

ANGELINA'S

— Italian Cuisine —

Antipasti

POLENTA | 18

broccoli rabe, sausage, olives, fresh mozzarella

SPIEDINI ALA ROMANO | 14

golden toasted italian bread, prosciutto, melted mozzarella, light caper white wine sauce

ARANCINI DI RISO | 14

Italian rice balls, ground beef, cheese, green peas, marsala wine sauce, melted mozzarella cheese

JUMBO ARTICHOKE OREGANATA | 17

olives, capers, seasoned breadcrumbs

HOMEMADE BEEF MEATBALLS | 15

CHICKEN LIVERS | 15

prosciutto, sautéed onions, madeira wine sauce

CLAMS & SHRIMP POSILLIPO | 24

plum tomatoes, garlic, fresh herbs

MUSSELS BIANCO | 15

white wine, garlic, fresh herbs, served over a bed on cannellini beans and arugula

CLAMS OREGANATA | 17

whole clams topped with seasoned breadcrumbs

BAKED EGGPLANT ANGELINA | 15

sliced tomato, fresh mozzarella

FRIED CALAMARI | 18

served with marinara sauce

TOMATO, PROSCIUTTO

& FRESH MOZZARELLA | 16

Insalata

TRICOLORE WITH GORGONZOLA
OR CAESAR SALAD | 12

GRILLED PORTOBELLO | 16
trevesti salad, fresh mozzarella

BAKED PEAR | 16

goat cheese, mixed greens, crispy pancetta,
grape tomatoes

Zuppa

STRACCIATELLA A LA ROMANO | 12

TORTELLINI EN BRODO | 12

PASTA E FAGIOLI | 12

MINISTRONE | 12

Pasta

ORRECCHIETTE | 26

sweet sausage, escarole, cannellini beans, garlic, oil

PENNE PESTO | 25

sausage, sun-dried tomato, fresh mozzarella

CAVATELLI FORESTIERA | 25

cremini mushrooms, onions, prosciutto, madeira
wine, mascarpone

FARFALLE SHRIMP BOLOGNESE | 27

chopped shrimp bolognese sauce, green peas

LINGUINI CLAM SAUCE | 28

red or white sauce

HOMEMADE GNOCCHI FORMAGIO | 26

four cheese sauce, green peas, pancetta

VEAL RISOTTO | 28

roasted veal, mushroom, marsala wine sauce,
shavings of parmesan cheese

Sides

sautéed or BURNT SPINACH | 12

SAUTÉED or BURNT BROCCOLI | 12

SAUTÉED BROCCOLI RABE | 14

ESCAROLE & CANNELLINI BEANS | 15



Pollo

CHICKEN SCARPARIELLO | 32

white meat chicken, sausage, sun-dried tomato, peppers, onions, garlic

CHICKEN GISMONDO | 32

milanese (lightly breaded chicken, pan seared in olive oil then baked topped with sautéed spinach, fresh mozzarella, mushroom, marsala wine sauce

CHICKEN PEAR | 32

slice grilled pear, melted fontina cheese, toasted almonds, white zinfandel sauce

Carne

VEAL SORRENTINO | 34

eggplant, prosciutto, mozzarella, sherry wine sauce

VEAL ANGELINA | 34

lemon, white wine, basil, melted mozzarella, artichoke hearts, toasted almonds

VEAL TREVESTI | 34

lightly breaded, panseared in olive oil and baked, topped with a cold tomato, onion, basil salad

PORK CHOP MILANESE* | 36

spicy vinegar peppers, melted mozzarella

FILET MIGNON* | 50

peppercorn-crust, cognac reduction sauce

SHORT RIBS | 44

borolo mirepoix, orzo

Pesces

FILET OF SOLE ALMONDINE | 32

almond encrusted, lemon wine sauce, sun-dried tomatoes, artichoke hearts

SALMON MARIE* | 34

toasted almonds, grapes, champagne sauce

SWORDFISH ANGELINA | 36

marinated in a dijon sauce, grilled, dijon wine sauce, sun-dried tomatoes

SHRIMP LOUISA | 32

jumbo shrimp, garlic, basil, tomatoes, linguini

SHRIMP FRA DIAVALO | 32

spicy fresh tomato sauce, over linguini

LOBSTER FRA DIAVALO | 50

lobster tail, shrimp, clams, mussels, spicy fresh tomato sauce, linguini

All entrees are served with potato & vegetable of the day (no substitutions) - 8 | plate sharing charge

Menu subject to change. Please ask how our item can be modified to be Gluten Friendly. We are not a Gluten Free restaurant and cannot ensure cross-contamination will never occur. * This menu item can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy as not all ingredients are listed on menu.

