

Angelina's Ristorante

*Angelinas Kitchen
280 March Ave
(Behind the
Staten Island Mall)
(718) 698-2000*

Family Style Menu

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

*Available upon request: *Gluten free pasta**

Maitre Dee fee \$175 for Parties

Maitre Dee fee \$250 for Weddings

*Included is unlimited soda, espresso, coffee, cappuccino and gourmet tea
Plus N.Y.C State Tax and 22% Administration Fee*

www.AngelinasRistorante.com

Town of Tottenville

399 Ellis Street S.I N.Y 10307

Phone (718) 227-2900

Fax (718) 227-3329

Angelina's Family Style Menu

\$125 per person (2025 \$130)

Prices are subject to change

(Included) Family Style Cold Appetizer Choice of 3

- Beets salad
- Fennel salad
- Tri color salad
- Ceaser salad
- Prosciutto melone
- Angelina salad
- Mozzarella capreses
- Carpaccio di manzo
- Buratta prosciutto
- Tomatoes arugula

Additional Cold Appetizers (per platter)

- Tuna tar tar \$125
- Crab avocado and shrimp \$150
- Carpaccio di polpo \$100
- Cold antipasto platter \$145
- Seafood boat \$175
- Caviar and crepes (MP)
- Sushi platter (MP)

(Included) Family Style Hot Appetizers Choice of 3

- Fried calamari
- Baked clams
- Grilled vegetables
- Eggplant rolintini
- Fried zucchini sticks
- Mini riceballs
- Mozzarella carozza

Additional Hot Appetizer (per platter)

- Mushroom risotto \$50
- Sautéed scallops \$70
- Shrimp oreganata \$6pp
- Mussels marinara \$25

Pasta Selections Choice of Two Family Style

Orecchiette

(with peas, onions and touch of fresh tomato)

Penne alla Vodka

Spirali

(made with garlic, oil, sundried tomato and olives)

Penne alla siciliana

Traditional house made tomato sauce with fried eggplant and ricotta salata

Rigatoni with slow cooked veal ragu

Additional Pasta \$ 10pp

- Rigatoni Bolognese
- Linguine Alfredo with shrimp and scallops
- Tortellini in a cream sauce with prosciutto

Individual Entrée choice of 3

Orange salmon

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

Costata di Maiale

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

Vitello Arrosto

(roasted veal filet mignon served with an artichoke bottom, roasted garlic mashed potatoes, sherry wine sauce)

Pollo Arrosto

(French roasted bone in chicken breast made with herbs and spices topped with Au Jus sauce)

Bistecca ai Ferri

(Certified Agnes Shell Steak topped with mushrooms and onions)

Additional Entrée Choices

Chillien Sea Bass *(encrusted with pistachio in lemonciello sauce)* \$ 15pp

Blackened Red Snapper \$15pp

Duck breast *(in a sherry wine sauce)* \$15 pp

Vitello Paillard con Gamberi Oreganati \$25pp

(Grilled Pounded Veal Chop with Shrimp Oregnata)

Surf & Turf \$25pp

(Filet mignon with grilled lobster tail)

Ossobuco di Maiale \$15pp

(Oven roasted pork shank in Auju sauce)

Family Style Sides *(per platter)*

Potatos, mushrooms onions \$15

Broccoli rabe \$20

Roasted potatoes \$15

Tuscan Fries \$20

Angelina's Ristorante

399 Ellis Street Staten Island

New York 10307

Tel: (718)227-2900 Fax: (718)227-3329

Fact Sheet

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

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

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

Sunday: 12:00pm-9:00pm

Angelina's bar is open until 2 am. We are open 5 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 the 2nd Floor min. of 70 adults for the 3rd Floor minimum of 55 adults Tent min Friday 120 adults Saturday 150 adults. Sunday 120 adults, 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

Bar options:

Tab bar: upon consumption Mandatory Bartender \$150

Beer and Wine: \$25.00 per person

Beer Wine and Sangria : \$30.00 per person

Open bar: \$50.00 per person 4hrs \$40 per person 3hrs
each additional hour \$15 per person

House wine: \$30.00 per bottle

Extra Food Options: Add Family Style

(Fried calamari \$4pp Baked Clams \$4pp Mozzarella in Carozza \$3pp Rice Balls \$3pp)

Add individual Salad Course \$5pp (Caesar, Tri Color, Seasonal)

Party Upgrades

- 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 \$1.50 x piece
- Ribbon Napkins \$3.50
- Table Votives \$2.00 each
- Candles on premises \$450
- Customized menu \$2p
- Furniture Rental : pa
- Ice sculptures : \$250 (\$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 \$2

Dessert

- Fruit: \$35 per platter
- Cookies: \$35 per platter
- Pastries \$35 per platter
- Occasion Cake \$6 per person
- Tiered cake \$8per person
- Extra large buffet style fruit platters \$125

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
- Zeppoli, Deep Fried Oreo and Churro Station \$800
- Chocolate Fountain:
60 people \$700
100 people \$850
- Brick Oven Pizza station \$15pp
- Pop Corn Machine \$400
- Cotton Candy Machine \$400

Late Night Munchie Truck \$2,900

(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

Wendy's, McDonalds, White Castle,

Bagels and Donuts, Homemade Empanadas or Bacon Egg & cheese

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