonzola,
asiago & parmigiano

PROSCIUTTO DI PARMA — 25.00

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

PIZZA DELLA NONNA — 22.00

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

SORRENTO— 22.00

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

RUSTICA — 25.00

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

BEE STING — 25.00

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

THE HOLY COW— 25.00

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

MARGHERITA — 20.00

fior di latte mozzarella, tomato sauce,
parmigiano & basil

SICILIAN STYLE PAN PIE — 1/2 SHEET 22 / FULL SHEET 32

UPON REQUEST, GLUTEN FREE & VEGAN OPTIONS AVAILABLE

EXECUTIVE CHEF: VINCENZO GALIA