

# Angelina's Ristorante

"Home of The Wheel"

## Dinner Menu

### ☞ Antipasti ☞

<b>Mozzarella Caprese</b>	\$12
<i>Fresh mozzarella, fresh tomato drizzled with extra virgin olive oil &amp; basil</i>	
<b>Fried Calamari</b>	\$12
<i>Served with marinara sauce or fra diavolo sauce</i>	
<b>Clams Oreganata</b>	\$12
<i>Whole clams covered with seasoned bread crumbs</i>	
<b>Baked Stuffed Clams</b>	\$12
<i>Chopped clams with our homemade recipe stuffing</i>	
<b>Clams on the 1/2 shell</b>	\$12
<i>Little neck clams served with cocktail sauce</i>	
<b>Zuppa di Cozze</b>	\$12
<i>Mussels served marinara, bianco or fra diavolo</i>	
<b>Spadine alla Romana</b>	\$12
<i>Fresh mozzarella wedged in egg battered Italian bread topped with anchovies &amp; caper sauce</i>	
<b>Eggplant Rollitini</b>	\$12
<i>Stuffed with ricotta, mozzarella &amp; grated cheese</i>	
<b>Zuppa di Cozze e Vongole</b>	\$14
<i>Mussels &amp; little neck clams served marinara, bianco or fra diavolo</i>	
<b>Antipasto Angelina</b>	\$16
<i>Prosciutto, mozzarella, soppressata, roasted peppers, marinated eggplant &amp; mushrooms</i>	
<b>Shrimp Cocktail</b>	\$16
<i>Jumbo shrimp served with cocktail sauce</i>	
<b>Hot Antipasto</b>	\$18
<i>Mussels, clams, scallops, shrimp, stuffed mushrooms, peppers &amp; eggplant</i>	
<b>Insalata Fruitti Di Mare</b>	\$18
<i>Calamiri, 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>	\$6 / \$8
<b>Minestrone</b>	\$6 / \$8
<b>Stracciatella Fiorentina</b>	\$6 / \$8
<b>Tortellini in Brodo</b>	\$7 / \$9
<b>Angelina's Escarole &amp; Beans</b>	\$8 / \$10

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

### ☞ Insalate ☞

<b>House Tossed Salad</b>	\$9
<i>Tossed with our homemade vinaigrette dressing</i>	
<b>Arugula Salad</b>	\$10
<i>Arugula leaves &amp; diced plum tomatoes with balsamic vinegar &amp; extra virgin olive oil</i>	
<b>Caesar Salad</b>	\$10
<i>Romaine lettuce &amp; croutons with our homemade Caesar dressing</i>	
<b>Tricolore Salad</b>	\$12
<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>	\$12
<i>Tomato sauce, mozzarella</i>	
<b>Pizza Salad</b>	\$14
<i>Radicchio, endive, romaine, plum tomatoes drizzled with balsamic vinegar &amp; olive oil</i>	
<b>Pizza Caprese</b>	\$14
<i>Fresh plum tomato, fresh mozzarella &amp; basil</i>	
<b>Bandiera Italiana</b>	\$14
<i>Filetto sauce, fresh pesto &amp; fresh mozzarella</i>	
<b>Pizza Salsiccia</b>	\$14
<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>\$18</b>
<i>Sautéed with broccoli, garlic &amp; olive oil</i>	
<b>Fettuccine Primavera</b>	<b>\$18</b>
<i>Fresh array of vegetables sautéed with pesto sauce &amp; a hint of cream</i>	
<b>Rigatoni Pomodoro e Basilico</b>	<b>\$18</b>
<i>Sautéed with a tomato &amp; basil sauce</i>	
<b>Penne Vodka</b>	<b>\$18</b>
<i>Sautéed with tomato sauce, vodka, cream, and prosciutto</i>	
<b>Fettuccine Alfredo</b>	<b>\$18</b>
<i>Cream based sauce with egg yolk, parmigiano, and white pepper</i>	
<b>Orecchiette with Meat Sauce</b>	<b>\$18</b>
<i>Authentic meat sauce</i>	
<b>Spaghetti &amp; Meatballs</b>	<b>\$20</b>
<i>Homemade meatballs in a tomato sauce served over spaghetti</i>	
<b>Linguine White Clam Sauce</b>	<b>\$20</b>
<i>Chopped clams sautéed in a garlic &amp; olive oil sauce</i>	
<b>Gnocchi Bolognese</b>	<b>\$20</b>
<i>Fresh potato dumplings with our authentic meat sauce &amp; a hint of cream</i>	
<b>Penne Virginia</b>	<b>\$20</b>
<i>Sautéed with chicken &amp; shrimp in garlic, olive oil, &amp; red crushed pepper.</i>	
<b>Penne di Santino</b>	<b>\$20</b>
<i>Sautéed with broccoli rabe, sausage, garlic, olive oil &amp; red crushed pepper</i>	
<b>Orecchiette Contadina</b>	<b>\$20</b>
<i>Sautéed with broccoli rabe, chicken &amp; sundried tomatoes in garlic &amp; olive oil</i>	
<b>Linguine Terramare</b>	<b>\$22</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>\$24</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

*All pasta entrees are available as half orders, half price plus additional \$4*

## ☞ Angelina's Signature Entrée ☞

### "The Wheel"

### Formaggio in Caretta

Dinner 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>\$18</b>
<b>Manicotti</b>	<b>\$19</b>
<b>Ravioli</b>	<b>\$19</b>
<b>Lasagna</b>	<b>\$20</b>

## ☞ Melanzane ☞

<b>Eggplant Parmigiana</b>	<b>\$19</b>
<i>Topped with tomato sauce &amp; mozzarella</i>	
<b>Eggplant Rollatine</b>	<b>\$20</b>
<i>Stuffed with ricotta, mozzarella &amp; grated cheese</i>	
<b>Eggplant Genovese</b>	<b>\$21</b>
<i>Stuffed with ricotta &amp; spinach in pesto cream sauce</i>	

## ☞ 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>	

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

## 🍷 Pollo 🍷

<b>Chicken Parmigiana</b>	\$20
<i>Topped with tomato sauce &amp; melted mozzarella</i>	
<b>Chicken Francese</b>	\$20
<i>Egg battered in lemon, butter &amp; white wine</i>	
<b>Chicken Natalino</b>	\$21
<i>Sautéed with mushrooms, broccoli, roasted peppers, sundried tomatoes in brown wine sauce</i>	
<b>Chicken Portobello</b>	\$22
<i>Sautéed with Portobello mushrooms &amp; marsala wine</i>	
<b>Chicken Balsamico</b>	\$22
<i>Sautéed with a balsamic vinegar reduction, artichoke hearts &amp; rosemary leaves</i>	
<b>Chicken Scarpariello with Sausage &amp; Potatoes</b>	\$22
<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>	\$22

## 🍷 Chef Specialties 🍷

<b>Chicken Angelina</b>	\$23
<i>Stuffed with spinach, mozzarella, prosciutto, garlic, pignoli nuts in creamy cognac sauce</i>	
<b>Chicken Martini</b>	\$24
<i>Chicken medallions encrusted with Parmigiano cheese, &amp; sautéed with artichoke hearts in lemon sauce</i>	
<b>Grilled Pork Chops</b>	\$26
<i>Served with sweet vinegar peppers</i>	
<b>Fiocchi Alla Rosa</b>	\$26
<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>	\$28
<i>Veal medallions encrusted with Parmigiano cheese, &amp; sautéed with artichoke hearts in a lemon sauce</i>	
<b>Chilean Sea Bass Portofino</b>	\$34
<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>	\$23
<i>Topped with tomato sauce &amp; melted mozzarella</i>	
<b>Veal Piccata</b>	\$23
<i>Sautéed with capers, lemon, butter &amp; white wine</i>	
<b>Veal Francese</b>	\$23
<i>Egg battered in lemon, butter &amp; white wine</i>	
<b>Veal Marsala</b>	\$23
<i>Sautéed with button mushrooms &amp; marsala wine</i>	
<b>Veal Sorrentino</b>	\$25
<i>Topped with eggplant, tomato &amp; fresh mozzarella in a red tomato sauce</i>	
<b>Veal Adriana</b>	\$26
<i>Topped with prosciutto, spinach, roasted peppers &amp; mozzarella in brown sauce</i>	
<b>Veal Michaelangelo</b>	\$26
<i>Sautéed with Portobello mushrooms, peas &amp; sundried tomatoes in rosemary brown sauce</i>	

## 🍷 Pesce 🍷

<b>Salmone Balsamico</b>	\$24
<i>Grilled with balsamic reduction</i>	
<b>Calamari &amp; Shrimp Marinara or Fra Diavolo</b>	\$24
<b>Flounder Filet Francese</b>	\$25
<b>Flounder Filet Oreganata</b>	\$25
<b>Fried Flounder Filet &amp; Shrimp</b>	\$26
<b>Chilean Sea Bass Oreganata</b>	\$32
<i>Broiled &amp; topped with seasoned breadcrumbs</i>	
<b>Scungilli Marinara or Fra Diavolo</b>	\$34

## 🍷 Gamberi 🍷

<b>Shrimp Parmigiana</b>	\$25
<b>Shrimp Francese</b>	\$25
<b>Shrimp Scampi</b>	\$25
<b>Shrimp Oreganata</b>	\$25

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