

Angelina's Ristorante

Family Style Menu

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

*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 22% Administration Fee

(2025 parties additional \$5 pp)

*Included is unlimited soda, espresso, coffee, cappuccino and gourmet tea
Available upon request: *Gluten free pasta**

www.AngelinasRistorante.com

Town of Tottenville

399 Ellis Street S.I N.Y 10307

Phone (718) 227-2900 Cell (929) 310-5612

Angelina's Family Style Menu

\$125 per person (2026 \$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 \$100
- Crab avocado and shrimp \$110
- Carpaccio di polpo \$75
- 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

Penne alla siciliana

Traditional house made tomato sauce with fried eggplant and ricotta salata

Spirali

made with garlic, oil, sundried tomato and olives

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 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

All entree's served with Risotto cake and Broccolini

Additional Entrée Choices

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

Blackened Red Snapper \$15pp

Duck breast in a sherry wine sauce \$15pp

*Vitello Paillard con Gamberi Oreganati \$25pp
Grilled Pounded Veal Chop with Shrimp Oreganata*

Surf & Turf \$25pp

Filet mignon with grilled lobster tail

Pollo Valdostano \$10pp

French chicken breast stuffed with mozzarella and prosciutto in a cognac mushroom truffle sauce

Family Style Sides (per platter)

Potatos, mushrooms, onions \$15

Roasted potatoes \$15

Broccoli rabe \$20

Tuscan Fries \$20