



## SOUP

**Cup...5 Bowl...8**

Pasta Fagioli & Soup of the Day

## APPETIZERS

**Caprese Salad...13**

Fresh water mozzarella, vine ripe tomatoes, and basil leaves, served with EVOO and balsamic glaze

**Fried Calamari...17**

Tender calamari lightly floured and fried served with our spicy house marinara finished with a balsamic glaze

**Mussels...15**

PEI mussels served in your choice of white or red sauce

**Clams...17**

Little neck clams served in your choice of red or white sauce

**Sausage Meatball...15**

Meatballs made using Maglio's Italian Sausage served with broccoli rabe, long hot peppers, topped with shavings of sharp provolone in a white wine sauce

**Arancini (Rice Ball)...14**

Aborio rice stuffed with mozzarella, peas, Italian Sausage and parmesan cheese fried and served with our house marinara

**Polenta and Sausage...14.50**

Grilled polenta cakes served with our classic sausage bolognese

## POPULAR SIDE DISHES

**3 of Our Signature Meatballs...11**

**Brocoli Rabbe...9.50**

**Long Hot Peppers...9.50**



## PASTA DISHES

All pasta dishes are served with our complimentary house salad and balsamic vinaigrette. *Caesar Salad available for an additional \$5.00*

**add Meatball or Sausage to any dish...8.50**

**Ravioli....18**

Ricotta Stuffed Cheese Ravioli served in our house Marinara

**Spaghetti and Meatballs...20**

Homemade spaghetti served in our classic marinara sauce with our homemade meatballs

**Gnocchi Consigliere...25**

Ricotta stuffed gnocchi served in a rose sauce finished with a dollop of fresh basil and ricotta cheese

**Rigatoni Bolognese...25**

Beef, veal and pork sautéed with carrots, celery and onion in our house marinara finished with a hint of cream

**Sausage Bolognese...25**

Maglio's Italian sausage sautéed with our classic signature tomato sauce served with gemelli pasta and finished with a dollop of ricotta

**Spaghetti Carbonara...26**

Classic carbonara consisting of sautéed pancetta finished with egg, cheese and peas with a hint of cream over homemade spaghetti

**Clams and Linguini...26**

Little necks served in our classic clam sauce over homemade linguini (available white or red, spicy or not)

**Shrimp and Sundried Tomato...27**

Gulf Shrimp and sundried tomatoes served in a white wine cream Sauce over Tri Color Tortellini

**Crab Ragu...Market Price (subject to availability)**

Our signature crab gravy served over homemade linguine finished with lump crabmeat

**Shrimp and Scallops...32.50**

Sautéed and served in our classic Vodka Sauce over Homemade Linguini

**Cioppino (Seafood Stew)...32.50**

Mussels, clams, shrimp, scallops and calamari sautéed and served in our House marinara or white wine sauce over homemade linguini

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## CHICKEN AND VEAL ENTRÉES

Served with our complimentary house salad and balsamic vinaigrette. *Caesar Salad available for an additional \$5.00*

***Chicken & Veal Entrees are served with chef's choice side of pasta or vegetable of the day***

### **Chicken Parmesan...24**

Fried Chicken cutlet topped with our house marinara and mozzarella cheese

### **Chicken Picatta...24**

Sautéed chicken breast in a white wine lemon sauce, finished with capers

### **Chicken Marsala...24**

Sautéed chicken breast served in our classic Marsala sauce, finished with mushrooms

### **Chicken Sicilian...26**

Sautéed chicken breasts served with mushrooms, oil cured olives and sliced cherry peppers in a light demiglace (little spicy)

### **Chicken Sorrento...27**

Sautéed chicken breast topped with grilled eggplant, tomato, and mozzarella in a white wine sauce finished with fresh basil and extra virgin olive oil

### **Veal Marsala...26**

Sautéed milk fed veal medallions served in our classic Marsala sauce, finished with mushrooms

### **Veal Parmesean...26**

Fried milk fed veal cutlet topped with our house marinara and mozzarella cheese

### **Veal Picatta...26**

Sautéed veal medallions in a white wine lemon sauce, finished with capers

### **Veal Luccia...27**

Sautéed medallions of milk fed veal with mushrooms, eggplant, and mozzarella in a white wine garlic sauce, topped with fresh chopped tomatoes

### **Veal Saltimbocca...28**

Sautéed milk fed Veal medallions in our classic demi sauce topped with prosciutto and Fontina cheese

## HOUSE SPECIALTIES

House Specialties are served with a chef's choice of pasta or vegetable of the day

### **Eggplant Parmesan...25**

Layers of lightly fried eggplant, ricotta and mozzarella baked to perfection and served in our classic marinara

### **Sausage Meatballs and Gemelli...27**

Maglio's Italian sausage meat rolled into a meatball served with broccoli rabe and long hot Italian peppers in a white wine garlic sauce, finished with sharp provolone

### **Grilled Salmon...28.50**

Served with sautéed spinach and grilled pineapple finished with tomato Bruchetta and mango glaze

### **Salmon Mediterranean...28.50**

Salmon pan seared and served in rosemary white wine sauce with green olives, artichokes, and grape tomatoes

### **Sunday Gravy...31**

Dine the way the Consigliere did every Sunday any day of the week. Spare ribs, meatball, sausage and braciolo served over rigatoni pasta in our house marinara

## DESSERTS

**Homemade Cake...10-12** (dependent on flavor)

**Homemade Tiramisu...10**

**Pizelle Napoleon...10**

**Homemade Gelato...9**

**Cannoli & Pizelles...9**

## BEVERAGES

Cappuccino 5 | Espresso 4.50 | Coffee 4 | Tea 4  
Soda 4 | Mineral Waters 7

Sharing charge \$5 per entrée

20% Gratuity applied to parties of 6 or more

All major credit cards accepted, \$15.00 min required

Only 1 credit card split per table, No Exceptions

In order to preserve the integrity of Angelo's dishes, no substitutions please

All dishes are cooked to order so your patience is greatly appreciated