

# Angelina's Ristorante

"Home of The Wheel"

## Lunch Menu

### *Antipasti*

<b>Mozzarella Caprese</b>	<b>\$12</b>
<i>Fresh mozzarella, fresh tomato drizzled with extra virgin olive oil &amp; basil</i>	
<b>Fried Calamari</b>	<b>\$12</b>
<i>Served with marinara sauce or fra diavolo sauce</i>	
<b>Clams Oreganata</b>	<b>\$12</b>
<i>Whole clams covered with seasoned bread crumbs</i>	
<b>Baked Stuffed Clams</b>	<b>\$12</b>
<i>Chopped clams with our homemade recipe stuffing</i>	
<b>Clams on the 1/2 shell</b>	<b>\$12</b>
<i>Little neck clams served with cocktail sauce</i>	
<b>Zuppa di Cozze</b>	<b>\$12</b>
<i>Mussels served marinara, bianco or fra diavolo</i>	
<b>Spadine alla Romana</b>	<b>\$12</b>
<i>Fresh mozzarella wedged in egg battered Italian bread topped with anchovies &amp; caper sauce</i>	
<b>Zuppa di Cozze e Vongole</b>	<b>\$14</b>
<i>Mussels &amp; little neck clams served marinara, bianco or fra diavolo</i>	
<b>Antipasto Angelina</b>	<b>\$16</b>
<i>Prosciutto, mozzarella, soppressata, roasted peppers, marinated eggplant &amp; mushrooms</i>	
<b>Shrimp Cocktail</b>	<b>\$16</b>
<i>Jumbo shrimp served with cocktail sauce</i>	
<b>Hot Antipasto</b>	<b>\$18</b>
<i>Mussels, clams, scallops, shrimp, stuffed mushrooms, peppers &amp; eggplant</i>	
<b>Insalata Frutti Di Mare</b>	<b>\$18</b>
<i>Calamari, shrimp, scallops, scungilli, with garlic, chopped celery and red onion drizzled with extra virgin olive oil and lemon.</i>	

### *Zuppa*

	Cup / Bowl
<b>Pasta Fagioli</b>	<b>\$6 / \$8</b>
<b>Minestrone</b>	<b>\$6 / \$8</b>
<b>Stracciatella Fiorentina</b>	<b>\$6 / \$8</b>
<b>Tortellini in Brodo</b>	<b>\$7 / \$9</b>
<b>Angelina's Escarole &amp; Beans</b>	<b>\$8 / \$10</b>

**Authentic Caesar Salad for Two!**  
Traditionally made with real anchovies and prepared at your tableside for \$22

### *Insalate*

<b>House Tossed Salad</b>	<b>\$9</b>
<i>Tossed with our homemade vinaigrette dressing</i>	
<b>Arugula Salad</b>	<b>\$10</b>
<i>Arugula leaves &amp; diced plum tomatoes with balsamic vinegar &amp; extra virgin olive oil</i>	
<b>Caesar Salad</b>	<b>\$10</b>
<i>Romaine lettuce &amp; croutons with our homemade Caesar dressing</i>	
<b>Tricolore Salad</b>	<b>\$12</b>
<i>Radicchio, endive &amp; arugula tossed with balsamic vinegar &amp; extra virgin olive oil</i>	

#### *Favorite Salad Additions*

Gorgonzola \$3	Artichoke Hearts \$4
Fresh Mozzarella \$3	Grilled chicken \$5
Shaved Parmigiano \$4	Grilled shrimp \$6

### *Real "Brick Oven" Pizza*

(12' Round Individual Pizza)

<b>Pizza Di Casa</b>	<b>\$12</b>
<i>Tomato sauce, mozzarella</i>	
<b>Pizza Salad</b>	<b>\$14</b>
<i>Radicchio, endive, romaine, plum tomatoes drizzled with balsamic vinegar &amp; olive oil</i>	
<b>Pizza Caprese</b>	<b>\$14</b>
<i>Fresh plum tomato, fresh mozzarella &amp; basil</i>	
<b>Bandiera Italiana</b>	<b>\$14</b>
<i>Filetto sauce, fresh pesto &amp; fresh mozzarella</i>	
<b>Pizza Salsiccia</b>	<b>\$14</b>
<i>Filetto sauce, sausage &amp; fresh mozzarella</i>	

\*Any Pizza is available as Gluten free, additional \$4

\*Whole Wheat additional \$2

## ☞ Specialty Pasta ☞

<b>Cavatelli Broccoli e Aglio Olio</b>	<b>\$14</b>
<i>Sautéed with broccoli, garlic &amp; olive oil</i>	
<b>Fettuccine Primavera</b>	<b>\$14</b>
<i>Fresh array of vegetables sautéed with pesto sauce &amp; a hint of cream</i>	
<b>Rigatoni Pomodoro e Basilico</b>	<b>\$14</b>
<i>Sautéed with a tomato &amp; basil sauce</i>	
<b>Penne Vodka</b>	<b>\$14</b>
<i>Sautéed with tomato sauce, vodka, cream, and prosciutto</i>	
<b>Fettuccine Alfredo</b>	<b>\$14</b>
<i>Cream based sauce with egg yolk, parmigiano, and white pepper</i>	
<b>Orecchiette with Meat Sauce</b>	<b>\$14</b>
<i>Authentic meat sauce</i>	
<b>Spaghetti &amp; Meatballs</b>	<b>\$14</b>
<i>Homemade meatballs in a tomato sauce served over spaghetti</i>	
<b>Linguine White Clam Sauce</b>	<b>\$16</b>
<i>Chopped clams sautéed in a garlic &amp; olive oil sauce</i>	
<b>Gnocchi Bolognese</b>	<b>\$16</b>
<i>Fresh potato dumplings with our authentic meat sauce &amp; a hint of cream</i>	
<b>Penne Virginia</b>	<b>\$16</b>
<i>Sautéed with chicken &amp; shrimp in garlic &amp; olive oil with red crushed pepper</i>	
<b>Penne di Santino</b>	<b>\$16</b>
<i>Sautéed with broccoli rabe, sausage, garlic, olive oil &amp; red crushed pepper</i>	
<b>Orecchiette Contadina</b>	<b>\$16</b>
<i>Sautéed with broccoli rabe, chicken &amp; sundried tomatoes in garlic &amp; olive oil</i>	
<b>Linguine Terramare</b>	<b>\$18</b>
<i>Sautéed with mushrooms, scallops, peas &amp; diced tomatoes in light tomato sauce with a hint of cream</i>	
<b>Spaghetti allo Scoglio</b>	<b>\$20</b>
<i>Sautéed with shrimp, clams &amp; scallops in light marinara sauce</i>	
<i>(Also available in a Fra Diavolo style upon request)</i>	

### *Additional Options*

*Gluten free penne, additional \$4*

*Whole wheat linguine & fettuccine, additional \$2*

***Please ask your server about our Kid Friendly Menu!***

## ☞ Angelina's Signature Entrée ☞

### "The Wheel" Formaggio in Caretta

**Lunch for Two: \$44**

*Spaghetti tossed in an imported Wheel of Reggiano Parmigiano Cheese infused with a flame of cognac & tomato sauce.*  
*Also, available as an appetizer: \$14 per person (two person minimum)*

## ☞ Pasta al Forno ☞

<b>Baked Ziti</b>	<b>\$14</b>
<b>Manicotti</b>	<b>\$15</b>
<b>Ravioli</b>	<b>\$15</b>
<b>Lasagna</b>	<b>\$16</b>

## ☞ Angelina's 12" Wedges ☞

<b>Meatball, Chicken</b>	
<b>Or Eggplant Parmigiana</b>	<b>\$12</b>
<b>Sausage &amp; Peppers</b>	
<b>Marinara</b>	<b>\$12</b>
<b>Potato, Egg &amp; Peppers</b>	<b>\$12</b>
<b>Angelina's Special</b>	<b>\$12</b>
<i>Chicken cutlet, mozzarella, lettuce, tomato, mayo &amp; bacon</i>	
<b>Chicken Delight</b>	<b>\$13</b>
<i>Grilled chicken, mozzarella, lettuce, tomato, mayo, bacon &amp; Italian dressing</i>	
<b>Italian Supreme</b>	<b>\$13</b>
<i>Prosciutto, ham, salami, provolone, lettuce, tomato, roasted peppers &amp; house dressing</i>	
<b>Prosciutto, Mozzarella &amp; Roasted Pepper</b>	<b>\$14</b>
<b>Vegetarian Delight</b>	<b>\$14</b>
<i>Fried Eggplant, Fresh Mozzarella, Roasted Peppers &amp; Italian Dressing</i>	
<b>Veal &amp; Peppers</b>	<b>\$14</b>
<b>Veal Parmigiana</b>	<b>\$14</b>
<b>Shrimp Parmigiana</b>	<b>\$14</b>
<b>Grilled Chicken &amp; Broccoli Rabe</b>	<b>\$14</b>

## Pollo

<b>Chicken Parmigiana</b>	<b>\$15</b>
<i>Topped with tomato sauce &amp; melted mozzarella</i>	
<b>Chicken Francese</b>	<b>\$15</b>
<i>Egg battered in lemon, butter &amp; white wine</i>	
<b>Chicken Natalino</b>	<b>\$16</b>
<i>Sautéed with mushrooms, broccoli, roasted peppers, sundried tomatoes in brown wine sauce</i>	
<b>Chicken Balsamico</b>	<b>\$16</b>
<i>Sautéed with a balsamic vinegar reduction, artichoke hearts &amp; rosemary leaves</i>	
<b>Chicken Portobello</b>	<b>\$18</b>
<i>Sautéed with Portobello mushrooms &amp; marsala wine</i>	
<b>Chicken Scarpariello with Sausage &amp; Potatoes</b>	<b>\$18</b>
<i>Sautéed with garlic, sausage, hot cherry peppers, sundried tomatoes in spicy brown wine sauce</i>	
<b>Grilled Chicken with Broccoli Rabe &amp; Hot Cherry Peppers</b>	<b>\$18</b>

## Melanzane

<b>Eggplant Parmigiana</b>	<b>\$14</b>
<i>Topped with tomato sauce &amp; mozzarella</i>	
<b>Eggplant Rollatine</b>	<b>\$15</b>
<i>Stuffed with ricotta, mozzarella &amp; grated cheese</i>	
<b>Eggplant Genovese</b>	<b>\$16</b>
<i>Stuffed with ricotta &amp; spinach in pesto cream sauce</i>	

## Chef Specialties

<b>Chicken Angelina</b>	<b>\$20</b>
<i>Stuffed with spinach, mozzarella, prosciutto, garlic, pignoli nuts in creamy cognac sauce</i>	
<b>Chicken Martini</b>	<b>\$20</b>
<i>Chicken medallions encrusted with Parmigiano cheese, &amp; sautéed with artichoke hearts in lemon sauce</i>	
<b>Grilled Pork Chops</b>	<b>\$22</b>
<i>Served with sweet vinegar peppers</i>	
<b>Fiocchi Alla Rosa</b>	<b>\$22</b>
<i>Rose bud shaped pasta stuffed with caramelized pears and ricotta, served in a pink cream sauce complemented with shrimp and arugula</i>	
<b>Veal Martini</b>	<b>\$24</b>
<i>Veal medallions encrusted with Parmigiano cheese, &amp; sautéed with artichoke hearts in a lemon sauce</i>	
<b>Chilean Sea Bass Portofino</b>	<b>\$34</b>
<i>Broiled &amp; sautéed with lemon, white wine &amp; butter with capers, sundried tomatoes &amp; rock shrimp</i>	

\* All entrees are served with a choice of pasta or house salad (except pasta dishes or special's)

## Vitello

<b>Veal Parmigiana</b>	<b>\$18</b>
<i>Topped with tomato sauce &amp; melted mozzarella</i>	
<b>Veal Piccata</b>	<b>\$18</b>
<i>Sautéed with capers, lemon, butter &amp; white wine</i>	
<b>Veal Francese</b>	<b>\$18</b>
<i>Egg battered in lemon, butter &amp; white wine</i>	
<b>Veal Marsala</b>	<b>\$18</b>
<i>Sautéed with button mushrooms &amp; marsala wine</i>	
<b>Veal Sorrentino</b>	<b>\$20</b>
<i>Topped with eggplant, tomato &amp; fresh mozzarella in a red tomato sauce</i>	
<b>Veal Adriana</b>	<b>\$22</b>
<i>Topped with prosciutto, spinach, roasted peppers &amp; mozzarella in brown sauce</i>	
<b>Veal Michaelangelo</b>	<b>\$22</b>
<i>Sautéed with Portobello mushrooms, peas &amp; sundried tomatoes in rosemary brown sauce</i>	

## Pesce

<b>Calamari &amp; Shrimp</b>	
<b>Marinara or Fra Diavolo</b>	<b>\$20</b>
<b>Flounder Filet Francese</b>	<b>\$20</b>
<b>Flounder Filet Oreganata</b>	<b>\$20</b>
<b>Salmone Balsamico</b>	<b>\$20</b>
<i>Grilled with balsamic reduction</i>	
<b>Shrimp Parmigiana</b>	<b>\$20</b>
<b>Shrimp Francese</b>	<b>\$20</b>
<b>Shrimp Scampi</b>	<b>\$20</b>
<b>Shrimp Oreganata</b>	<b>\$20</b>
<b>Fried Flounder Filet &amp; Shrimp</b>	<b>\$22</b>
<b>Chilean Sea Bass Oreganata</b>	<b>\$32</b>
<i>Broiled &amp; topped with seasoned breadcrumbs</i>	
<b>Scungilli Marinara or Fra Diavolo</b>	<b>\$32</b>

## Side Orders

<b>String beans, Spinach, Broccoli or Escarole</b>	<b>\$6</b>
<b>Roasted Potatoes or Potato Croquettes</b>	<b>\$6</b>
<b>Meatballs or Sausage</b>	<b>\$6</b>
<b>Broccoli Rabe</b>	<b>\$8</b>
<b>Asparagus (seasonal)</b>	<b>\$8</b>
<b>Fried Potatoes for two</b>	<b>\$12</b>
<i>with Hot &amp; Sweet Cherry Peppers</i>	

\* If you have a food allergy, please speak to the owner, manager, chef or your server

