

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.*

*Maître D fee \$175 for Parties
Maître D fee \$250 for Weddings*

Plus N.Y.C State Tax and 22% 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

Cell (929)310-5612

CHRISTINA'S PARTY MENU \$95 (2026 \$100)

Antipasto

Individual Burrata and Prosciutto on a bed of arugula, topped with a basil pesto

Family Style Apps \$5pp each additional appetizer

(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 a Blasamic vinaigrette)

1 Secondi

ORANGE SALMON

Salmon filet served with sicilian blood orange in a lemon sauce

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 ajus sauce

All entree's served with Risotto cake and Broccolini

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 \$110 (2026 \$115)

Antipasto

Individual Burrata and Prosciutto on a bed of arugula, topped with a basil pesto

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 Balsamic vinaigrette*)

*Family Style Apps \$5pp
each additional appetizer*

(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

POLLO ARROSTO

French bone in chicken breast in house ajus sauce

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

All entree's served with Risotto cake and Broccolini

ANGELINAS PARTY MENU \$125 (2026 \$130)

Antipasto

Individual Burrata and Prosciutto on a bed of arugula, topped with a basil pesto

Family Style Apps \$5pp each additional appetizer

(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 spinach, strawberry and goat cheese in a balsamic dressing

3 Secondi (choice of 3)

POLLO ARROSTO

French bone in chicken breast in house ajus sauce

SWORD FISH

Sword fish in a roasted eggplant sauce infused lemon oil

SURF AND TURF

Roasted prime filet mignon with lobster tail

BISTECCA DI MANZO

Grilled shell steak topped with mushrooms and onions

RACK OF LAMB

Grilled with fresh herbs

COSTATA DI MAIALE

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

All entree's served with Risotto cake and Broccolini

Additional Entree Options

CHILLIEN SEA BASS *encrusted with pistachio in lemonciello sauce \$15pp*

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

POLLO VALDOSTANO *French chicken breast stuffed with mozzarella and prosciutto in a cognac mushroom truffle sauce \$10pp*

Party Upgrades/Rentals

Rentals

- Angelina's 550 Fiat Cinquecento \$800
- Vespa \$400
- Jumbo pop out cake \$400
- Life size lion \$300
- Bath tub prop \$300
- Party cage \$200
- CO2 Gun \$500
- Money Gun with custom printed money \$800
- Screen \$150
- Projector \$150
- Ball Pit P/A
- Jumpy house P/A
- Soft play P/A
- Mechanical rides P/A
- Photo booths P/A
- 360 Photo booths P/A

Entertainment

- D/J and M.C P/A
- Saxophone Player P/A
- Bongo Player P/A
- Live Vocalist P/A
- Face Painter P/A
- Magician P/A
- Balloon Artist P/A
- Aerialist P/A
- Greeters P/A

Decor

- Linens: Table cloths Alla Carte
- Napkins \$2 each
- Ribbon Napkins \$3.50 each
- Table Votes \$2.00 each
- Customized menu \$2 each
- Chargers P/A
- Balloon and Floral centerpieces P/A
- Balloon arches P/A
- Backdrops P/A
- Step and Repeat P/A
- Up lighting in Tents \$900
- Up lighting 2nd or 3rd Floor \$450
- Ice Sculptures \$475 and up

Upgraded Service Options

- Cocktail Waitress \$20 6 hour min
- Bartender \$150
- Security \$350
- Valet \$150
- Private Party Chef P/A
- Private Party Waitstaff P/A

Additional Services

- Sprinter limo Van \$150 per hour, 5 hour minimum (seats up to 10)
- Off Premise Catering P/A

Bar options:

Mandatory Bartender \$150

Tab bar: upon consumption

Beer and Wine: \$25.00 per person(4 hours)

Beer Wine and Sangria : \$30.00 per person.
(4 hours)

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

• Champagne Toast \$3.50 p.p

• Champagne Bar: \$10.00 p.p.

• Frozen shots: \$8 p.p

• Champagne Vending Machine \$350

• Mini Champagne Bottles \$6

• Mini Moet/Rose Bottles

• Mocktail Bar Adults-\$12pp/ Teens \$10pp

• Signature cocktail \$12 p.p

Desserts

• Fruit: \$35 per platter

• Cookies: \$35 per platter

• Pastries \$35 per platter

• Occasion cake \$6per person

• Wedding Tiered cake \$8per person

• Deep Fried Sweet Station, Zeppoli, Deep Fried
Oreo and Churro \$800

• Custom Crepe Station \$9pp

• Fresh Waffle Station \$8pp

• Chocolate Fountain:

• 60 people \$700

100 people \$850

• Cannoli Stuffing Station \$900

• Late Night Pizza station \$15pp

• Pop Corn Machine \$400

• Cotton Candy Machine \$400

• Late Night Brick Oven Pizza station
additional \$15pp

• late Night Mini Passing Ice Cream \$10pp

Desserts Stations

• Smores station \$650

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

• Gelato station \$850 (90-225 guests)

• Waffle Add On \$100

• Waffle cone add on \$100

• Cookie add on \$100

• Brioche ad on \$100

• Caviar and Vodka "Bump" Station P/A

Late Night Munchie Truck \$3,300

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

Soda, water, Gatorade, iced tea, coffee, tea and Starbucks iced frappuccino'

Choice of 2 Fast foods items

(select 1) Wendy's, McDonalds, White Castle, Bagels, Homemade Empanadas

(select 1) Bacon egg and cheese , Mini Bagels or BLT

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

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Fact Sheet

Seating Capacity:

1st Floor: 50min-max 85 people

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

2nd Floor: 65min- max 80 people

3rd Floor: 55min- max 70 people

Tent : Friday and Sunday 120min- max 250 people

Saturday afternoon min 120 max 250 people

Saturday Evening min 150 max 250 people

Bocce Garden Tent – 90 min-140 max people for seated dining

Private Room Minimum may be met by Adding Additional Food Options (must be food only)

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

Private Rooms available for midweek events (Rental fee's apply)

Ceremony On Premises

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

(Includes champagne and cucumber water upon entrance)

Proposal On Premises \$750 (rental of grounds 1hr,candles,roses and champagne)