ANTIPASTO

“Caesar Salad” 12
Romaine lettuce with caesar dressing parmigiano cheese and croutons
Add chicken $8 or shrimp $10

“Insalata di Rucola” 12
Arugula with aged balsamic dressing, grape tomato and shaved parmigiano
Add chicken $8 or shrimp $10

“Arancine” 16
Arborio pecorino Romano cheese rice ball

“Fritto Misto” 22
Shrimp, calamari and zucchini, lightly battered and fried, served with lemon saffron aioli

“Polpette della Nonna” 14
Meatballs in our homemade tomato sauce served in a pizza dough bowl with a dollop of ricotta

“Alette di Pollo” 15
Roasted chicken wings served with cherry peppers, red onion and potatoes with a side of blue cheese

“Burrata e Prosciutto” 18
Prosciutto, with Lioni burrata cheese, arugula grape tomatoes and balsamic dressing

PASTA

Enjoy our signature homemade pastas!

“Rigatoni Alla Vodka” 22
Add chicken $8 or shrimp $10

“Tagliatelle con Gamberi e Calamari” 26
Calamari and Shrimp in a red wine sauce

“Rigatoni alla Norma” 22
Fresh tomato sauce with fried eggplant, Sicilian ricotta salata topped with fresh basil

“Pesto e Gamberi” 26
Tagliatelle, grape tomato and pistachio pesto with shrimp, finished with stracciatella cheese

“Cacio e Pepe” 22
Spaghetti with a traditional pecorino and black pepper sauce

“Rigatoni Bolognese” 24
Slow cooked beef and pork ragu'

“Ziti al Forno” 23
Baked ziti served in a hot skillet with peas, ragu Bolognese and fresh mozzarella

*Baked Ziti served OUR way!*

flourandoakbyangelinas
12 Minthorne St. (646) 949-8988

3.75% Credit Card Transaction fee
PANINI

“Americano” 21
8oz American wagyu beef hamburger with Boston lettuce, plum tomato, smoked scamorza, fried shishito peppers & chipotle mayo on a brioche bun served with truffle fries

“Italian Steak Sandwich” 22
Ribeye steak, onions, peppers, mozzarella cheese, lettuce, mayo and tomatoes served on homemade Italian bread with french fries

“Pollo” 18
Fried or grilled chicken with smoked scamorza, lettuce, tomatoes, red onion and parsley mayo served on a brioche bun with french fries

“Primavera” 17
Roasted red peppers, fresh mozzarella, sautéed eggplant, zucchini and a sweet balsamic vinegar served on ciabatta bread with french fries

ENTRÉE

“Pollo al limone” 23
Lightly breaded sliced chicken breast in a white wine & lemon sauce, served with roasted potatoes and sautéed vegetable

Pollo “Alla Parmigiana” 29
Fried chicken, served in a hot skillet with tomato sauce topped with melted mozzarella and pasta marinara

“Salmone Arrosto” 26
Pan roasted salmon served with fresh lemon and house mix salad

Vegetarian Option: “Eggplant Parmigiana” 20

SIDES

Shishito peppers 9 Roasted fingerling potato 9 Truffle Fries 10

PIZZA MADE ME DO IT

“Margherita” 19
Mozzarella, homemade tomato sauce, parmagiano reggiano & Sicilian olive oil

“Fig” 23
Black mission figs, straciatella cheese, prosciutto, arugula & honey

“Honeymoon” 22
Mozzarella, homemade tomato sauce, spicy Calabrese soppressata, honey, parmagiano reggiano & fresh basil

“Bronte” 24
Traditional Sicilian focaccia with mortadella di Bronte, straciatella cheese, truffle oil, baby arugula & pistacchio *HOLY SH!T THAT’S GOOD*

“Bianca” 21
Traditional white pie with fior di latte mozzarella ricotta cheese & sweet honey

“Rabe Pie” 23
Sausage, Broccoli rabe, mozzarella & shaved pecorino Romano

“Arugula” 24
Arugula dressed in a sweet balsamic reduction, shaved parmesan & cherry tomatoes