

Entrees

Half Tray
10-12 Full Tray
18-20

Parmigiana

<i>Chicken</i>	60.00	110.00
<i>Veal Cutlet</i>	75.00	140.00
<i>Eggplant</i>	55.00	100.00
<i>Meatball OR Sausage</i>	50.00	90.00
<i>Shrimp</i>	95.00	180.00

Milanese

breaded cutlet served with a wedge of lemon on a bed of crispy lettuce

<i>Chicken</i>	60.00	120.00
<i>Veal</i>	70.00	140.00

Marsala

sautéed in a "Classic" marsala wine sauce with fresh mushrooms

<i>Chicken</i>	65.00	120.00
<i>Veal</i>	80.00	150.00

Sorrentino

layered with fresh battered eggplant and mozzarella simmered in a brown marsala wine sauce

<i>Chicken</i>	70.00	135.00
<i>Veal</i>	85.00	160.00

Verde

topped with fresh broccoli and melted mozzarella cheese served in a white wine, lemon and butter sauce

<i>Chicken</i>	70.00	140.00
<i>Veal</i>	85.00	160.00

Fiorentina

sautéed in a brown sherry wine sauce, julienned onions, fresh mushrooms, on a bed of fresh spinach

<i>Chicken</i>	75.00	140.00
<i>Veal</i>	90.00	170.00

Oreganata

in a garlic and lemon wine sauce topped with seasoned breadcrumbs, served over fresh spinach

<i>Chicken</i>	70.00	130.00
<i>Shrimp</i>	90.00	170.00
<i>Filet of Sole</i>	95.00	180.00

Francese

sautéed in a white wine, lemon and butter sauce

<i>Chicken</i>	60.00	110.00
<i>Veal</i>	80.00	150.00
<i>Shrimp</i>	90.00	170.00
<i>Filet of Sole</i>	95.00	180.00

Veal & Peppers (Red OR White)..... 75.00 140.00

Sausage, Peppers & Onions (Red OR White)..... 55.00 100.00

Broccoli Rabe & Sausage..... 75.00 140.00

sautéed in garlic and oil

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

Entrees

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10-12 Full Tray
18-20

Grilled Chicken Toscana..... 75.00 140.00

marinated grilled chicken topped with sautéed broccoli rabe and fresh mozzarella

Marinated Grilled Chicken Balsamic..... 65.00 120.00

served on a bed of lettuce with red onion and carrots

Chicken Scarpariello..... 75.00 140.00

sautéed pieces of chicken, sausage and roasted garlic rosemary potatoes and peppers in a marsala wine brown sauce

Chicken Vesuvio..... 65.00 120.00

fresh breast of grilled chicken marinated and topped with fresh sautéed spinach, broccoli and mushrooms

Veal Saltimboca Alla Romano..... 95.00 180.00

with prosciutto and fresh spinach in a brown sage marsala wine sauce

Shrimp Monachina..... 95.00 180.00

fresh battered jumbo shrimp sautéed in a wild mushroom marsala wine sauce, layered with melted mozzarella cheese

Salmon Dijon..... 85.00 160.00

broiled with dijon sauce over sautéed spinach

Fried Shrimp..... 85.00 160.00

fresh fried shrimp served over baby lettuce, tomato and red onion

Eggplant Rollatini..... 60.00 110.00

fresh battered eggplant rolled with seasoned ricotta, baked "Parmigiana Style" with tomato sauce and mozzarella cheese

Grilled Chicken Primavera..... 70.00 130.00

fresh assorted vegetables sautéed in a light garden tomato sauce over grilled chicken

Grilled Chicken Semi-Freddo..... 75.00 140.00

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..... 60.00 110.00

fresh calamari sautéed in a spicy fra diavolo OR marinara style plum tomato sauce

Scungilli Marinara OR Fra Diavolo..... 70.00 130.00

fresh scungilli sautéed in a spicy fra diavolo OR marinara style plum tomato sauce

Shrimp Marinara OR Fra Diavolo..... 85.00 160.00

fresh shrimp sautéed in a spicy fra diavolo OR marinara style plum tomato sauce

Pescatore (Red OR White)..... 90.00 175.00

fresh shrimp, mussels, clams sautéed in your choice of marinara, fra diavolo OR a light roasted garlic and virgin olive oil brodino

Specialty Dishes

Pollo Rollatini..... 75.00 140.00

chicken breast stuffed with spinach, prosciutto and mozzarella cheese in a marsala wine sauce over escarole

Pollo Portobello..... 75.00 140.00

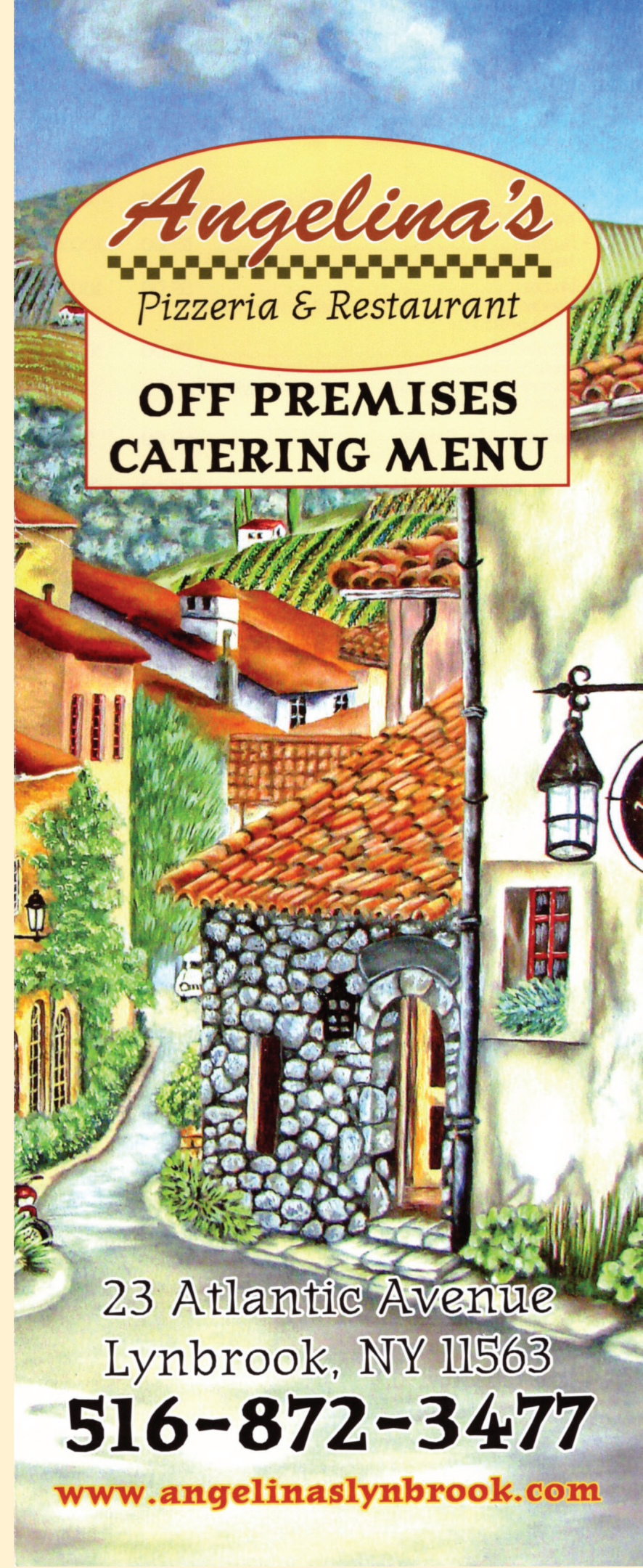
sautéed chicken breast in a marsala brown sauce topped with portobello mushrooms, fresh mozzarella and roasted peppers

Tilapia Livornese..... 75.00 140.00

capers, onions, chopped tomato and olives in a garlic plum tomato sauce

Tuscan Salmon..... 95.00 185.00

grilled OR broiled in a garlic lemon wine sauce over sautéed broccoli rabe and sundried tomato



Angelina's
Pizzeria & Restaurant

OFF PREMISES
CATERING MENU

23 Atlantic Avenue

Lynbrook, NY 11563

516-872-3477

www.angelinaslynbrook.com

Appetizers

	Half Tray 10-12	Full Tray 18-20
Baked Clams Oreganata (30)	55.00	100.00
whole baked littleneck clams		
Calamari		
<i>Fritti</i>	55.00	100.00
golden fried served with a side of marinara sauce		
<i>Buffalo</i>	60.00	110.00
tossed in a spicy sauce served with bleu cheese		
<i>Vodka</i>	60.00	110.00
creamy pink vodka sauce sautéed with imported diced prosciutto		
<i>Arrabbiata</i>	60.00	110.00
freshly seasoned, fried and tossed with cherry peppers in a "SPICY" arrabbiata style plum tomato sauce		
Mozzarella Sticks (40) 1/2	45.00	80.00
served with a side of marinara sauce		
Fried Zucchini Sticks (40) 1/2	45.00	80.00
served with a side of pomodoro sauce		
Mozzarella Di Casa	55.00	100.00
homemade fresh mozzarella served with marinated flame-roasted peppers, fresh sliced tomatoes and basil, drizzled with virgin olive oil		
Golden Fried Chicken Fingers (25) 1/2	50.00	90.00
served with a side of honey mustard dressing		
Zuppa di Cozze (Red, White OR Pesto)	55.00	100.00
fresh cultivated mussels, steamed and seasoned in your choice of a white wine garlic and her broth <i>OR</i> in a fresh garlic and plum tomato broth <i>OR</i> pesto cream sauce		
Stuffed Mushrooms (30) 1/2	50.00	90.00
stuffed mushroom caps with seasoned breadcrumbs and vegetable stuffing, served over marinara sauce		
Shrimp Portobello	70.00	130.00
grilled shrimp, fresh spinach and mozzarella over portobello mushrooms in a marsala wine brown sauce		
Antipasta Rustica	60.00	110.00
grilled eggplant, zucchini, sautéed broccoli, roasted peppers, marinated mushrooms, sliced tomato and fresh mozzarella over lettuce		
Buffalo Chicken Wings (30) 1/2	45.00	85.00

Sautéed Vegetables

	Half Tray 10-12	Full Tray 18-20
String Beans	45.00	80.00
Spinach	45.00	80.00
Broccoli	45.00	80.00
Broccoli Rabe (In Season)	55.00	100.00
Escarole & Beans	45.00	80.00
Mixed Vegetable Medley	55.00	95.00

All Salads or Pasta Available with		
	Half Tray 10-12	Full Tray 18-20
Chopped Salad (Add'l Charge)	10.00	15.00
Shredded Mozzarella	10.00	15.00
Goat Cheese	15.00	25.00
Crumbled Gorgonzola	15.00	25.00
Grilled OR Fried Chicken	20.00	30.00
Buffalo Chicken Pieces	20.00	30.00

Salads

	Half Tray 10-12	Full Tray 18-20
Tossed Garden Salad	30.00	55.00
served with our house "Italian Style" dressing		
Angelina's Special Salad	45.00	85.00
tossed salad topped with mushrooms, mozzarella cheese and fresh broccoli		
Caesar Salad	35.00	65.00
romaine lettuce topped with homemade garlic croutons, aged parmesan cheese and caesar dressing		
Tri-Color Salad	35.00	65.00
fresh radicchio, arugula, endive and mixed gourmet greens, drizzled with a light raspberry vinaigrette		
Gorgonzola Salad	45.00	85.00
gourmet mesclun greens and bruschetta topped with fresh imported gorgonzola cheese and a light raspberry vinaigrette dressing		
Cold Antipasto	45.00	85.00
tossed garden salad topped with assorted Italian meats, fresh cheeses and our "Italian Style" dressing		
Goat Cheese Salad	45.00	85.00
dried cranberries, candied walnuts, grape tomatoes and goat cheese tossed with balsamic dressing served over mesclun greens		
Arugula Salad	40.00	75.00
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	75.00
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	60.00	115.00
Baked Cheese Ravioli	55.00	100.00
Baked Cheese Manicotti	55.00	100.00
Baked Stuffed Shells	55.00	100.00
Baked Ziti	55.00	100.00
Baked Ziti Siciliana	60.00	110.00
with fresh battered eggplant		

Pasta

	Half Tray 10-12	Full Tray 18-20
Rigatoni Fiorentina	75.00	140.00
fresh chicken, spinach and mozzarella cheese tossed in a dreamy pink sauce, served over rigatoni pasta		
Rigatoni & Broccoli	50.00	90.00
sautéed fresh broccoli in a garlic wine sauce		
Rigatoni Rustica	65.00	120.00
fresh broccoli rabe and sausage sautéed in a garlic wine sauce over pasta		
Linguine Puttanesca	50.00	90.00
fresh tomatoes, sautéed garlic, capers, gaeta olives and anchovies in a plum tomato sauce		
Rigatoni Alla Angelina	65.00	120.00
sautéed chicken and broccoli in a garlic wine sauce over rigatoni		
Penne Alla Salmone	70.00	130.00
fresh salmon pieces sautéed with green peas in a creamy alfredo sauce, over penne pasta		
Pasta Primavera (Red OR White)	55.00	100.00
fresh assorted vegetables sautéed in a light garden tomato sauce <i>OR</i> garlic and virgin olive oil brodino		
Rigatoni Montanara	65.00	120.00
fresh spinach, sundried tomatoes and grilled chicken sautéed in a light roasted garlic and virgin olive oil brodino, served over rigatoni pasta		
Penne Alla Vodka	55.00	100.00
creamy pink vodka sauce sautéed with imported diced prosciutto and onions, served over penne pasta		
Penne Casalunga	65.00	120.00
penne pasta tossed with fresh broccoli rabe and grilled chicken strips, sautéed in a light roasted garlic and virgin olive oil brodino		
Fettuccine Primavera (Red OR White)	60.00	110.00
fresh assorted vegetables sautéed in a light garden tomato sauce <i>OR</i> garlic and virgin olive oil brodino, served over fettuccine pasta		
Linguine Con Vongole (Red OR White) ..	70.00	130.00
our authentic clam sauce includes chopped clams sautéed in a plum tomato sauce <i>OR</i> garlic and extra virgin olive oil brodino, served over linguine pasta		
Shrimp Angelina	85.00	160.00
fresh shrimp, broccoli florets sautéed in a light roasted garlic and olive oil brodino, served over penne pasta		
Spaghetti Pomodoro	40.00	70.00
"Traditional" Italian tomato sauce		
Penne Pesto Rosso	65.00	120.00
penne pasta tossed with fresh chicken pieces, sautéed in a delicious blend of our "San Marsano" and homemade pesto "BDi Basilico" sauce		
Pasta Marinara (Old World Style)	40.00	70.00
garlic and herb plum tomato sauce, served over linguine pasta		
Rigatoni Bolognese (Southern Italian style) ..	50.00	90.00
fresh ground hearty meat sauce with a touch of cream, served over rigatoni pasta		
Fettuccine Alfredo	50.00	90.00
fettuccine pasta tossed in a "Classic" alfredo cheese sauce		
Penne Al Pesto	50.00	90.00
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.