

Appetizers

Baked Clams Oreganata whole baked littleneck clams	(6) 10.95	(12) 16.95
Calamari		
• Fritti golden fried calamari served with a side of marinara sauce	11.95	
• Buffalo tossed in a spicy sauce served with bleu cheese	13.95	
• Vodka creamy pink vodka sauce sauteed with imported diced prosciutto	13.95	
• Arrabbiata freshly seasoned calamari, fried and tossed with cherry peppers in a "SPICY" arrabbiata style plum tomato sauce	13.95	
Mozzarella Sticks (6 per order) served with a side of marinara sauce	8.50	
Fried Zucchini Sticks served with a side of pomodoro sauce	9.50	
Appetizer Trio	15.50	
mozzarella sticks, zucchini sticks, fried ravioli, served with marinara dipping sauce		
Garlic Bread	4.50	Baked With Mozzarella Cheese 5.50
Mozzarella Di Casa	11.50	
homemade fresh mozzarella served with marinated flame roasted peppers,		
Gnocchi Fritti	11.50	
fried potato dumpling served with marinara sauce		
Golden Fried Chicken Fingers (4 per order)	8.95	
served with a side of honey mustard dressing		
Zuppa di Cozze (Red, White -OR- Pesto)	12.95	
fresh cultivated mussels, steamed and seasoned in your choice of a white wine garlic and herb broth -OR- in a fresh garlic and plum tomato broth -OR- pesto cream sauce		
Stuffed Mushrooms	10.50	
stuffed mushroom caps with seasoned breadcrumbs and vegetable stuffing, served over marinara sauce		
Hot Antipasta (For 2)	16.50	
eggplant rollatini, baked clams, stuffed mushrooms and shrimp oreganata		
Shrimp Portobello	15.50	
grilled shrimp, fresh spinach and mozzarella over portobello mushrooms in a marsala wine brown sauce •		
Buffalo Wings	(6) 7.95	(12) 13.95

Soups

Tortellini In Brodo • Pasta Fagioli • Homemade Vegetable Minestrone • Lentil Soup		
Stracciatella Alla Romana • Escarole & White Bean Soup	Pint 6.50	Quart 12.50

All salads served with bread • Add Shredded Mozzarella Cheese 2.00
 Add Grilled Chicken 3.95 • Add Buffalo Chicken 4.95 • Add (4) Jumbo Shrimp 7.95
 Chopped Salad available for additional charge of 1.50

Tossed Garden Salad	Side 5.00	7.25
served with our house "Italian Style" dressing		
Angelina's Special Salad	8.95	
tossed salad topped with mushrooms, mozzarella cheese and fresh broccoli		
Caesar Salad	Side 5.95	8.25
romaine lettuce topped with homemade garlic croutons, aged parmesan cheese and caesar dressing		
Tri-Color Salad	8.95	
fresh radicchio, arugula, endive and mixed gourmet greens, drizzled with a light raspberry vinaigrette		
Gorgonzola Salad	9.95	
gourmet mesculin greens and bruschetta topped with fresh imported gorgonzola cheese and a light raspberry vinaigrette dressing		
Cold Antipasto	10.95	
tossed garden salad topped with assorted Italian meats, fresh cheeses and our "Italian Style" dressing		
Goat Cheese Salad	10.50	
dried cranberries, candied walnuts, grape tomatoes and goat cheese tossed with balsamic dressing served over mesculin greens		
Arugula Salad	9.95	
radicchio, endive, romaine and baby arugula tossed with extra virgin olive oil lemon dressing, topped with shaved pecorino romano cheese		
String Bean Salad	10.95	
string beans, red onion, fresh basil, chopped tomatoes and fresh mozzarella tossed with balsamic dressing served over romaine lettuce		
Antipasta Rustica (For 2)	12.95	
grilled eggplant, zucchini, sauteed broccoli, roasted peppers, marinated mushrooms, sliced tomato and fresh mozzarella over lettuce		

Salads

Baked Pasta

Pasta

Homemade Meat Lasagna	12.95	Baked Ziti	11.50	Baked Cheese Ravioli	11.50
Baked Gnocchi Bolognese	14.50	Baked Cheese Manicotti	11.50	Baked Stuffed Shells	11.50
Baked Ziti Siciliana (With Fresh Battered Eggplant)	12.95				
Ravioli, Gnocchi -OR- Tortellini	2.00 extra	Gluten Free Pasta available	2.00 extra		
Add Grilled Chicken	4.95	Add (4) Jumbo Shrimp	7.95		
All Pasta Dinners Served With Tossed -OR- Caesar Salad		Lunch is served from 11am-3pm			
		Lunch	Dinner		
Rigatoni Montanara	9.50	11.95			
a typical "Southern Italian" favorite which includes fresh spinach, sundried tomatoes and grilled chicken, sauteed in a light roasted garlic and virgin olive oil brodino, served over rigatoni pasta					
Penne Alla Vodka	9.00	16.95			
creamy pink vodka sauce sauteed with imported diced prosciutto and onions, served over penne pasta					
Calamari Marinara -OR- Fra Diavolo	10.50	19.95			
fresh calamari sauteed in a spicy fra diavolo -OR- marinara style plum tomato sauce, served over linguine pasta					
Scungilli Marinara -OR- Fra Diavolo	11.00	20.95			
fresh scungilli sauteed in a spicy fra diavolo -OR- marinara style plum tomato sauce, served over linguine pasta					
Shrimp Marinara -OR- Fra Diavolo	11.50	21.95			
fresh shrimp sauteed in a spicy fra diavolo -OR- marinara style plum tomato sauce, served over linguine pasta					
Fried Calamari Andrea smothered with marinara sauce served over linguine	10.50	19.95			
Penne Casalinga	9.50	17.95			
penne pasta tossed with fresh broccoli rabe and grilled chicken strips, sauteed in a light roasted garlic and virgin olive oil brodino					
Linguine Pescatore (Red -OR- White)	11.50	22.95			
fresh shrimp, mussels, clams sauteed in your choice of marinara, fra diavolo -OR- a light roasted garlic and virgin olive oil brodino, served over linguine pasta					
Fettuccine Primavera (Red -OR- White)	9.50	17.95			
fresh assorted vegetables sauteed in a light garden tomato sauce -OR- garlic and virgin olive oil brodino, served over fettuccine pasta					
Linguine Con Vongole (Red -OR- White)	9.50	17.95			
our authentic clam sauce includes chopped clams, sauteed in a plum tomato sauce -OR- garlic and extra virgin olive oil brodino, served over linguine pasta					
Shrimp Angelina	11.50	21.95			
fresh shrimp, broccoli florets sauteed in a light roasted garlic and olive oil brodino, served over penne pasta					
Spaghetti Pomodoro "traditional" Italian tomato sauce	7.00	12.95			
With Meatballs -OR- Fresh Italian Sausage	8.50	15.95			
Penne Pesto Rosso	9.50	17.95			
penne pasta tossed with fresh chicken pieces, sauteed in a delicious blend of our "San Marsano" and homemade pesto "Di Basilico" sauce					
Pasta Marinara	8.00	14.50			
"Old World Style" garlic and herb plum tomato sauce, served over linguine pasta					
Rigatoni Bolognese	9.00	16.95			
"Southern Italian" style, fresh ground hearty meat sauce with a touch of cream, served over rigatoni pasta					
Penne Al Pesto	8.50	15.95			
homemade pesto "Di Basilico" sauce tossed with ground pignoli nuts and imported aged parmesan cheese, served over penne pasta					
Fettuccine Alfredo fettuccine pasta tossed in a "Classic" alfredo cheese sauce	9.00	16.95			
Rigatoni Fiorentina	9.50	17.95			
fresh chicken, spinach and mozzarella cheese tossed in a creamy pink sauce, served over rigatoni pasta					
Penne Caprese	8.50	15.95			
penne pasta in a garden tomato basil sauce, tossed with fresh mozzarella					
Rigatoni & Broccoli sauteed fresh broccoli in a garlic wine sauce	8.00	15.95			
Rigatoni Rustica	9.50	17.95			
fresh broccoli rabe and sausage sauteed in a garlic wine sauce over pasta					
Penne Pollo Alla Vodka	9.50	17.95			
creamy pink vodka sauce sauteed with imported diced prosciutto onions, served over penne pasta with sauteed chicken					
Linguine Puttanesca	8.50	15.95			
fresh tomatoes, sauteed garlic, capers, gaeta olives and anchovies in a plum tomato sauce					
Rigatoni Alla Angelina	9.50	17.95			
sauteed chicken and broccoli in a garlic wine sauce over rigatoni					
Shrimp Pasta Dora	11.00	20.95			
jumbo grilled shrimp with string beans and fresh tomato in a vodka sauce over penne pasta					
Penne Alla Salmone	11.00	20.95			
fresh salmon pieces sauteed with green peas in a creamy alfredo sauce, over penne pasta					

Entrees

Specialty Dishes

	All Entrees served with side of Spaghetti/Penne Pomodoro	
	-OR- Tossed House Salad -OR- Caesar Salad • Pasta with Garlic & Oil 1.50 extra	
	Pasta with choice of Pesto • Alla Vodka • Bolognese • Clam Sauce 3.95 extra	
Milanese	Chicken 16.95	Veal 20.95
breaded cutlet served with a wedge of lemon on a bed of crispy lettuce		
Marsala	Chicken 18.95	Veal 21.95
sauteed in a "Classic" Marsala wine sauce with fresh mushrooms		
Sorrentino	Chicken 19.95	Veal 22.95
layered with fresh battered eggplant and mozzarella simmered in a brown marsala wine sauce		
Oreganata	Chicken 18.95	Shrimp 21.95
Filet of Sole 23.95		
in a garlic and lemon wine sauce topped with seasoned breadcrumbs, served over fresh spinach		
Francese	Chicken 18.95	Veal 21.95
Shrimp 22.95	Filet of Sole 23.95	
sauteed in a white wine, lemon and butter sauce		
Verde	Chicken 19.95	Veal 22.95
topped with fresh broccoli and melted mozzarella cheese served in a white wine, lemon and butter sauce		
Cacciatore	Chicken 19.95	Veal 22.95
Shrimp 23.95		
sauteed with white wine, fresh tomatoes, mushrooms, onions and peppers in a light marinara sauce		
Fiorentina	Chicken 19.95	Veal 22.95
sauteed in a brown sherry wine sauce, julienned onions, fresh mushrooms, on a bed of fresh spinach		
Grilled Chicken Semi-Freddo	19.95	
fresh breast of grilled chicken marinated in balsamic vinegar and imported seasonings, topped with cubed plum tomatoes, red onions and fresh basil		
Grilled Chicken Toscana	21.95	
marinated grilled chicken topped with sauteed broccoli rabe and fresh mozzarella		
Marinated Grilled Chicken Balsamic	17.95	
served on a bed of lettuce with red onion and carrots		
Chicken Scarpariello	21.95	
sauteed pieces of chicken, sausage and roasted garlic rosemary potatoes and peppers in a marsala wine brown sauce		
Chicken Vesuvio	19.95	
fresh breast of grilled chicken marinated and topped with fresh sauteed spinach, broccoli and mushrooms		
Veal Saltimboca Alla Romano	22.95	
with prosciutto and fresh spinach in a brown sage marsala sauce		
Shrimp Monachina (5 per order)	22.95	
fresh battered jumbo shrimp sauteed in a wild mushroom marsala wine sauce, layered with melted mozzarella cheese		
Salmon Dijon	22.95	
broiled with dijon sauce over sauteed spinach		
Fried Shrimp	21.95	
fresh fried shrimp served over baby lettuce, tomato and red onion		
Eggplant Rollatini	18.95	
fresh battered eggplant rolled with seasoned ricotta, baked "Parmigiana Style" with tomato sauce and mozzarella cheese		
Pollo Rollatini	21.95	
chicken breast stuffed with spinach, prosciutto and mozzarella cheese in a marsala wine sauce over escarole		
Pollo Portobello	19.95	
sauteed chicken breast in a marsala brown sauce topped with portobello mushrooms, fresh mozzarella and roasted peppers		
Chicken Parmigiana Alla Vodka	19.95	
breaded chicken cutlet with vodka sauce and topped with melted mozzarella		
Tilapia Livornese	21.95	
capers, onions, chopped tomato and olives in a garlic plum tomato sauce		
Tuscan Salmon	24.95	
grilled -OR- broiled in a garlic lemon wine sauce over sauteed broccoli rabe and sundried tomato		

PRICES SUBJECT TO CHANGE WITHOUT NOTICE
 SALES TAX NOT INCLUDED IN PRICE

