



*Angelina's*  
RISTORANTE &  
BRICK OVEN PIZZA

# Prix-Fixe Dinner Menu

AVAILABLE MONDAY-THURSDAY 3:00PM TIL CLOSING

## APPETIZERS:

### **MINISTRONE SOUP**

### **STRACCIATELLA FIORENTINA SOUP**

### **MOZZARELLA CAPRESE**

FRESH MOZZARELLA, FRESH TOMATO DRIZZLED  
WITH EXTRA VIRGIN OLIVE OIL AND BASIL

### **SPADINE ALLA ROMANA**

FRESH MOZZARELLA WEDGED IN EGG BATTERED  
ITALIAN BREAD TOPPED WITH ANCHOVIES AND CAPER SAUCE

### **BAKED STUFFED CLAMS**

CHOPPED CLAMS WITH OUR HOMEMADE RECIPE STUFFING

### **TRICOLOR SALAD & GORGONZOLA**

RADICCHIO, ENDIVE & ARUGULA  
TOSSED WITH BALSAMIC VINEGAR & EXTRA VIRGIN OLIVE OIL  
TOPPED WITH GORGONZOLA CHEESE

### **CARCIOFI GRATINATI**

ARTICHOKE HEARTS SAUTEED WITH GARLIC, SHALLOTS & BUTTER,  
TOPPED WITH HERB BREADCRUMBS AND SERVED ON A BED OF ROASTED PEPPERS



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## ENTREES:

### **GNOCCHI BOLOGNESE**

FRESH POTATO DUMPLINGS WITH OUR AUTHENTIC MEAT SAUCE  
& A HINT OF CREAM

### **FIOCCHI ALLA ROSA**

ROSE BUD SHAPED PASTA STUFFED WITH CARMELIZED PEARS AND RICOTTA,  
SERVED IN A PINK CREAM SAUCE COMPLEMENTED WITH  
SHRIMP & CHOPPED ARUGULA

### **EGGPLANT GENOVESE**

STUFFED WITH RICOTTA AND SPINACH IN PESTO CREAM SAUCE

### **CHICKEN ANGELINA**

STUFFED WITH SPINACH, MOZZARELLA, PROSCIUTTO, GARLIC  
AND PIGNOLI NUTS IN CREAMY COGNAC SAUCE

### **VEAL MICHAELANGELO**

SAUTEED WITH PORTOBELLO MUSHROOMS, PEAS & SUNDRIED TOMATOES  
IN A BROWN ROSEMARY SAUCE

### **PORK CHOP SCARPARELLO**

BUTTERFLIED & BREADED PORK CHOP SAUTEED WITH HOT CHERRY PEPPERS & SUNDRIED TOMATOES IN  
A SPICY BROWN SAUCE

### **SALMON PICCATA**

ALASKAN SALMON FILET SAUTÉED WITH CAPERS, LEMON, BUTTER & WHITE WINE

**\$29.95 EACH + TAX & GRATUITY**

*IF YOU HAVE A FOOD ALLERGY,  
PLEASE SPEAK TO THE OWNER, MANAGER, CHEF, OR YOUR SERVER.*