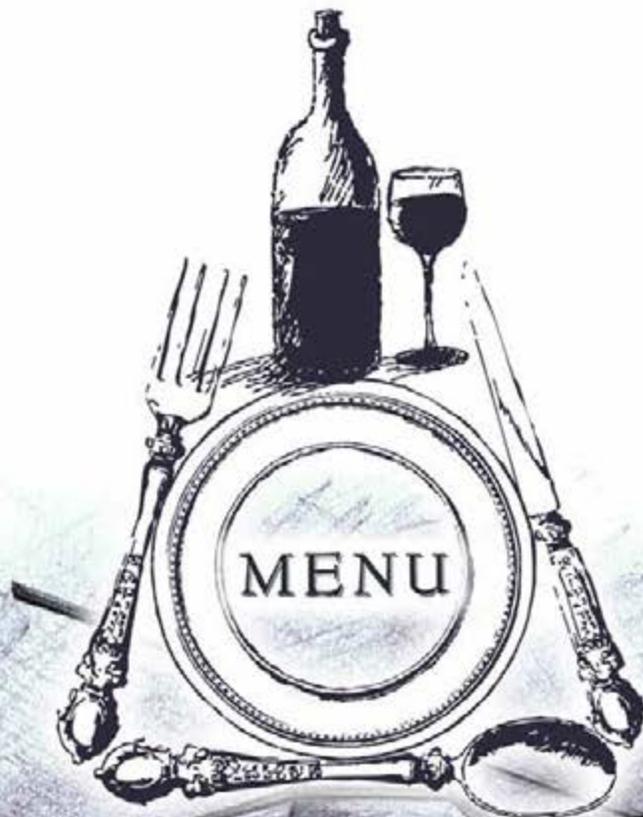


# IL TRIANGOLO

## RISTORANTE ITALIANO



THE SITE OF IL TRIANGOLO IS RICH IN QUEENS HISTORY. IN 1640 JOHN BURROUGHS ESTABLISHED HIS FARM HERE. DURING THE REVOLUTIONARY WAR IT WAS OCCUPIED BY DR. HARPER, SURGEON OF THE ROYAL GERRISON BATTALION. THE PROPERTY REMAINED IN THE BURROUGHS FAMILY THROUGH THE MIDDLE OF THE 19TH CENTURY WHEN IT WAS ACQUIRED BY JONATHAN RANDAL. (RANDAL IS BEST KNOWN AS THE OWNER OF RANDALLS ISLAND WHICH HE SOLD TO THE CITY OF NEW YORK IN 1835). THIS HISTORIC FARM WAS SUBDIVIDED BY THE RANDAL ESTATE IN THE EARLY 20TH CENTURY. OUR BUILDING WAS CONSTRUCTED AT THIS TIME. IN THE EARLY 1980'S ANGELO GIGLIOTTI A IMMIGRANT FROM CALABRIA, ITALY MADE HIS AMERICAN DREAM BY PURCHASING THIS HISTORICAL BUILDING AND RESTORED IT TO ITS ORIGINAL CONDITION..

# Antipasti **APPETIZER**

- Antipasto Calabrese** 16  
HOMEMADE SOPRESSATA, PECORINO CHEESE, OLIVES,  
WILD MUSHROOMS & PICKLED SLICED EGGPLANT
- Capri in Bocca** 12  
BUFFALO MOZZARELLA, TOMATOES, FRESH ROASTED  
PEPPERS, OLIVES, PROSCIUTTO AND BASIL
- Grilled Calamari** 14  
SAUTÉED WHITE CANNELLI BEANS, SHALLOTS,  
ROASTED GARLIC, CHERRY TOMATOES AND FENNEL
- Homemade Chicken Meatballs** 10  
IN A MARINARA SAUCE SERVED W/  
FRESH RICOTTA CHEESE

- Vongole Oreganata** 10  
BAKED CLAMS STUFFED W/ SEASONED BREADCRUMBS,  
FRESH OREGANO, PARSLEY & PECORINO CHEESE
- Calamari Fritti** **Fried Calamari** 12  
SERVED W/ MARINARA SAUCE OR FRA DIAVOLO
- Carpaccio di Manzo** 14  
THIN SLICED RAW FILLET MIGNON MARINATED W/  
LEMON & CAPERS, TOPPED W/ ARUGULA & PARMIGIANA
- Antipasto Caldo** **Hot Appetizer** 16  
BAKED CLAMS, MUSSELS, SHRIMP, SCALLOPS  
AND CALAMARI
- Formaggi Misti** **Assorted Italian cheeses** 16

## Insalata **SALAD**

- Insalata Cesare** **Caesar Salad** 9  
ROMAIN LETTUCE W/ CROUTONS IN AN ANCHOVY  
DRESSING **w/ grilled chicken add \$6**
- Insalata Triangolo** **Triangle Salad** 9  
MESCLUN GREENS, TOMATOES, BLACK OLIVES &  
ROASTED PEPPERS TOPPED W/ SHAVED PARMIGIANA
- Insalata di Pera e Finocchio** 9  
**Pear and Fennel Salad**  
ARUGULA, SLICED FENNEL, PEAR, THYME AND  
SHAVED PARMIGIANA CHEESE IN A HONEY MUSTARD  
SHERYY VINAIGRETTE

- Insalata di Pettini** **Scallop Salad** 14  
GRILLED SCALLOPS, BABY ARUGULA, FENNEL AND  
ORANGES IN A LEMON DRESSING
- Insalata Mediterraneo** **Mediterranean Salad** 9  
MESCLUN GREENS, OLIVES, WALNUTS AND  
GORGONZOLA CHEESE W/ EXTRA VIRGIN OLIVE OIL
- Insalata Mista Di Casa** **House Mix Salad** 9  
MUSCLUN GREENS, ROMAIN LETTUCE, TOMATOES,  
AND RED ONIONS IN A HOMEMADE DRESSING

## Pasta

- Homemade Paparedelle Ubriaco** **Signature Dish**  
SAUTÉED SHALLOTS, CHIODINI MUSHROOMS,  
PARMIGIANA CHEESE IN A FLAMED "STOCK 84"  
ITALIAN BRANDY SAUCE 22
- Homemade Strozzapretti con Salmone** 22  
SAUTÉED CHERRY TOMATOES, SHALLOTS, GREEN  
PEAS, BASIL AND ROASTED GARLIC IN A FILETTO  
POMODORO SAUCE
- Homemade Fettuccine alla Triangolo** 21  
**Signature Dish**  
SMOKED BACON, PEAS, ONIONS AND PARMIGIANA  
CHEESE IN A GORGONZOLA WHITE WINE SAUCE
- Homemade Fettuccine con Funghi** 21  
SAUTÉED MIX MUSHROOMS, PARSLEY AND SHAVED  
RICOTTA SALATA
- Homemade Spaghetti Con Polpette** 21  
HOMEMADE SPAGHETTI WITH MEATBALLS
- Homemade Spaghetti alla Puttanesca** 21  
ANCHOVIES, BLACK OLIVES, CAPERS, GARLIC,  
SUNDRIED TOMATOES AND FILETTO DI POMODORO
- Homemade Fettuccine Alfredo** 19  
CREAM, BUTTER AND PARMIGIANA CHEESE SAUCE
- Linguini Con Vongole** 19  
FRESH CLAMS IN RED OR WHITE CLAM SAUCE

- Homemade Tagliolini di Mamma Angela** 22  
GROUND HOMEMADE SOPRESSATA, GARLIC, ONION,  
PARSLEY IN A FILETTO DI POMODORO SAUCE
- Homemade Papardelle alla Vegetariana** 21  
ZUCCHINI, EGGPLANT, CHERRY TOMATOES, GREEN  
PEAS, ROASTED GARLIC AND MIX MUSHROOMS
- Homemade Cavatelli** 21  
BROCCOLI RABE, HOMEMADE SAUSAGE IN A GARLIC  
OLIVE OIL SAUCE **w/ hot sausage add \$1**
- Any Homemade Pasta alla Carbonara** 21  
PANCETTA, ONIONS, EGG YOLK, PARMIGIANA  
& PARSLEY
- Homemade Ravioli** 21  
CHEESE, SPINACH OR MEAT IN A MARINARA SAUCE
- Homemade Gnocchi** 19  
IN A MARINARA SAUCE **w/ Bolognese add \$2**
- Rigatoni Amatriciana** 18  
SMOKED BACON AND ONIONS IN A FILETTO  
DI POMODORO SAUCE
- Rigatoni alla Norma** 18  
SAUTEED FRESH EGGPLANT, ONIONS, GARLIC  
AND BASIL IN A FILETTO POMODORO SAUCE  
TOPPED WITH FRESH RICOTTA SALATA
- Penne alla Vodka** 18  
MADE WITH A LIGHT PINK VODKA SAUCE AND  
PARMIGIANA CHEESE

**BOLOGNESE SAUCE ADD \$2**  
**WHOLE WHEAT PENNE OR SPAGHETTI ADD \$2**

ALL ENTREES INCLUDE  
SPAGHETTI, PENNE OR SALAD ONLY

## Alla Griglia FROM THE GRILL

- Grilled Chicken Scallopini 19**  
BONELESS CHICKEN BREAST SEASONED AND GRILLED IN A LEMON AND WHITE WINE SAUCE
- Salsiccia di Casa Con Broccoli Rabe 18**  
GRILLED HOMEMADE SWEET PORK SAUSAGE W/ PEPPERS, ONIONS AND SAUTÉED BROCCOLI RABE IN A LIGHT BROWN SAUCE **w/ hot sausage add \$1**
- Aged Prime Ribeye Steak 20 OZ 38**  
FRESHLY SEASONED & FLAMED CHARCOIL GRILLED TO YOUR LIKING

- Grilled Veal Scallopini 21**  
VEAL SCALLOPINI SEASONED AND GRILLED WITH LEMON AND WHITE WINE
- Costata di Maiale Pork Chop 19**  
W/ HOT OR SWEET VINEGAR PEPPERS AND ONIONS
- Scallopine di Maiale Pork Chop Scallops 19**  
EGG BATTERED, FLOURED, SEASONED BREAD CRUMBS, AND PANSEARED WITH MARINARA SAUCE TOPPED WITH A CRISPY PARMIGIANO CHEESE

VEGETABLES : SAUTEED BROCCOLI, SPINACH OR BROCCOLI RABE \$8

## Chicken

- Chicken Frangelico Signature Dish 23**  
CHICKEN BREAST SAUTÉED W/TYME, SHALLOTS, GARLIC, SMOKED BACON, TOASTED ALMONDS, FLAMED WITH ITALIAN FRANGELICO LIQUEUR
- Chicken alla Vodka 21**  
CHICKEN BREAST FLAMED W/ VODKA AND SHREDDED PROSCIUTTO IN A TOMATO CREAM SAUCE
- Chicken Parmigiana 21**  
SEASONED & BREADED CHICKEN BREAST W/ MOZZARELLA, PARMIGIANA CHEESE & TOMATO SAUCE
- Chicken Marsalla 21**  
CHICKEN BREAST W/ MUSHROOMS SAUTÉED IN A SICILIAN MARSALLA WINE
- Chicken Scarpariello On The Bone 21**  
CHICKEN & PEPPERS SAUTÉED WITH EXTRA VIRGIN OLIVE OIL, ROSEMARY, GARLIC & WHITE WINE
- Chicken Francese 21**  
CHICKEN BREAST EGG BATTERED AND SAUTÉED IN A LEMON WHITE WINE SAUCE
- Chicken Cacciatore 21**  
SAUTÉED CHICKEN; TOPPED W/ PEPPERS, BABY SPINACH, ROASTED GARLIC, MUSHROOMS, TOMATOES AND WHITE WINE

## Pesce

- Homemade Tagliolini Frutti di Mare 32**  
SHRIMP, CLAMS, MUSSELS, CALAMARI, SCALLOPS IN A MARINARA SAUCE OR FRA-DIAVOLO
- Gamberi Limoncello SIGNITURE DISH 26**  
SHRIMPS W/ FERMENTED SLICE OF LEMON IN A HOMEMADE LIMONCELLO SAUCE
- Gamberi Shrimp 24**
- **FRANCESE:** SHRIMP EGG BATTERED AND SAUTÉED IN A LEMON WHITE WINE SAUCE
  - **BONANZA:** SHRIMP SAUTÉED WITH FRESH WILD OREGANO, ONIONS, FRESH TOMATOES AND GARLIC
  - **PARMIGIANA:** SEASONED & BREADED SHRIMP W/ MOZZARELLA, PARMIGIANA CHEESE AND MARINARA SAUCE
  - **SCAMPI:** SHRIMP BATTERED IN FLOUR SAUTEÉD W/GARLIC, OLIVE OIL, PARSEY, OREGANO, WHITE WINE AND BRANDY

## Veal

- Veal alla Grappa Signature Dish 25**  
VEAL SCALLOPINI LITE EGG BATTERED, SEASONED, BREAD CRUMBS AND SAUTÉED W/ LITE CREAM AND FERMENTED GRAPES IN A GRAPPA SAUCE
- Veal Calabrese 23**  
VEAL SCALLOPINI SERVED W/ SUNDRIED TOMATOES, MUSHROOMS, SPINACH AND FRESH HERBS IN A LIGHT RED WINE SAUCE
- Veal Pizzaiola 23**  
VEAL SCALLOPINI W/ PEPPERS, ONIONS, MUSHROOMS, GARLIC AND CRUSHED TOMATOES SAUTÉED IN A WHITE WINE SAUCE
- Veal Sorrentino 23**  
VEAL SCALLOPINI TOPPED WITH EGGPLANT, PROCIUTTO DI PARMA AND MOZZARELLA
- Veal Mario's Style 23**  
VEAL SCALLOPINI W/ SMOKED BACON, PEAS & FRESH TOMATOES
- Veal Milanese 23**  
VEAL SCALLOPINI SEASONED, BREADED & TOPPED W/ CHOPPED TOMATOES, ONIONS, BASIL, OREGANO & EXTRA VIRGIN OLIVE OIL
- Veal Piccata 22**  
VEAL SCALLOPINI WITH CAPERS, LEMON, GARLIC, BLACK PEPPER IN A WHITE WINE SAUCE

## FISH

- Fillet of Passera Fillet of Flounder 26**
- LIVORNESE:** BLACK OLIVES AND CAPERS
- AL LIMONE:** SAUTÉED W/ CAPERS, ROSEMARY, PARSLEY, GARLIC & EXTRA VIRGIN OLIVE OIL IN A WHITE WINE LEMON SAUCE
- ALLA MARINARA:** W/ CHERRY TOMATOES IN A MARINARA SAUCE
- Salmone Salmon 24**
- **LIVORNESE:** BLACK OLIVES AND CAPERS
  - **ALLA MARINARA:** W/ CHERRY TOMATOES IN A MARINARA SAUCE
  - **AL LIMONE:** SAUTÉED W/ CAPERS, ROSEMARY, PARSLEY, GARLIC & EXTRA VIRGIN OLIVE OIL IN A WHITE WINE LEMON SAUCE