

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 & Halibut

Fried Calamari, Halibut, 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 di Parma, Seasonal Fresh Melon, Baby Arugula, Shaved Parmigiano-Reggiano, Lemon, 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

San Marzano Tomato, Basil, Mozzarella, Extra Virgin Olive Oil. 10

Meatball & Mushroom

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

Salumeria

Sweet Copa, Spicy Casalingo, Prosciutto di Parma, Marinara & Parmigiano-Reggiano Topped with House Made Burrata, Fresh Oregano & Lemon Oil. 16

Prosciutto & Mais

Local Corn, Prosciutto di Parma, Corn & Mascarpone Sauce & Belle Paese Topped with Arugula & Truffle Oil. 15

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

Soup & Salads

Pasta e Fagiola

Classic Italian Soup with Prosciutto, Cannellini Beans, Tomatoes & Pasta,
Finished with Chianti Classico & Pecorino Romano. 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, Prosciutto Cotto, Fresh Blueberries,
Pickled Onion, Goat Cheese, Pecans, 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

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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

Halibut Mediterranea

Brown Butter Seared Halibut, 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

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 & Halibut

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

Prosciutto & Seasonal Melon

Prosciutto di Parma, Seasonal Fresh Melon, Baby 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, Prosciutto Cotto, Fresh Blueberries,
Pickled Onion, Goat Cheese, Pecans, Lambrusco Vinaigrette.

Pasta e Fagiola

Classic Italian Soup with Prosciutto, Cannellini Beans, Tomatoes & Pasta,
Finished with Chianti Classico & Pecorino Romano.

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.

Halibut Mediterranea

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

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.

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