

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

Meatballs alla Nonna

Homemade meatballs with a fresh pomodoro sauce

60 110

Sausage, Peppers & Onions

Sautéed in extra virgin olive oil with garlic and white wine

60 110

DESSERT TRAYS

Tiramisu

30

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



We Accept All Major Credit Cards

A 3% Surcharge will be added to all credit card transactions



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Angelo's

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		
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Caprese

Marinated roasted red peppers, fresh tomatoes, buffalo mozzarella with extra virgin olive oil and balsamic	60		
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Tomato Bruschetta

Toasted Italian bread topped with marinated tomatoes with herbs, basil in extra virgin olive oil	35		
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Asparagus Rollatini

Tender asparagus wrapped with parma prosciutto and fontina cheese, oven baked with white wine butter and Parmigiano Reggiano	60	Tray Size Half Full	110
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Calamari Fritti

Tender fried squid, tubes and tentacles with a side of marinara	60	110	
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Shrimp Fra Diavolo

Sautéed shrimp in a spicy plum tomato sauce, served over bowtie pasta	60	110	
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Angelo's Garden Salad

Romaine, spring mix, carrots, red onions, tomatoes and cucumbers, tossed with a white balsamic vinaigrette	35	60	
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Arugula Salad

Baby arugula tossed with red onions, lemon, extra virgin olive oil and shaved Parmigiano Reggiano cheese	40	70	
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Classic Caesar

Romaine lettuce, shaved Parmigiano Reggiano cheese, croutons tossed with our homemade creamy Caesar dressing	35	60	
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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	50	90	
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PASTA

Penne al Pomodoro

Homemade fresh pomodoro sauce tossed with penne pasta	45	80	Tray Size Half Full
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Gnocchi alla Napoletana

Potato dumplings in our sauce with fresh mozzarella, parmigiano and basil	60	110	
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Penne alla Vodka

Traditional blush vodka sauce with parma prosciutto and sweet onions	55	100	
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Cavatelli Broccoli

Sautéed with fresh broccoli, in a garlic white wine sauce and parmigiano	60	110	
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Farfalle Alfredo

Bowtie pasta tossed with butter, Pecorino Romano and fresh cream	60	110	
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Penne Bolognese

Homemade meat sauce tossed with penne pasta	65	120	
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Cavatelli e Rapi

Cavatelli sautéed in a white wine garlic sauce with broccoli rabe and sausage	70	130	
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Shrimp Florio

Sautéed shrimp with sautéed mushrooms, blistered tomatoes, in a creamy Marsala wine sauce, tossed with bowtie pasta	80	150	
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Mixed Vegetables seasonal vegetables

sautéed with garlic, olive oil and fresh herbs	40	70	
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Roasted Potatoes

Italian style with rosemary, paprika and herbs	40	70	
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Cheesy Potato Croquettes

Delicately crisp, cheesy potato croquettes filled with a luxurious mixture of creamy garlic and herb cheese mashed potatoes Italian style	40	70	
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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	65	120	Tray Size Half Full
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Chicken Marsala

Tender medallions sautéed with Marsala wine and forest mushrooms	70	130	
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Chicken Francese

Egg batter dipped in a creamy lemon butter and white wine sauce	70	130	
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Chicken Florentine

Egg batter dipped in a creamy white wine sauce topped with spinach and mozzarella	75	140	
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Chicken Scarpariello

Tender medallions sautéed with sausage and pepperoncini in a zesty white wine lemon sauce	80	150	
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SEAFOOD ENTRÉES

Salmon Alla Cucina

Grilled, topped with fresh basil aioli	80	150	Tray Size Half Full
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Shrimp & Scallops Fra Diavolo

Sautéed shrimp and scallops in a spicy plum tomato sauce, served over bowtie pasta	MP	MP	
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Pescatore

Scallops, clams, mussels, shrimp and calamari, sautéed in extra virgin olive oil, with garlic in a plum tomato sauce	MP	MP	
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Salmon al Forno

Baked in a white wine lemon butter sauce with capers	80	150	
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Half Tray Serves 8-10 People
Full Tray Serves 16-20 People