

HOUSE SPECIALTIES

Eggplant Rollatini

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

Tray Size	
Half	Full
60	110

Lasagna Nonno Alfredo

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

60	110
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Meatballs alla Nonna

Homemade meatballs with a fresh pomodoro sauce

60	110
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Sausage, Peppers & Onions

Sautéed in extra virgin olive oil with garlic and white wine

55	100
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DESSERT TRAYS

Tiramisu

40

Tray of Mini Cannolis

Ricotta and chocolate chip (24 pieces) and fresh fruit

40

Mixed Tray Dessert

(24) Mini Cannolis, (24) Eclairs, (24) Cream Puffs and Fresh Fruit

75



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:

Product Demonstrations, Sales Promotions, Meetings, Exhibits, Luncheons, etc.

215.654.1300




Take Out Catering Menu

215.654.1300



ITALIAN KITCHEN

1144 Horsham Road • Ambler, PA 19002
www.angeloshorshamroad.com

ANTIPASTI & INSALATE

Antipasto Rustico			
An assortment of Italian meats, cheeses & grilled marinated vegetables			75
Farmhouse Bruschetta			
Toasted Italian bread topped with marinated artichoke hearts, mushrooms, mozzarella, parmigiano, garlic, herbs & long hot pepper (Up to 12)			45
Caprese			
Marinated roasted red peppers, fresh tomatoes, buffalo mozzarella with extra virgin olive oil and balsamic			60
Tomato Bruschetta			
Toasted Italian bread topped with marinated tomatoes with herbs, basil in extra virgin olive oil			35
Asparagus Rollatini			
Tender asparagus wrapped with parma prosciutto and fontina cheese, oven baked with white wine butter and Parmigiano Reggiano		Tray Size	
		Half	Full
		60	110
Calamari Fritti			
Tender fried squid, tubes and tentacles with a side of marinara			55 100
Mussels Alla Posillipo			
Tender sweet Maine mussels in a red or white sauce			55 100
Shrimp and Polenta			
Herb seasoned shrimp, pan seared with blistered tomatoes, fresh basil and garlic, served over polenta			75 140
Angelo's Garden Salad			
Romaine, spring mix, carrots, red onions, tomatoes and cucumbers, tossed with a white balsamic vinaigrette			30 50
Arugula Salad			
Baby arugula tossed with red onions, lemon, extra virgin olive oil and shaved Parmigiano Reggiano cheese			35 60
Classic Caesar			
Romaine lettuce, shaved Parmigiano Reggiano cheese, croutons tossed with our homemade creamy Caesar dressing			30 50
Orange and Gorgonzola Salad			
Baby spinach tossed with fresh oranges, Gorgonzola cheese, cucumbers, olives, red bell peppers, red onions, tomatoes and walnuts in a lemon citrus dressing			40 70

PASTA

Penne al Pomodoro			
Homemade fresh pomodoro sauce tossed with penne pasta		Tray Size	
		Half	Full
		35	60
Ravioli alla Rosa			
Stuffed ricotta cheese ravioli in a blush rosa sauce with fresh basil			55 100
Gnocchi alla Napoletana			
Potato dumplings in our sauce with fresh mozzarella, parmigiano and basil			55 100
Penne alla Vodka			
Traditional blush vodka sauce with parma prosciutto and sweet onions			50 90
Cavatelli Broccoli			
Sautéed with fresh broccoli, cannellini beans in a garlic white wine sauce and parmigiano			55 100
Farfalle Alfredo			
Bowtie pasta tossed with butter, Pecorino Romano and fresh cream			55 100
Penne Bolognese			
Homemade meat sauce tossed with penne pasta			60 110
Cavatelli e Rapini			
Cavatelli sautéed in a white wine garlic sauce with broccoli rabe and sausage			65 120
Penne alla Primavera			
Seasonal vegetables and zesty pomodoro sauce tossed with penne pasta			60 110
Penne Arrabbiata			
Fresh grape tomatoes, hot peppers in a homemade tomato sauce with basil			50 90

Half Tray Serves 8-10 People

Full Tray Serves 16-20 People

Gluten free pasta available upon request.

Following a healthy diet, we use only 100% olive oil when cooking our food.

CHICKEN ENTRÉES

Chicken Parmigiana			
Tender cutlet topped with marinara sauce and mozzarella cheese		Tray Size	
		Half	Full
		60	110
Chicken Marsala			
Tender medallions sautéed with Marsala wine and forest mushrooms			65 120
Chicken Francese			
Egg batter dipped in a creamy lemon butter and white wine sauce			65 120
Chicken Florentine			
Egg batter dipped in a creamy white wine sauce topped with spinach and mozzarella			70 130
Chicken Scarpariello			
Tender medallions sautéed with sausage and pepperoncini in a zesty white wine lemon sauce			70 130

SEAFOOD ENTRÉES

Shrimp Florio			
Sautéed shrimp with sautéed mushrooms, blistered tomatoes, in a creamy Marsala wine sauce, tossed with bowtie pasta		Tray Size	
		Half	Full
		75	140
Salmon Alla Cucina			
Grilled, topped with fresh basil aioli			80 150
Shrimp & Scallops Fra Diavolo			
Sautéed shrimp and scallops in a spicy plum tomato sauce, served over bowtie pasta			MP MP
Pescatore			
Scallops, clams, mussels, shrimp and calamari, sautéed in extra virgin olive oil, with garlic in a plum tomato sauce			MP MP
Salmon al Forno			
Baked in a white wine lemon butter sauce with capers			80 150