

TRUFFLE MENU

*We are excited to offer our guests,
Winter Black Truffles. From Italy.*

CREAMY POLENTA & TRUFFLED EGG

Creamy Parmigiano-Reggiano Polenta Served With A
Sous-Vide Circle "C" Farm Free Range Egg Topped With Fresh Shaved Black Winter Truffle.

39

CLASSIC TAGLIATELLE & BLACK TRUFFLE

Hen of the Wood Mushrooms,
King Trumpet Mushrooms. Tossed In Butter
& Served Over House Made Tagliatelle.
Small - 5g Fresh Shaved Winter Black Truffle. 36
Entrée - 10g Fresh Shaved Winter Black Truffle. 70

CLASSIC RISOTTO WITH BLACK TRUFFLE

Risotto with Hen of the Wood Mushrooms
& King Trumpet Mushrooms.
*Angelina's Ristorante Uses Acquerello Aged Carnaroli Rice. Estate-Grown & Processed In The Heart
of Piedmont's Vercelli Province.*
Small - 5g Fresh Shaved Winter Black Truffle. 39
Entrée - 10g Fresh Shaved Winter Black Truffle. 76

BRAISED SHORT RIBS

Braised Beef Short Ribs In
Parmigiano-Reggiano Cream Sauce,
Over Pappardelle.
5g Fresh Shaved Winter Black Truffle. 62
10g Fresh Shaved Winter Black Truffle. 85

*Fresh Shaved
Winter Black Truffle
On Your Favorite Dishes
5g 25 -or- 10g 48*

May We Suggest...

CARNE CRUDO

Beef Tenderloin Tartar, Parmigiano-Reggiano,
Lemon & Celery. Served with House Made Flatbread.
5g Fresh Shaved Winter Black Truffle. 41
10g Fresh Shaved Winter Black Truffle. 64

BUTTERNUT SQUASH RAVIOLI

Roasted Butternut Squash & Mascarpone Filled
Handmade Ravioli Served with a
Citrus & Sun-Dried Tomato Butter Sauce.
Topped with Arugula & Candied Pecans.
3 Ravioli, 5g Shaved Winter Black Truffle. 37
6 Ravioli, 10g Shaved Winter Black Truffle. 72

VEAL AGNOLOTTI

Slow Roasted Veal Filled Handmade Agnolotti,
Hen of the Wood & Royal Trumpet Mushroom, Veal Stock,
Balsamic & Herbs. Topped With Fennel Pollen.
5 Agnolotti, 5g Shaved Winter Black Truffle. 40
10 Agnolotti, 10g Shaved Winter Black Truffle. 78

VEAL CHOP

14oz Bone-In Veal Chop,
Mushroom Risotto, Porcini Mushroom Sauce.
5g Fresh Shaved Winter Black Truffle. 83
10g Fresh Shaved Winter Black Truffle. 106