

Angelina's Ristorante

"Home of The Wheel"

Dinner Menu

☞ Antipasti ☞

Mozzarella Caprese \$12

Fresh mozzarella, fresh tomato drizzled with extra virgin olive oil & basil

Fried Calamari \$12

Served with marinara sauce or fra diavolo sauce

Clams Oreganata \$12

Whole clams covered with seasoned bread crumbs

Baked Stuffed Clams \$12

Chopped clams with our homemade recipe stuffing

Clams on the 1/2 shell \$12

Little neck clams served with cocktail sauce

Zuppa di Cozze \$12

Mussels served marinara, bianco or fra diavolo

Spadine alla Romana \$12

Fresh mozzarella wedged in egg battered Italian bread topped with anchovies & caper sauce

Eggplant Rollitini \$12

Stuffed with ricotta, mozzarella & grated cheese

Zuppa di Cozze e Vongole \$14

Mussels & little neck clams served marinara, bianco or fra diavolo

Antipasto Angelina \$16

Prosciutto, mozzarella, soppressata, roasted peppers, marinated eggplant & mushrooms

Shrimp Cocktail \$16

Jumbo shrimp served with cocktail sauce

Hot Antipasto \$18

Mussels, clams, scallops, shrimp, stuffed mushrooms, peppers & eggplant

Insalata Fruitti Di Mare \$18

Calamiri, shrimp, scallops, scungilli, with garlic, chopped celery and red onion drizzled with extra virgin olive oil and lemon.

☞ Zuppa ☞

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

Authentic Caesar Salad for Two!

Traditionally made with real anchovies and prepared at your tableside for \$22

☞ Insalate ☞

House Tossed Salad \$9

Tossed with our homemade vinaigrette dressing

Arugula Salad \$10

Arugula leaves & diced plum tomatoes with balsamic vinegar & extra virgin olive oil

Caesar Salad \$10

Romaine lettuce & croutons with our homemade Caesar dressing

Tricolore Salad \$12

Radicchio, endive & arugula tossed with balsamic vinegar & extra virgin olive oil

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)

Pizza Di Casa \$12

Tomato sauce, mozzarella

Pizza Salad \$14

Radicchio, endive, romaine, plum tomatoes drizzled with balsamic vinegar & olive oil

Pizza Caprese \$14

Fresh plum tomato, fresh mozzarella & basil

Bandiera Italiana \$14

Filetto sauce, fresh pesto & fresh mozzarella

Pizza Salsiccia \$14

Filetto sauce, sausage & fresh mozzarella

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

*Whole Wheat additional \$2

☞ Specialty Pasta ☞

Cavatelli Broccoli e Aglio Olio	\$18
<i>Sautéed with broccoli, garlic & olive oil</i>	
Fettuccine Primavera	\$18
<i>Fresh array of vegetables sautéed with pesto sauce & a hint of cream</i>	
Rigatoni Pomodoro e Basilico	\$18
<i>Sautéed with a tomato & basil sauce</i>	
Penne Vodka	\$18
<i>Sautéed with tomato sauce, vodka, cream, and prosciutto</i>	
Fettuccine Alfredo	\$18
<i>Cream based sauce with egg yolk, parmigiano, and white pepper</i>	
Orecchiette with Meat Sauce	\$18
<i>Authentic meat sauce</i>	
Spaghetti & Meatballs	\$20
<i>Homemade meatballs in a tomato sauce served over spaghetti</i>	
Linguine White Clam Sauce	\$20
<i>Chopped clams sautéed in a garlic & olive oil sauce</i>	
Gnocchi Bolognese	\$20
<i>Fresh potato dumplings with our authentic meat sauce & a hint of cream</i>	
Penne Virginia	\$20
<i>Sautéed with chicken & shrimp in garlic, olive oil, & red crushed pepper.</i>	
Penne di Santino	\$20
<i>Sautéed with broccoli rabe, sausage, garlic, olive oil & red crushed pepper</i>	
Orecchiette Contadina	\$20
<i>Sautéed with broccoli rabe, chicken & sundried tomatoes in garlic & olive oil</i>	
Linguine Terramare	\$22
<i>Sautéed with mushrooms, scallops, peas & diced tomatoes in light tomato sauce with a hint of cream</i>	
Spaghetti allo Scoglio	\$24
<i>Sautéed with shrimp, clams & 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 ☞

Baked Ziti	\$18
Manicotti	\$19
Ravioli	\$19
Lasagna	\$20

☞ Melanzane ☞

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

☞ Side Orders ☞

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

Please ask your server about our Kid Friendly Menu!

🍷 Pollo 🍷

Chicken Parmigiana	\$20
<i>Topped with tomato sauce & melted mozzarella</i>	
Chicken Francese	\$20
<i>Egg battered in lemon, butter & white wine</i>	
Chicken Natalino	\$21
<i>Sautéed with mushrooms, broccoli, roasted peppers, sundried tomatoes in brown wine sauce</i>	
Chicken Portobello	\$22
<i>Sautéed with Portobello mushrooms & marsala wine</i>	
Chicken Balsamico	\$22
<i>Sautéed with a balsamic vinegar reduction, artichoke hearts & rosemary leaves</i>	
Chicken Scarpariello with Sausage & Potatoes	\$22
<i>Sautéed with garlic, sausage, hot cherry peppers, sundried tomatoes in spicy brown wine sauce</i>	
Grilled Chicken with Broccoli Rabe & Hot Cherry Peppers	\$22

🍷 Chef Specialties 🍷

Chicken Angelina	\$23
<i>Stuffed with spinach, mozzarella, prosciutto, garlic, pignoli nuts in creamy cognac sauce</i>	
Chicken Martini	\$24
<i>Chicken medallions encrusted with Parmigiano cheese, & sautéed with artichoke hearts in lemon sauce</i>	
Grilled Pork Chops	\$26
<i>Served with sweet vinegar peppers</i>	
Fiocchi Alla Rosa	\$26
<i>Rose bud shaped pasta stuffed with caramelized pears and ricotta, served in a pink cream sauce complemented with shrimp and arugula</i>	
Veal Martini	\$28
<i>Veal medallions encrusted with Parmigiano cheese, & sautéed with artichoke hearts in a lemon sauce</i>	
Chilean Sea Bass Portofino	\$34
<i>Broiled & sautéed with lemon, white wine & butter with capers, sundried tomatoes & rock shrimp</i>	

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

🍷 Vitello 🍷

Veal Parmigiana	\$23
<i>Topped with tomato sauce & melted mozzarella</i>	
Veal Piccata	\$23
<i>Sautéed with capers, lemon, butter & white wine</i>	
Veal Francese	\$23
<i>Egg battered in lemon, butter & white wine</i>	
Veal Marsala	\$23
<i>Sautéed with button mushrooms & marsala wine</i>	
Veal Sorrentino	\$25
<i>Topped with eggplant, tomato & fresh mozzarella in a red tomato sauce</i>	
Veal Adriana	\$26
<i>Topped with prosciutto, spinach, roasted peppers & mozzarella in brown sauce</i>	
Veal Michaelangelo	\$26
<i>Sautéed with Portobello mushrooms, peas & sundried tomatoes in rosemary brown sauce</i>	

🍷 Pesce 🍷

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

🍷 Gamberi 🍷

Shrimp Parmigiana	\$25
Shrimp Francese	\$25
Shrimp Scampi	\$25
Shrimp Oreganata	\$25

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