

Appetizers

	Half Tray 10-12	Full Tray 18-20
Baked Clams Oreganata	50.00	90.00
whole baked littleneck clams		
Calamari		
• Fritti	50.00	90.00
golden fried served with a side of marinara sauce		
• Buffalo	55.00	100.00
tossed in a spicy sauce served with bleu cheese		
• Vodka	55.00	100.00
creamy pink vodka sauce sauteed with imported diced prosciutto		
• Arrabbiata	55.00	100.00
freshly seasoned, fried and tossed with cherry peppers in a "SPICY" arrabbiata style plum tomato sauce		
Mozzarella Sticks	40.00	70.00
served with a side of marinara sauce		
Fried Zucchini Sticks	40.00	70.00
served with a side of pomodoro sauce		
Mozzarella Di Casa	50.00	90.00
homemade fresh mozzarella served with marinated flame roasted peppers, fresh sliced tomatoes and basil, drizzled with virgin olive oil		
Golden Fried Chicken Fingers	45.00	80.00
served with a side of honey mustard dressing		
Zuppa di Cozze (Red, White -OR- Pesto)	50.00	90.00
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	45.00	80.00
stuffed mushroom caps with seasoned breadcrumbs and vegetable stuffing, served over marinara sauce		
Shrimp Portobello	65.00	120.00
grilled shrimp, fresh spinach and mozzarella over portobello mushrooms in a marsala wine brown sauce		
Antipasta Rustica	55.00	100.00
grilled eggplant, zucchini, sauteed broccoli, roasted peppers, marinated mushrooms, sliced tomato and fresh mozzarella over lettuce		

Sauteed Vegetables

	Half Tray 10-12	Full Tray 18-20
String Beans	40.00	70.00
Spinach	40.00	70.00
Broccoli	40.00	70.00
Broccoli Rabe (In Season)	50.00	90.00
Escarole & Beans	40.00	70.00
Mixed Vegetable Medley	45.00	80.00

• All Salads or Pasta Available With •

	Half Tray 10-12	Full Tray 18-20
Chopped Salad (Additional Charge)	10.00	15.00
Shredded Mozzarella	5.00	10.00
Goat Cheese	10.00	15.00
Crumbled Gorgonzola	10.00	15.00
Grilled -OR- Fried Chicken	25.00	45.00
Buffalo Chicken Pieces	25.00	45.00
Jumbo Grilled Shrimp	40.00	60.00

Salads

	Half Tray 10-12	Full Tray 18-20
Tossed Garden Salad	30.00	50.00
served with our house "Italian Style" dressing		
Angelina's Special Salad	45.00	80.00
tossed salad topped with mushrooms, mozzarella cheese and fresh broccoli		
Caesar Salad	35.00	60.00
romaine lettuce topped with homemade garlic croutons, aged parmesan cheese and caesar dressing		
Tri-Color Salad	35.00	60.00
fresh radicchio, arugula, endive and mixed gourmet greens, drizzled with a light raspberry vinaigrette		
Gorgonzola Salad	45.00	80.00
gourmet mesclun greens and bruschetta topped with fresh imported gorgonzola cheese and a light raspberry vinaigrette dressing		
Cold Antipasto	45.00	80.00
tossed garden salad topped with assorted Italian meats, fresh cheeses and our "Italian Style" dressing		
Goat Cheese Salad	45.00	80.00
dried cranberries, candied walnuts, grape tomatoes and goat cheese tossed with balsamic dressing served over mesclun greens		
Arugula Salad	40.00	70.00
radicchio, endive, romaine and baby arugula tossed with extra virgin olive oil lemon dressing, topped with shaved pecorino romano cheese		
String Bean Salad	40.00	70.00
string beans, red onion, fresh basil, chopped tomatoes and fresh mozzarella tossed with balsamic dressing served over romaine lettuce		

Baked Pasta

	Half Tray 10-12	Full Tray 18-20
Homemade Meat Lasagna	50.00	90.00
Baked Cheese Ravioli	50.00	90.00
Baked Cheese Manicotti	50.00	90.00
Baked Stuffed Shells	50.00	90.00
Baked Ziti	50.00	90.00
Baked Ziti Siciliana	55.00	100.00
with fresh battered eggplant		

Pasta

	Half Tray 10-12	Full Tray 18-20
Rigatoni Fiorentina	70.00	130.00
fresh chicken, spinach and mozzarella cheese tossed in a creamy pink sauce, served over rigatoni pasta		
Rigatoni & Broccoli	45.00	80.00
sauteed fresh broccoli in a garlic wine sauce		
Rigatoni Rustica	60.00	110.00
fresh broccoli rabe and sausage sauteed in a garlic wine sauce over pasta		
Linguine Puttanesca	45.00	80.00
fresh tomatoes, sauteed garlic, capers, gaeta olives and anchovies in a plum tomato sauce		
Rigatoni Alla Angelina	60.00	110.00
sauteed chicken and broccoli in a garlic wine sauce over rigatoni		
Penne Alla Salmone	65.00	120.00
fresh salmon pieces sauteed with green peas in a creamy alfredo sauce, over penne pasta		
Pasta Primavera (Red -OR- White)	50.00	90.00
fresh assorted vegetables sauteed in a light garden tomato sauce -OR- garlic and virgin olive oil brodino		
Rigatoni Montanara	60.00	110.00
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	50.00	90.00
creamy pink vodka sauce sauteed with imported diced prosciutto and onions, served over penne pasta		
Penne Casalinga	60.00	110.00
penne pasta tossed with fresh broccoli rabe and grilled chicken strips, sauteed in a light roasted garlic and virgin olive oil brodino		
Fettuccine Primavera (Red -OR- White)	55.00	100.00
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)	65.00	120.00
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	80.00	150.00
fresh shrimp, broccoli florets sauteed in a light roasted garlic and olive oil brodino, served over penne pasta		
Spaghetti Pomodoro	35.00	60.00
"Traditional" italian tomato sauce		
Penne Pesto Rosso	60.00	110.00
penne pasta tossed with fresh chicken pieces, sauteed in a delicious blend of our "San Marsano" and homemade pesto "Di Basilico" sauce		
Pasta Marinara "Old World Style"	35.00	60.00
garlic and herb plum tomato sauce, served over linguine pasta		
Rigatoni Bolognese "Southern Italian Style"	45.00	80.00
fresh ground hearty meat sauce with a touch of cream, served over rigatoni pasta		
Fettuccine Alfredo	45.00	80.00
fettuccine pasta tossed in a "Classic" alfredo cheese sauce		
Penne Al Pesto	45.00	80.00
homemade pesto "Di Basilico" sauce tossed with ground pignoli nuts and imported aged parmesan cheese, served over penne pasta		

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish.

Our customer's safety is of our utmost importance. Please do not take any unnecessary risks. Management cannot assure any cross contamination of these ingredients with your dish.

Entrees

	Half Tray 10-12	Full Tray 18-20
Parmigiana		
• Breaded Chicken Cutlet -OR- Grilled Chicken.....	55.00	100.00
• Veal Cutlet	70.00	130.00
• Eggplant	50.00	90.00
• Meatball -OR- Sausage	45.00	80.00
• Shrimp.....	90.00	170.00
Milanese		
breaded cutlet served with a wedge of lemon on a bed of crispy lettuce		
• Chicken.....	60.00	110.00
• Veal.....	70.00	130.00
Marsala		
sautéed in a "Classic" Marsala wine sauce with fresh mushrooms		
• Chicken.....	60.00	110.00
• Veal.....	75.00	140.00
Sorrentino		
layered with fresh battered eggplant and mozzarella simmered in a brown marsala wine sauce		
• Chicken.....	65.00	120.00
• Veal.....	85.00	160.00
Verde		
topped with fresh broccoli and melted mozzarella cheese served in a white wine, lemon and butter sauce		
• Chicken.....	70.00	130.00
• Veal.....	80.00	150.00
Fiorentina		
sautéed in a brown sherry wine sauce, julienned onions, fresh mushrooms, on a bed of fresh spinach		
• Chicken.....	70.00	130.00
• Veal.....	85.00	160.00
Oreganata		
in a garlic and lemon wine sauce topped with seasoned breadcrumbs, served over fresh spinach		
• Chicken.....	65.00	120.00
• Shrimp.....	85.00	160.00
• Filet of Sole.....	90.00	170.00
Francese		
sautéed in a white wine, lemon and butter sauce		
• Chicken.....	55.00	100.00
• Veal.....	75.00	140.00
• Shrimp.....	85.00	160.00
• Filet of Sole.....	90.00	170.00
Veal & Peppers (Red -OR- White)	70.00	130.00
Sausage, Peppers & Onions (Red -OR- White)	50.00	90.00
Broccoli Rabe & Sausage	70.00	130.00
sautéed garlic and oil		

Specialty Dishes

	Half Tray 10-12	Full Tray 18-20
Pollo Rollatini	70.00	130.00
chicken breast stuffed with spinach, prosciutto and mozzarella cheese in a marsala wine sauce over escarole		
Pollo Portobello	70.00	130.00
sautéed chicken breast in a marsala brown sauce topped with portobello mushrooms, fresh mozzarella and roasted peppers		

Entrees

	Half Tray 10-12	Full Tray 18-20
Grilled Chicken Toscana	70.00	130.00
marinated grilled chicken topped with sautéed broccoli rabe and fresh mozzarella		
Marinated Grilled Chicken Balsamic ..	60.00	110.00
served on a bed of lettuce with red onion and carrots		
Chicken Scarpariello	70.00	130.00
sautéed pieces of chicken, sausage and roasted garlic rosemary potatoes and peppers in a marsala wine brown sauce		
Chicken Vesuvio	60.00	110.00
fresh breast of grilled chicken marinated and topped with fresh sautéed spinach, broccoli and mushrooms		
Veal Saltimboca Alla Romano	90.00	170.00
with prosciutto and fresh spinach in a brown sage marsala sauce		
Shrimp Monachina	90.00	170.00
fresh battered jumbo shrimp sautéed in a wild mushroom marsala wine sauce, layered with melted mozzarella cheese		
Salmon Dijon	80.00	150.00
broiled with dijon sauce over sautéed spinach		
Fried Shrimp	80.00	150.00
fresh fried shrimp served over baby lettuce, tomato and red onion		
Eggplant Rollatini	55.00	100.00
fresh battered eggplant rolled with seasoned ricotta, baked "Parmigiana Style" with tomato sauce and mozzarella cheese		
Grilled Chicken Primavera	65.00	120.00
fresh assorted vegetables sautéed in a light garden tomato sauce over grilled chicken		
Grilled Chicken Semi-Freddo	70.00	130.00
fresh breast of grilled chicken marinated in balsamic vinegar and imported seasonings, topped with cubed plum tomatoes, red onions and fresh basil		
Calamari Marinara -OR- Fra Diavolo	55.00	100.00
fresh calamari sautéed in a spicy fra diavolo -OR- marinara style plum tomato sauce		
Scungilli Marinara -OR- Fra Diavolo	65.00	120.00
fresh scungilli sautéed in a spicy fra diavolo -OR- marinara style plum tomato sauce		
Shrimp Marinara -OR- Fra Diavolo	80.00	150.00
fresh shrimp sautéed in a spicy fra diavolo -OR- marinara style plum tomato sauce		
Pescatore (Red -OR- White)	70.00	130.00
fresh shrimp, mussels, clams sautéed in your choice of marinara, fra diavolo -OR- a light roasted garlic and virgin olive oil brodino		

	Half Tray 10-12	Full Tray 18-20
Tilapia Livornese	70.00	130.00
capers, onions, chopped tomato and olives in a garlic plum tomato sauce		
Tuscan Salmon	80.00	150.00
grilled -OR- broiled in a garlic lemon wine sauce over sautéed broccoli rabe and sundried tomato		

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

Angelina's

Pizzeria & Restaurant

OFF PREMISES CATERING MENU

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