



Angie's
TRATTORIA

Starters

SPIEDINI ALLA ROMANO \$15.95
pan-fried breaded mozzarella, caper butter sauce

EGGPLANT TOWER \$13.95
crispy eggplant, melted mozzarella, tomato,
balsamic glaze

STUFFED MUSHROOMS \$13.95
spinach, garlic, parmesan, breadcrumbs,
brandy cream sauce

BAKED CLAMS OREGANATA \$15.95
italian breadcrumbs, lemon garlic white wine

MEATBALL TRIO \$13.95
beef meatballs, basil, ricotta, marinara

CRISPY CALAMARI \$17.95
fried calamari, marinara, lemon

FIG & BURRATA \$17.95
fresh figs, burrata, tomato, balsamic glaze

STEAMED MUSSELS
• white wine or marinara \$17.95
• moules-frites style \$18.95
champagne butter broth and bruschetta
over crispy french fries

MARGHERITA PIZZA \$15.95
fresh plum tomato, basil, fresh mozzarella

FIG DI SICILIA PIZZA \$17.95
fig marmalade, prosciutto, arugula, fresh
mozzarella, shaved parmigiano, olive oil

MINI CRAB CAKES \$15.95
homemade remoulade

SHRIMP OREGANATA \$15.95
seasoned breadcrumbs, garlic white wine

BUTTERNUT SQUASH RAVIOLI \$11.95
sage butter

Salads

CLASSIC HOUSE \$11.95
mixed greens, tomato, onion, cucumber,
olives, homemade italian dressing

CLASSIC CAESAR \$13.95
romaine, parmigiano, croutons

ARUGULA \$13.95
tomato, onion, parmigiano, lemon balsamic
dressing

ROASTED BEET \$13.95
arugula, goat cheese, walnuts, tomato,
portobello mushroom. raspberry vinaigrette

ADD ON TO ANY SALAD
grilled chicken \$4.95
blackened chicken \$5.95
grilled salmon \$11.95
grilled shrimp \$7.95

Kids Menu

mozzarella sticks \$10.95
pasta with butter \$8.95
pasta with meatball \$11.95
chicken fingers with fries \$11.95
mac & cheese \$10.95
cheese pizza \$13.95

Sides

sautéed broccoli rabe \$9.95
sautéed spinach \$7.95
truffle mac & cheese \$13.95
sautéed broccoli \$7.95

Pasta Classics

MAFALDINE BOLOGNESE ribbon pasta, slow braised beef ragù, touch of cream, ricotta	\$23.95
BAKED ZITI ricotta, tomato sauce, mozzarella	\$22.95
LOBSTER RAVIOLI jumbo shrimp, pink parmesan cream sauce	\$31.95
RIGATONI VODKA fresh mozzarella, homemade vodka sauce	\$21.95
ORECCHIETTE AGLIO E OLIO broccoli rabe, crumbled sausage, garlic, olive oil, red pepper flakes	\$23.95
ANGEL HAIR WITH MEATBALLS trio of beef meatballs, marinara	\$20.95
SHORT RIB RAVIOLI marsala sauce, touch of cream	\$23.95
ZUPPE DI PESCE ribbon pasta, mussels, shrimp, calamari, spicy tomato broth	\$35.95

Specialty Pasta

PASTA LIMÒN angel hair, shrimp, chicken, sun-dried tomato, spinach, lemon cream sauce	\$31.95
TUSCAN PASTA orecchiette, sun-dried tomato, spinach, jumbo shrimp, champagne cream sauce	\$27.95
RIGATONI MONACHINA diced eggplant, fontina cheese, toasted pignoli nuts, fresh tomato & basil sauce	\$25.95
GNOCCHI PESTO homemade pesto, melted mozzarella	\$27.95
ANGEL HAIR PRIMAVERA broccoli, mushroom, spinach, eggplant, garlic & oil	\$23.95
GNOCCHI DI CASA crumbled, sausage, baked burrata, spinach, vodka sauce	\$27.95
LA ZANABELLA blackened chicken, roasted peppers, parmesan cream sauce, rigatoni	\$23.95

Gluten Free

GF SPINACH RAVIOLI housemade marinara or vodka sauce	\$23.95	GF TUSCAN SALMON sun-dried tomato, spinach, champagne cream sauce	\$31.95
GF PASTA PRIMAVERA broccoli, mushroom, spinach, eggplant, garlic & oil	\$24.95	GF CHICKEN ARRABIATA spicy cherry peppers, mushrooms, garlic white wine	\$25.95
GF ZUPPE DI PESCE GF pasta, mussels, shrimp, calamari, spicy tomato broth	\$35.95	GF CHICKEN MURPHY potatoes, vinegar peppers, mushrooms, crumbled sausage, garlic butter white wine	\$25.95
GF PASTA LIMÒN GF pasta, shrimp, chicken, sun-dried tomato, spinach, lemon cream sauce	\$31.95	GF BAKED ZITI ricotta, tomato sauce, mozzarella	\$22.95
GF LA ZANABELLA blackened chicken, roasted peppers, parmesan cream sauce, rigatoni	\$23.95	GF CHEESE RAVIOLI homemade marinara or vodka sauce	\$22.95

**There may be additional items on the menu that
can be made Gluten-Free. Please ask your server.*

Chicken

CHICKEN PARMIGIANA \$23.95
housemade sauce, melted mozzarella

CHICKEN FRANCHESE \$23.95
egg-battered, lemon white wine sauce

CHICKEN ARRABIATA \$25.95
spicy cherry peppers, mushrooms,
garlic white wine

CHICKEN MILANESE \$25.95
arugula, tomato, onion, burrata, lemon balsamic,

CHICKEN SORRENTINO \$25.95
eggplant, prosciutto, mozzarella, marsala wine

CHICKEN MURPHY \$25.95
potatoes, vinegar peppers, mushrooms,
crumbled sausage, garlic butter white wine

Meat & More

VEAL PARMIGIANA \$27.95
housemade sauce, melted mozzarella

VEAL MARSALA \$27.95
mushrooms, marsala demi glace

VEAL SALTIMBOCCA \$29.95
prosciutto, mozzarella, spinach, sherry gravy

VEAL PICCATA \$27.95
caper garlic butter

VEAL CAPRI \$29.95
pan-fried veal milanese, balsamic glaze,
sautéed broccoli rabe,

VEAL MILANESE \$27.95
crispy crust, arugula, tomato, red onion,
burrata, lemon balsamic sauce

PORK CHOP ARRABIATA \$27.95
spicy cherry peppers, mushrooms, olive oil

Seafood

SALMON OREGANATA \$31.95
seasoned breadcrumbs, garlic white wine

TUSCAN SALMON \$31.95
sun-dried tomato, spinach, champagne cream

FLOUNDER FRANCHESE \$35.95
egg-battered, lemon butter white wine

SHRIMP PARMIGIANA \$25.95
marinara, baked mozzarella, pasta

STUFFED SHRIMP \$29.95
crab meat, seasoned breadcrumb, lemon
garlic white wine sauce

PANKO CRUSTED FLOUNDER \$35.95
sun-dried tomato, spinach, lemon cream sauce

Vegetarian

EGGPLANT PARMIGIANA \$23.95
egg-battered, grated romano, housemade
sauce, baked mozzarella, pasta

DRUNKEN EGGPLANT PARMIGIANA \$25.95
egg-battered, grated romano, housemade
vodka sauce, baked mozzarella, pasta

EGGPLANT ROLLATINI \$23.95
ricotta, housemade sauce, baked
mozzarella, pasta

SPINACH RAVIOLI \$23.95
spinach, ricotta, housemade marinara

Angie's

TRATTORIA

PRIVATE EVENT MENU

Appetizers

ADVANCE SELECTION OF TWO, SERVED FAMILY STYLE

CRISPY CALAMARI
MARINARA

BAKED CLAMS OREGANATA
SEASONED BREADCRUMBS, LEMON
GARLIC WHITE WINE

STEAMED MUSSELS
WHITE WINE OR MARINARA

EGGPLANT ROLLATINI
STUFFED W/RICOTTA, MARINARA
& BAKED MOZZARELLA

MEATBALLS
BASIL, MARINARA

STUFFED MUSHROOMS
SPINACH, GARLIC, PARMESAN CHEESE
BREADCRUMBS & BRANDY CREAM

Pasta

ADVANCE SELECTION OF ONE

PENNE VODKA
HOMEMADE VODKA SAUCE

PENNE TOMATO & BASIL
GRAPE TOMATO, GARLIC
& FRESH BASIL

PENNE PESTO
PESTO CREAM SAUCE

Salad

ADVANCE SELECTION OF ONE

ARUGULA
TOMATO, ONION, REGGIANO
& LEMON BALSAMIC

CAESAR
ROMAINE, PARMIGIANO, CROUTONS

BURRATA & TOMATO
BASIL, EVOO, BALSAMIC GLAZE
ADDITIONAL \$3.95 PP

Entrees

ADVANCE SELECTION OF THREE
ONE CHICKEN, ONE SEAFOOD, ONE VEAL

SEAFOOD

SALMON
PAN-ROASTED, LEMON, ONION,
BUTTER & SPINACH

SHRIMP FRANCAISE
EGG-BATTERED, LEMON WHITE WINE

SHRIMP PARMIGIANA
MARINARA, BAKED MOZZARELLA

PANKO CRUSTED SALMON
HONEY MUSTARD CREAM SAUCE

FLOUNDER FRANCESE
EGG-BATTERED, LEMON BUTTER
WHITE WINE - **ADDITIONAL \$7.95 PP**

VEGETARIAN
AVAILABLE UPON REQUEST

CHICKEN & VEAL

SORRENTINO
EGGPLANT, PROSCIUTTO, MOZZARELLA,
MARSALA WINE

MILANESE
ARUGULA, TOMATO, RED ONION,
BURRATA & LEMON BALSAMIC GLAZE

SALTIMBOCCA
PAN-SEARED, BAKED W/PROSCIUTTO,
MOZZARELLA, PAN SHERRY GRAVY

FRANCESE
EGG-BATTERED, LEMON WHITE WINE

PARMIGIANA
BREADED, TOMATO SAUCE, MOZZARELLA
MARSALA

SEARED, SHALLOT, CAPERS, LEMON WHITE WINE

STEAK OPTION - ADDITIONAL \$13.95 PP
PRIVATE RESERVE PORK CHOP - ADDITIONAL \$7.95 PP

\$50 per person

KIDS MENU (12 & UNDER): \$15.95 PP

INCLUDES COFFEE, SODA & TEA | BYOB | NJ SALES TAX & GRATUITY NOT INCLUDED
PER PERSON INCLUDES ONE PASTA, ONE SALAD & ONE ENTREE