

# 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!

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## Appetizers

### Arancini

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

### Fried Calamari & Grouper

Fried Calamari, Grouper, Pickled Vegetables, Chili Aioli, Marinara, Lemon. 18

### \*Carne Cruda

Beef Tenderloin Tartar, Parmigiano Reggiano, Truffle, Lemon, Celery,  
Served with House Made Flatbread. 18

### 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. 30

### \*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**

## **Cream of Mushroom with Taleggio**

Button Mushrooms, Prosciutto, Taleggio. 13

## **Tomato Caprese**

Housemade Mozzarella, Heirloom Cherry Tomato, Basil,  
Garlic, Balsamic Vinegar, Extra Virgin Olive Oil. 14

## **Caesar**

Romaine, House-Made Caesar Dressing,  
Hand-Cut Seasoned Croutons, Shaved Parmigiano-Reggiano. 10

## **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.  
14/28

## **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.

75

*Please allow 1 hour bake time*

## Black Grouper Picatta

Black Grouper Served with Baked Parmesan & Bacon Ziti Cake, Broccolini & Yellow  
Pepperonata. Finished with White Wine Lemon-Caper Sauce. 40

## Zuppa di Pesce

Pine Island Clams, Scallop, Prince Edward Island Mussels,  
Wild Caught Shrimp, Calamari, Local Gulf Fish,  
with a Seafood-Tomato Broth, Crispy Crostini with Nduja Sausage. 36

## \*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 & Grouper**

Fried Calamari, Grouper, 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.

### **Cream of Mushroom with Taleggio**

Button Mushrooms, Prosciutto, Taleggio.

## **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.

### **Swordfish Mediterranea**

Pan Seared Swordfish, Cannellini Beans, Zucchini, Artichoke, Taggiasca Olives,  
Roasted Cherry Tomatoes Finished with a Fennel-Tomato 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.

### **Gelato or Sorbetto**

Your Choice of One Flavor.

Please Ask Your Server for the Flavors of the Day.

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