

Antipasto



FRIED CALAMARI

MUSSELS MARINARA OR LUCIANO

CHICKEN FINGERS

BROCCOLI RABE (IN SEASON)

MOZZARELLA STICKS

SAUTEED BROCCOLI

STUFFED MUSHROOMS

SAUTEED SPINACH

GARLIC BREAD

**BAKED CLAMS OREGANATA
(SEASONAL)**

Serves 1/2 Dozen or 1 Dozen

GARLIC BREAD WITH MOZZARELLA

Zuppe



PASTA FAGIOLI

MINISTRONE

LENTIL SOUP

TORTELLINI BRODO

Insalate



FRESH TOSSED SALAD

COLD ANTIPASTI

ANGELINA'S SPECIAL SALAD

Salami, Provolone, Olives, Roasted Peppers, Pepperoni, Artichoke Hearts, Cucumbers, Tomatoes, Red Onions

Tossed Salad topped with Mushrooms, Mozzarella Cheese and Fresh Broccoli

FRESH MOZZARELLA AND TOMATOES

CESAR SALAD

CESAR SALAD WITH GRILLED CHICKEN

Pasta



Entrees served with choice of salad or pasta (Side Caesar Salad .50 extra) Mozzarella on entrees for 1.50 extra

MARINARA SAUCE

OIL & GARLIC

MEAT SAUCE

MEATBALLS (3)

MUSHROOM SAUCE

SAUSAGE (3 SLICED)

TOMATO SAUCE

RICOTTA

BUTTER SAUCE

Pasta Al Forno



BAKED ZITI

HOMEMADE LASAGNA AL FORNO

HOMEMADE CHEESE RAVIOLI

HOMEMADE MANICOTTI

Angelina's Restaurant and Pizzeria of Lynbrook is available for private functions through special arrangement. Please inquire for further information

All parties subject to 8.5% sales tax and a minimum of 18% gratuity

Pasta Specialties



Entrees served with choice of salad or pasta (Side Caesar Salad .50 extra) Mozzarella on entrees for 1.50 extra

FETTUCINE ALFREDO

White Cream Sauce

PENNE A LA VODKA

Sauteed Diced Onions and Prosciutto in a Pink Vodka Sauce

RIGATONI AND BROCCOLI

Sauteed Fresh Broccoli in a Garlic Wine Sauce

RIGATONI RUSTICA

Fresh Broccoli Rabe and Sausage sauteed in a Garlic Wine Sauce over Pasta

PENNE POLLO A LA VODKA

Sauteed Diced Onion, Prosciutto and Chicken in a Pink Vodka Sauce

LINGUINI PUTTANESCA

Fresh Tomatoes, Sauteed Garlic, Capers, Gaeta Olives and Anchovies in a Spicy Sauce

FETTUCINE PRIMAVERA

A medley of Vegetables sauteed in White Cream Sauce or Garlic & Oil over Fettuccine

RIGATONI A LA ANGELINA

Sauteed Chicken Chunks and Broccoli in a Garlic Wine Sauce

LINGUINI WITH FRESH RED OR WHITE CLAM SAUCE

Pesce



Entrees served with choice of salad or pasta (Side Caesar Salad .50 extra) Mozzarella on entrees for 1.50 extra

SHRIMP A LA MARINARA

Fresh plum marinara sauce with garlic, oil & white wine over linguine

FRIED CALAMARI ANDREA

Smothered with marinara sauce served over linguine

FRIED SHRIMP

Fresh fried shrimp served over baby lettuce, tomato and red onion

SHRIMP ANGELINA'S

Sauteed shrimp with broccoli In garlic white wine sauce over penne

SHRIMP FRA DIAVOLO

Fresh plum marinara sauce with garlic & olive oil (spicy) over linguine

CALAMARI A LA MARINARA

Virgin olive oil, fresh plum tomato sauce & garlic over linguine

SHRIMP PARMIGIANA

Fresh fried shrimp topped with tomato sauce & mozzarella cheese

Pollo



Entrees served with choice of salad or pasta (Side Caesar Salad .50 extra) Mozzarella on entrees for 1.50 extra

BONELESS BREAST OF CHICKEN CACCIATORE

*Sauteed with white wine, fresh tomatoes,
mushrooms,
onions & peppers in a light marinara sauce*

CHICKEN PARMIGIANA

Tomatoe sauce and mozzarella cheese

CHICKEN A LA FRANCESE

*Dipped in egg & sauteed in lemon butter &
white wine sauce*

MARINATED GRILLED CHICKEN BALSAMIC

*Served on a bed of lettuce with red onion
and carrots*

CHICKEN A LA MARSALA

*w/fresh mushrooms,sauteed in a brown
Marsala wine sauce*

CHICKEN FIORENTINA

*Sauteed in a brown sherry wine sauce,
julienned onions,
fresh mushrooms on a bed of fresh spinach*

Vitello



salate dishes

Entrees served with choice of salad or pasta (Side Caesar Salad .50 extra) Mozzarella on entrees for 1.50 extra

VEAL CUTLET PARMIGIANA

Topped with fresh tomato sauce & mozzarella cheese

VEAL SCALOPPINE A LA MARSALA

Fresh mushrooms sauteed with brown Marsala wine sauce

VEAL FIORENTINA

Sauteed in a brown sherry wine sauce, julienned onions, fresh mushrooms on a bed of fresh spinach

VEAL SORRENTINO

Veal topped with eggplant and mozzarella cheese in a brown sherry wine sauce

VEAL A LA CACCIATORE

Sauteed with white wine, fresh tomatoes, mushrooms, onions & peppers in a light marinara sauce

VEAL SCALOPPINE A LA FRANCESE

Veal dipped in egg & sauteed in lemon butter white wine sauce

VEAL CUTLET MILANESE

Breaded veal cutlet served with a wedge of lemon on a bed of crispy lettuce

VEAL SALTIMBOCA A LA ROMANO

With prosciutto & fresh spinach in a brown sage marsala sauce

Melanzana



Entrees served with choice of salad or pasta (Side Caesar Salad .50 extra) Mozzarella on entrees for 1.50 extra

EGGPLANT PARMIGIANA

*Fresh eggplant topped with tomatoe sauce
& mozzarella cheese*

EGGPLANT ROLLATINI

*Fresh eggplant stuffed with mozzarella &
ricotta cheese and fresh tomato sauce*

ALL SPLIT DISHES \$2.50 EXTRA - There will be a charge for splitting checks with credit cards