



ANGELINA'S II

Italian Cuisine



(516) 364-8234

30 BERRY HILL, SYOSSET, N.Y. 11791

ANTIPASTI

BROCCOLI RABE & CHICKEN SAUSAGE

Sautéed with gaeta olives on a bed of creamy polenta.
\$12.00

BABY ARTICHOKE

Sautéed in virgin olive oil, fresh basil & parmesano cheese.
\$12.00

MUSSELS BIANCO

Sautéed in white wine, garlic & herbs, chopped
Tomatoes and fresh arrugula.
\$12.00

CLAMS & SHRIMP POSILLIPO

sautéed with fresh plum tomatoes, garlic, herbs & spices
\$14.00

STUFFED CLAMS OREGANATTA

With shrimp & crabmeat in a lemon wine sauce.
\$14.00

EGGPLANT ANGELINA

Baked with fresh mozzarella & tomatoes.
\$10.00

HOT ANTIPASTO FOR TWO

Sautéed peppers, eggplant rollatini, Portobello
mushrooms, clams casino & clams oreganatta.
\$21.00

FRESH MOZZERELLA, BEEFSTEAK TOMATOES & ROASTED PEPPERS

\$11.00

SPIDINI ALA ROMANO

Fresh Italian bread stuffed with prosciutto & mozzarella,
Baked, then finished in a white wine caper sauce.
\$12.00

INSALATA FOR TWO

\$16.00

ANGELINA SALAD

Fresh arrugula with Prosciutto di Parma, cantaloupe
& shavings of parmesano in a lemon caper vinaigrette.

FIELD GREEN SALAD

with grilled pears, roasted walnuts & gorgonzola
Cheese in a raspberry vinaigrette.

BABY SPINACH SALAD

With grilled goat cheese, crimini mushrooms & grape tomatoes
In a Dijon mustard vinaigrette.

TRADITIONAL CAESAR SALAD

ZUPPA

MINISTRONE \$8.00

STRACCIATELLA ALA ROMANO \$8.00

TORTELLININ EN BRODO \$8.00

SOUP DU JOUR --PA

PASTAS

PERCIATELLI AMATRICIANNA Garnished with chopped shrimp \$18.00	HOMEMADE GNOCCHI BOLOGNESE \$17.00
LINGUINE CLAMS SAUCE - Red or White \$18.00	PENNE GARLIC & OIL With shrimp, spinach & sun-dried tomatoes \$18.00
SPAGETTINI PUTTANESCA \$17.00	RIGATONI ALA VODKA \$17.00
ORECCHIETTE GARLIC & OIL With white meat chicken, broccoli rabe & cannelloni beans \$18.00	CAVATELLI FORESTIERA Cremini mushrooms, prosciutto & a touch Of mascarpone cream in a marsala wine sauce \$17.00
FARFALLA Crimini mushrooms, sweet sausage, peas, Plum tomatoes & touch of cream \$18.00	GEMELLI SHRIMP BOLOGNESE With fresh chopped asparagus \$18.00

POLLO

CHICKEN BOLOGNESE topped with prosciutto, fresh mozzarella & spinach in a Madiera wine sauce.	\$22.00
CHICKEN SCARPARELLO pieces of boneless chicken sautéed in olive oil & garlic, with sausage, Sun-dried tomato, peppers & onions	\$22.00
CHICKEN ROSEMARINO half a boneless chicken sautéed in garlic, olive oil, white wine & rosemary	\$20.00
CHICKEN ANGELINA breast of chicken, breaded and topped with a garden salad with fresh mozzarella	\$21.00

CARNE

VEAL SORENTINO medallions of veal topped with prosciutto, eggplant & melted Fontina cheese In a marsala wine mushroom sauce.	\$22.00
VEAL TREVESDI a breaded cutlet, sautéed in olive oil, then topped with a cold salad of plum tomatoes Red onions & fresh basil.	\$22.00
VEAL SCALLOPINI ANGELINA medallions of veal sautéed in a lemon white wine sauce, topped With toasted almonds, artichoke hearts & sun-dried tomatoes.	\$22.00
GRILLED RIBEYE STEAK finished with sautéed broccoli rabe in garlic & olive oil.	\$28.00

PESCES

SHRIMP SCAMPI LOUISA jumbo shrimp sautéed in wine, garlic & fresh basil, served over fettuccini.	\$26.00
SEA BASS LIVORNESE filet of bass in a light marinara sauce with capers, black & green olives And fresh basil.	\$24.00
LOBSTER FRA DIAVOLO lobster tail, shrimp, clams & mussels sautéed in a spicy fresh plum Plum tomato sauce served over linguine.	\$29.00
SWORDFISH DANIELLE peppercorn crusted and pan-seared, then finished with a wild mushroom Brandy wine sauce.	\$26.00
GRILLED SALMON ANGELINA finished in a Dijon mustard white wine sauce, then topped with Pignoli nuts & sun-dried tomatoes.	\$25.00

A \$6.00 plate charge will be added for sharing entrees.

CHEF: MORIS A. VALLE