

Benvenuto al Ristorante del Angelina

You will notice that our menu is inspired by the Italian way of dining. It begins with *antipasti* (appetizers, salads and soup), followed by the first "*primo*" course which consists of very tasty small pasta portions. Following the primo course, is the "*secondo*" course, which features all of our award-winning savory entrées. Then, we list our decadent and beautiful dessert creations under the heading of "*dolce*", which in Italian means sweets. As coffee is an essential part of an Italian meal, we highly suggest a made-to-order "*caffè*" such as espresso or freshly brewed coffee to complement your dolce.

Gustavo!

Appetizers

Arancini

Porcini Mushroom, Parmigiano-Reggiano, Mascarpone Cheese, Porcini Mushroom Sauce. 11

Fried Calamari & Grouper

Fried Calamari, Grouper, Pickled Vegetables, Chili Aioli, Marinara, Lemon. 16

*Beef Carpaccio

Thinly Sliced Raw Beef, Ubriaco Cheese, Extra Virgin Olive Oil, Arugula, Lemon. 15

Prosciutto & Seasonal Melon

Prosciutto d'Parma, Seasonal Melon, Arugula, Parmigiano-Reggiano, Extra Virgin Olive Oil. 12

Antipasti Misto

Cured Italian Meats, Specialty Italian Cheeses, Assorted Italian Olives, Giardinera, Grissini. 20

*Baked Cheese & Eggs

Baked Local Organic Eggs from Circle "C" Farm, Baked Tomino Cheese, Fennel Marmellata, Rosemary, Crostini. 14

Mussels

Prince Edward Island Mussels, Tomato, Red Chili Flake, Butter, Lobster & Shrimp Stock, Extra Virgin Olive Oil, Basil, Lemon. 14

Pizzette

Italian Style Thin Crispy Crust Pizzas, Created to be Enjoyed Individually or Shared at the Table. Please No Substitutions.

Margherita

Cherry Tomato, Basil, Marinara Sauce, Mozzarella. 10

Meatball & Mushroom

Meatball, Fonduta Sauce, Caramelized Onion, Mushroom, Bel Paese Cheese, Basil, Parmigiano-Reggiano. 14

Sausage & Peppers

House-Made Spicy Italian Sausage, Roasted Red Pepper, Garlic Oil, Bel Paese Cheese, Arugula. 15

Fig & Prosciutto

House-Made Fig Preserve, Prosciutto, Balsamic, Fontina, Parmigiano-Reggiano & Arugula. 14

**The Consumption of Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Our Risk of Food Borne Illness.*

Soup & Salads

Tomato Basil Soup

San Marzano Tomatoes, Fresh Basil, Onions,
Garlic & Heavy Cream, Served with Parmesan Croutons. 10

Tomato Caprese

Housemade Mozzarella, Heirloom Cherry Tomato, Basil,
Garlic, Balsamic Vinegar, Extra Virgin Olive Oil. 13

Caesar

Romaine, House-Made Caesar Dressing,
Hand-Cut Seasoned Croutons, Shaved Parmigiano-Reggiano. 9

Angelina's Salad

Baby Kale with Assorted Greens, Crispy Speck, Fresh Strawberries,
Pickled Onion, Ricotta Salata, Pine Nuts, Lambrusco Vinaigrette. 12

Housemade Pastas

Our Pastas Are Made In-House Using 00 Flour.

This Finely Ground Flour Makes for Elegant Pasta with a Light Texture.

Our Made to Order Pasta Dishes are Available in Two Sizes:

Small – An Option for a Mid-Course

Entrée – An Option for Sharing or as an Entrée

Tagliatelle Bolognese

Handmade Tagliatelle, Bolognese Ragu, Parmigiano-Reggiano, Herbed Ricotta.
13/26

Veal Agnolotti

Slow Roasted Veal Filled Agnolotti, Wild Mushrooms,
Veal Stock, Balsamic, Herbs, Truffle Oil, Fennel Pollen.
15/30

Butternut Squash Ravioli

Roasted Butternut Squash & Mascarpone Filled Handmade Ravioli, Sauce of
Orange, Sun-Dried Tomato & Butter, Truffle Oil, Arugula, Candied Pecans.
12/24

Pappardelle 'Capri'

Handcut Pappardelle, San Marzano Tomato Sauce,
Basil, Buffalo Mozzarella, Sorrento Lemon Olive Oil.
11/22

Shrimp Scampi

Wild Caught Gulf Shrimp, Garlic, White Wine,
Lobster Stock, Lemon, Tomato & Shrimp over a Zucchini "Pasta."
26

Wild Mushroom Risotto

Hen of the Wood & King Trumpet Mushrooms,
Chicken Stock, Parmigiano-Reggiano, Mascarpone, Truffle Oil.
15/30

**The Consumption of Raw or Undercooked Meats, Poultry, Seafood,
Shellfish or Eggs May Increase Our Risk of Food Borne Illness.*

Entrees

Sea Salt Baked Snapper for Two

Whole Yellow Tail Snapper Baked in Mediterranean Sea Salt,
Baby Carrots, Roasted Fingerling Potatoes, Extra Virgin Olive Oil.

68

Please allow 1 hour bake time

Black Grouper Mediterranean

Brown Butter Seared Black Grouper, Zucchini, Cherry Tomato, Artichoke,
Taggiasca Olives, Capers, Orzo Pasta, Lemon Butter Sauce. 37

Zuppa di Pesce

Pine Island Clams, Scallop, Prince Edward Island Mussels,
Wild Caught Shrimp, Calamari, Local Gulf Fish,
Saffron-Tomato Broth, Crispy Crostini with Nduja Sausage. 28

*Veal Chop

Fourteen Ounce Bone-In Veal Chop,
Creamy Parmigiano-Reggiano Polenta, Broccolini, Porcini Mushroom Sauce. 58

*Scallops & Pork Belly

Pan Seared Scallops, Slow Roasted Pork Belly,
Yukon Gold Potato Puree, Green Beans, Citrus Marmellata. 35

*Grilled Rack of Lamb

Roman Style Lamb Chops, Sicilian Eggplant Caponata,
Couscous, Pinenuts, Grilled Lemon, Mint Gremolata. 56

*Filet of Beef

Eight Ounce Filet of Beef, Potato Puree, Garlic, Green Beans,
Red Onion, Roasted Tomato, Herb Butter, Sun-Dried Tomato & Balsamic Sauce. 43

Free Range Chicken Breast

Belle & Evans Free Range Chicken Breast,
Yukon Gold Potato Puree, Hunter's Style Chicken Thighs Braised in
Taggiasca Olives, San Marzano Tomatoes & Red Wine. 25

Veal Marsala

Veal Tenderloin Scallopini, Wild Mushrooms,
Marsala Sauce, Broccolini, Roasted Potatoes. 39

Pork Osso Bucco

Sixteen Ounce Braised Pork Osso Bucco,
Natural Reduction, Yukon Gold Potato Puree, Pickled Fennel. 37

**The Consumption of Raw or Undercooked Meats, Poultry, Seafood,
Shellfish or Eggs May Increase Our Risk of Food Borne Illness.*

Prix Fixe Menu

\$99 For Two People

Includes a \$25 Credit Toward Any Bottle From Our Wine Tower.

First Course

Choose one for the table:

***Baked Cheese & Eggs**

Baked Local Organic Eggs from Circle "C" Farm,
Baked Tomino Cheese, Fennel Marmellata, Rosemary, Crostini.

Fried Calamari & Grouper

Fried Calamari, Grouper, Pickled Vegetables, Chili Aioli, Marinara, Lemon.

Prosciutto & Seasonal Melon

Prosciutto d'Parma, Seasonal Melon, Arugula,
Parmigiano-Reggiano, Extra Virgin Olive Oil.

Second Course

Caesar

Romaine, House-Made Caesar Dressing,
Hand-Torn Seasoned Croutons, Shaved Parmigiano-Reggiano.

Angelina's Salad

Baby Kale with Assorted Greens, Crispy Speck, Strawberries,
Pickled Onion, Ricotta Salata, Pine Nuts, Lambrusco Vinaigrette.

Tomato Basil Soup

San Marzano Tomatoes, Fresh Basil, Onions,
Garlic & Heavy Cream, Served with Parmesan Croutons.

Entrée Course

Free Range Chicken Breast

Free Range Chicken Breast, Yukon Gold Potato Puree, Hunter's Style Chicken Thighs
Braised in Taggiasca Olives, San Marzano Tomatoes & Red Wine.

Pan Roasted Wild Gulf Snapper

Pan Roasted Red Snapper, Warm Quinoa Salad with Asparagus,
Roasted Cherry Tomato, Ricotta Salata, Lemon Oil.

Pork Osso Bucco

Sixteen Ounce Braised Pork Osso Bucco, Natural Reduction,
Yukon Gold Potato Puree, Pickled Fennel.

Dolce

Angelina's Signature Zeppoli for Two

Fried Dough, Light & Airy, Tossed in Cinnamon-Sugar with Chocolate & Berry Sauce.

Strawberry Panna Cotta

Vanilla Panna Cotta,
Topped with Strawberry Compote & Shortbread Cookie.

Gelato or Sorbetto

Your Choice of One Flavor.
Please Ask Your Server for the Flavors of the Day.

**The Consumption of Raw or Undercooked Meats, Poultry, Seafood,
Shellfish or Eggs May Increase Our Risk of Food Borne Illness.*