

## ***APPETIZERS***

### **Calamari Fritti**

Tender fried squid, tubes and tentacles with a side of marinara 55

### **Antipasto Rustico**

An assortment of Italian meats, cheeses and grilled marinated vegetables. Large enough for sharing 75

### **Mussels Alla Posillipo**

Tender sweet Maine mussels in a red or white sauce 50

### **Asparagus Rollatini**

Tender asparagus wrapped with parma prosciutto and fontina cheese, oven baked with white wine butter and Parmigiano Reggiano 60

### **Farmhouse Bruschetta**

Toasted Italian bread topped with marinated artichoke hearts, mushrooms, mozzarella, parmigiano, garlic, herbs and long hot peppers 35

### **Arancini**

Arborio rice balls stuffed with meat sauce, cheese and peas 45

## ***INSALATA***

### **Caprese**

Marinated roasted red peppers, fresh tomatoes, buffalo mozzarella with extra virgin olive oil and balsamic 40

### **Garden Salad**

Romaine, radicchio, carrot, red onions, Roma tomatoes and cucumbers, tossed with a balsamic vinaigrette 40

### **Classic Caesar**

Romaine lettuce and croutons tossed with our homemade creamy Caesar dressing 40

### **Fennel Salad**

Shaved fennel with arugula, red onions, dried figs and toasted almonds, tossed with white balsamic dressing 50

## ***ENTRÉES***

### **Eggplant Rollatini**

Batter dipped eggplant stuffed with a blend of imported cheeses, oven baked with marinara and Parmigiano Reggiano 55

### **Chicken Parmigiana**

Tender cutlet topped with marinara sauce and mozzarella cheese 65

### **Chicken Marsala**

Tender medallions sautéed with Marsala wine and wild mushrooms 65

### **Chicken Francese**

Egg batter dipped in a creamy lemon butter and white wine sauce 65

### **Veal Marsala**

Tender medallions sautéed with Marsala wine and wild mushrooms 110

### **Veal Parmigiana**

Tender cutlet topped with marinara sauce and mozzarella cheese 110

### **Shrimp & Polenta**

Herb seasoned shrimp, pan seared with blistered tomatoes, fresh basil and garlic, served over polenta 110

### **Salmon al Forno**

Baked in a white wine lemon butter sauce with capers 110

### **Meatballs alla Nonna**

Homemade meatballs with a fresh pomodoro sauce 50

### **Sausage, Peppers & Onions**

Sautéed in extra virgin olive oil with garlic and white wine 45

## ***PASTA***

### **Penne alla Vodka**

Traditional blush vodka sauce with parma prosciutto and sweet onions 50

### **Gnocchi e Rapini**

Potato dumplings sautéed in a white wine garlic sauce with broccoli rabe and sausage 65

### **Penne Arrabbiata**

Fresh grape tomatoes, hot peppers in a homemade tomato sauce with basil 45

### **Lasagna Nonno Alfredo**

Homemade lasagna with bolognese meat sauce, cheese, bechamel and tomato sauce 60

### **Gnocchi alla Napoletana**

Potato dumplings in our sauce with fresh mozzarella, parmigiano and basil 55

### **Ravioli alla Rosa**

Stuffed ricotta cheese ravioli in a blush rosa sauce with fresh basil 60

### **Penne Broccoli**

Sautéed with fresh broccoli, cannellini beans in a garlic white wine sauce and parmigiano 55

### **Shrimp Florio**

Sautéed shrimp with forest mushrooms, blistered tomatoes, in a creamy Marsala wine sauce, tossed with penne pasta 75

### **Ravioli Pomodoro**

Stuffed cheese ravioli in our homemade tomato sauce 55

**(All Serve Approximately 10 - 12 People)**

## **BANQUET & CATERING INFORMATION**

*Our menu packages are available for luncheons and dinner parties, or we can customize a special package to meet the needs of your taste, event and budget.*

*Please ask to speak with our managers or our chef. They will be delighted to help you plan an event at Angelo's Italian Kitchen that will be a delicious experience for you and your guests.*

*(Please note, for events of 15 or more people, we require a deposit to hold the date).*

*Also, if you are planning a party at your place, make sure you pick up a catering and party menu from our hostess station. We would also be happy to fax a copy to you.*

*Remember...a Gift Certificate at Angelo's Italian Kitchen is a great way to share a tasty experience. Available at the bar or at the hostess station, or just call us using your major credit card.*

### ***We Cater To All Occasions:***

*Weddings, Showers, Anniversaries,  
Birthdays, Graduations, Confirmations,  
Family Gatherings, Funeral Luncheons, etc.  
All of our party menus can also  
be served family style.*

### ***For Business Needs:***

*Production Demonstrations,  
Sales Promotions, Meetings,  
Exhibits, Luncheons, etc.*

**215.654.1300**



## Catering Menu



ITALIAN KITCHEN