

Angelina's

Ristorante

Party Menu

*Your banquet coordinators are here to assist you.
Please ask for Christina, Brandi or Jessy to plan your next event.*

*Maitre Dee fee \$175 for Parties
Maitre Dee fee \$250 for Weddings*

Plus N.Y.C State Tax and 20% Administration Fee

Included is unlimited soda, espresso, coffee, cappuccino and gourmet tea

*Available upon request: *Gluten free pasta**

www.AngelinasRistorante.com

399 Ellis Street S.I N.Y 10307

Phone (718) 227-2900

CHRISTINA'S PARTY MENU \$90 (2025 \$100)

Antipasto

Individual Burrata and Prosciutto on a bed of arugula

Additional Family Style \$5pp each

(Baked Clams, Fried Calamari, Eggplant Rollatini, Mozzarella in Carozza, Mini Rice Balls)

Pasta (choice of 1)

PENNE ALLA SICILIANA

Traditional house made tomato sauce with fried eggplant and ricotta salata

RIGATONI VEAL RAGÙ

Rigatoni served with a slow cooked veal ragù

TORTELLINI

Fresh cheese tortellini served in a creamy mushroom sauce and parmigiano reggiano

SPIRALI

Spirali pasta served in a garlic and oil sauce with kalamata olives, sundried tomato and fresh parsley

Add individual Salad Course \$5pp (Chef Salad with baby arugula, cherry tomato shaved parmigiano and balsamic, Tri colore salad or Angelinas Seasonal spinach, goat cheese in lemon dressing)

1 Secondi

ORANGE SALMON

Salmon filet served with sicilian blood orange in a lemon sauce with broccolini and potatoes

PORK CHOP MILANESE

Pounded breaded pork chop topped with arugula ,cherry tomato and shaved parmesan in balsamic vinaigrette

POLLO ARROSTO

French bone in chicken breast in house jus sauce, served with potatoes and mushroom

Kids Menu \$42

Appetizer

Mozzarella in Carozza

Pasta Selections

Penne with Tomato Sauce -or- Butter

Entrée

Chicken Fingers and French Fries

VINCENZO'S PARTY MENU \$105 (2025 \$110)

Antipasto

Individual Burrata and Prosciutto on a bed of arugula

Salad Option (Family Style) Choice of One

CHEF SALAD (*Baby arugula, cherry tomato shaved parmigiano reggiano balsamic dressing*)

ANGELINA'S SALAD (*Baby spinach, strawberry and goat cheese in a lemon dressing*)

Additional Family Style \$5pp

(Baked Clams, Fried Calamari, Eggplant Rollatini, Mozzarella in Carozza, Mini Rice Balls)

Pasta (choice of 1)

PENNE ALLA SICILIANA

Traditional house made tomato sauce with fried eggplant and ricotta salata

RIGATONI VEAL RAGÙ

Rigatoni served with a slow cooked veal ragù

TORTELLINI

Fresh cheese tortellini served in a creamy mushroom sauce and parmigiano reggiano

SPIRALI

Spirali pasta served in a garlic and oil sauce with kalamata olives, sundried tomato and fresh parsley

1 secondi (choice of 3)

ORANGE SALMON

Salmon filet served with sicilian blood orange in a lemon sauce with broccolini and potatoes

POLLO ARROSTO

French bone in chicken breast in house ajus sauce, served with potatoes and mushroom

PORK CHOP MILANESE

Pounded breaded pork chop topped with arugula, cherry tomato and shaved parmesan in balsamic vinaigrette

BISTECCA DI MANZO

Grilled shell steak topped with mushrooms and onions, served with potatoes broccolini

ANGELINAS PARTY MENU \$120 (2025 \$125)

Antipasto

Individual Burrata and Prosciutto on a bed of arugula

Additional Family Style \$5pp

(Baked Clams, Fried Calamari, Eggplant Rollatini, Mozzarella in Carozza, Mini Rice Balls)

Pasta (choice of 1)

PENNE ALLA SICILIANA

Traditional house made tomato sauce with fried eggplant and ricotta salata

RIGATONI VEAL RAGÙ

Rigatoni served with a slow cooked veal ragù

TORTELLINI

Fresh cheese tortellini served in a creamy mushroom sauce and parmigiano reggiano

SPIRALI FRUTTI DI MARE

spiral pasta served in a seafood sauce

Insalata (Choice of one included add ½ hour)

CHEF SALAD

Radicchio, baby arugula, red radish, fennel, pinuts, lemon vinaigrette

INSALATA TRICOLORE

radicchio, endive, arugula, balsamic dressing

ANGELINA SALAD

baby kale, strawberry and goat cheese in a balsamic dressing

1 Secondi (choice of 3)

POLLO ARROSTO

French bone in chicken breast in house ajus sauce, served with potatoes and mushroom

SWORD FISH

Sword fish in a roasted eggplant sauce infused lemon oil

SURF AND TURF

Roasted prime filet mignon with lobster tail served with broccolini and potatoes

BISTECCA DI MANZO

Grilled shell steak topped with mushrooms and onions, served with potatoes broccolini

RACK OF LAMB

Grilled with fresh herbs served with potatoes and broccolini

COSTATA DI MAIALE

Pounded thin, then breaded pork chop topped with arugula, Tomatoes, and Capers

Additional Entree Options

FILET MIGNON *Roasted prime filet mignon, topped with mushrooms and onions served with potatoes and broccolini \$20pp*

VITELLO ALLA GRIGLIA *Grilled veal chop with potaoes and broccolini \$20pp*

OSSOBUCO *Oven braised pork shank served with potatoes and broccolini \$15*

Angelina's Ristorante

399 Ellis Street Staten Island, New York, 10307

Tel: (718) 227-2900

Fact Sheet

Kitchen Hours of Operation: Sunday : 12:00pm – 9:00 pm

Tuesday – Thursday lunch and dinner: 12:00pm – 10:00pm

Friday and Saturday lunch and dinner: 12:00pm – 11:30pm

Sunday: 12:00pm-9:00pm

Angelina's **bar** is open until 2 am. We are open 6 days a week for both lunch and dinner.

Seating Capacity: 1st Floor: 50min-99 people for seated dining

2nd Floor: 65min-80 people for seated dining,

1st Floor Back Balcony exclusively will be a \$1,000 additional charge

3rd Floor: 55min-70 people for seated dining .

Tent : Friday evening 120-250 ,

Saturday Day min 120 Saturday Evening min 150 max 250

Sunday 120-250 persons

Bocce Tent – 90 min-150 max people for seated dining

Private Room:

We can reserve a room exclusively for your event, respective to the size of your party.

For smaller groups we are able to offer large tables in a semi-private atmosphere.

Ceremony On Premises

Ceremony on premises is an additional charge of \$10.00 per person

Friday and Saturday events require a mandatory bar package

Bar options:

Tab bar: upon consumption **Beer and Wine:** \$25.00 per person

Beer Wine and Sangria : \$30.00 per person

Open bar:

3 hours event \$40.00 per person -

4 hour event \$50.00 per person

each additional hour \$18 per person

House wine: \$30.00 per bottle

Mandatory Bartender \$150

Party Upgrades

Sprinter Limo

\$150 per hr (5hr min)

Sprinter Security Deposit \$250

Up lighting in Tent: \$900

Up lighting 2nd or 3rd floor: \$450

Customized Menu \$2pp

Cocktail waitress: \$20 an

(min 6 hours)

Bartender \$150

Valet: \$150

Ceremony : \$10 per person

1st Fl Back Balcony \$1,000

D.J. bookings and Floral arrangements

available upon request

Rentals

Linen: Table cloths alla carte

Napkins \$2 x piece

Ribbon Napkins \$3.50

Table Votives \$2.00 each

Candles on premises \$450

Customized menu \$2p

Furniture Rental : pa

Ice sculptures : \$300

(\$150 per bottle)

Photo Booth : pa

Bar Additions

Champagne Toast \$3.50

Champagne Bar: \$10.00 p.p.

Other shots frozen: \$6

Margarita in mini patron

bottle with straw: \$10

Patron shots frozen: \$10

Champagne Vending Machine \$350

Mini Champagne Bottles \$6

Mini Moet/Rose Bottles \$22

Dessert

○ Fruit: \$35 per platter

○ Cookies: \$35 per platter

○ Pastries \$35 per platter

○ Occasion Cake \$6 per person

○ Tiered cake \$8 per person

○ Extra large buffet style fruit platters \$125

Desserts Stations

○ Smores station \$650

○ Gelato station: \$650 (50-80 guests)

○ Gelato station \$850 (90-150 guests)

○ Waffle Add On \$50

○ Cookie add on \$100

○ Brioche ad on \$100

○ Deep Fried Sweet Station \$800

(Zeppoli Deep Fried Oreo and Churro)

○ Chocolate Fountain: 60 people \$700

100 people \$850

○ Cannoli Stuffing Station \$850

○ Pop Corn Machine \$400

○ Cotton Candy Machine \$400

○ Brick Oven Pizza station \$15pp

Late Night Munchie Truck \$3,300

(Included)

assorted candy, cookies, popcorn, chips and warm pretzels,

Soda, water, gatoraide, iced tea,

coffee, tea and starbucks iced

frappuccino's 2 Servers and to go bags

Choice of 2 Fast foods items

(SELECT 1) Wendy's, McDonalds, White Castle, or Homemade Empanadas

(SELECT 1) Bacon Egg & Cheese, Mini Bagels or BLT

(Energy Drinks and additional fast food options available \$pa)