

# Angelina's Ristorante

"Home of The Wheel"

## Lunch 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*

**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** \$14

*Stuffed with ricotta, mozzarella & grated cheese*

**Clams on the 1/2 shell** \$14

*Little neck clams served with cocktail sauce*

**Zuppa di Cozze e Vongole** \$14

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

**Antipasto Angelina (For Two)** \$16

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

**Shrimp Cocktail** \$16

*Jumbo shrimp served with cocktail sauce*

**Insalata Fruitti Di Mare** \$18

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

**Hot Antipasto (For Two)** \$20

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

### ☞ Zuppa ☞

**Pasta Fagioli** Cup / Bowl \$6 / \$9

**Minestrone** \$6 / \$9

**Stracciatella Fiorentina** \$6 / \$9

**Tortellini in Brodo** \$7 / \$10

**Angelina's Escarole & Beans** \$8 / \$12

### Authentic Caesar Salad for Two!

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

### ☞ Insalate ☞

**House Tossed Salad** Small / Large \$7 / \$10

*Tossed with our homemade vinaigrette dressing*

**Caesar Salad** \$7 / \$10

*Romaine lettuce & croutons with our homemade Caesar dressing*

**Arugula Salad** \$9 / \$12

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

**Tricolore Salad** \$9 / \$12

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

#### Favorite Salad Additions

Gorgonzola \$2.50

Artichoke Hearts \$3.50

Fresh Mozzarella \$2.50

Grilled Chicken \$5

Shaved Parmigiano \$3.50

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 ☞

<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, &amp; prosciutto</i>	
<b>Fettuccine Alfredo</b>	<b>\$14</b>
<i>Cream based sauce with egg yolk, parmigiano, &amp; 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, olive oil &amp; 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*

## ☞ 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 Signature Entrée ☞

### "The Wheel"

### Formaggio in Caretta

**Dinner for Two: \$48**

*Spaghetti tossed in an imported Wheel of Reggiano Parmigiano Cheese infused with a flame of cognac & tomato sauce.*

☞ *Available as an Appetizer:* ☞

*(two person minimum)*

**\$14 per person**

## ☞ Angelina's 12" Wedges ☞

<b>Meatball, Chicken 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>

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

## Pollo

<b>Chicken Parmigiana</b>	\$16
<i>Topped with tomato sauce &amp; melted mozzarella</i>	
<b>Chicken Francese</b>	\$16
<i>Egg battered in lemon, butter &amp; white wine</i>	
<b>Chicken Natalino</b>	\$16
<i>Sautéed with mushrooms, broccoli, roasted peppers, sundried tomatoes in brown wine sauce</i>	
<b>Chicken Balsamico</b>	\$18
<i>Sautéed with a balsamic vinegar reduction, artichoke hearts &amp; rosemary leaves</i>	
<b>Chicken Portobello</b>	\$19
<i>Sautéed with portobello mushrooms &amp; marsala wine</i>	
<b>Chicken Scarpariello with Sausage &amp; Potatoes</b>	\$19
<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>	\$20

## Melanzane

<b>Eggplant Parmigiana</b>	\$15
<i>Topped with tomato sauce &amp; mozzarella</i>	
<b>Eggplant Rollatine</b>	\$16
<i>Stuffed with ricotta, mozzarella &amp; grated cheese</i>	
<b>Eggplant Genovese</b>	\$18
<i>Stuffed with ricotta &amp; spinach in pesto cream sauce</i>	

## Chef Specialties

<b>Chicken Angelina</b>	\$21
<i>Stuffed with spinach, mozzarella, prosciutto, garlic, pignoli nuts in creamy cognac sauce</i>	
<b>Chicken Martini</b>	\$21
<i>Chicken medallions encrusted with parmigiano cheese, &amp; sautéed with artichoke hearts in lemon sauce</i>	
<b>Fiocchi Alla Rosa</b>	\$22
<i>Rose bud shaped pasta stuffed with caramelized pears &amp; ricotta, served in a pink cream sauce complemented with shrimp &amp; arugula</i>	
<b>Grilled Pork Chops</b>	\$24
<i>Served with sweet vinegar peppers</i>	
<b>Veal Martini</b>	\$24
<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 specials)

## Vitello

<b>Veal Parmigiana</b>	\$19
<i>Topped with tomato sauce &amp; melted mozzarella</i>	
<b>Veal Piccata</b>	\$19
<i>Sautéed with capers, lemon, butter &amp; white wine</i>	
<b>Veal Francese</b>	\$19
<i>Egg battered in lemon, butter &amp; white wine</i>	
<b>Veal Marsala</b>	\$19
<i>Sautéed with button mushrooms &amp; marsala wine</i>	
<b>Veal Sorrentino</b>	\$20
<i>Topped with eggplant, tomato &amp; fresh mozzarella in a red tomato sauce</i>	
<b>Veal Adriana</b>	\$21
<i>Topped with prosciutto, spinach, roasted peppers &amp; mozzarella in brown sauce</i>	
<b>Veal Michaelangelo</b>	\$21
<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>	\$21
<b>Salmone Balsamico</b>	\$21
<i>Grilled with balsamic reduction</i>	
<b>Flounder Filet Francese</b>	\$22
<b>Flounder Filet Oreganata</b>	\$22
<b>Shrimp Parmigiana</b>	\$20
<b>Shrimp Francese</b>	\$20
<b>Shrimp Scampi</b>	\$20
<b>Shrimp Oreganata</b>	\$20
<b>Fried Flounder Filet &amp; Shrimp</b>	\$22
<b>Chilean Sea Bass Oreganata</b>	\$32
<i>Broiled &amp; topped with seasoned breadcrumbs</i>	
<b>Scungilli Marinara or Fra Diavolo</b>	MP

## Side Orders

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

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

