



*ANGELINA'S*  
RISTORANTE

Private Dining



## *Italian Fine Dining*

Dining at Angelina's Ristorante is like being transported into a Mediterranean oasis. We are proud to be one of the most-awarded restaurants in Southwest Florida, and our private dining reflects that. We offer exceptional service in a luxurious atmosphere, delectable meals made from scratch with top-of-the-line ingredients, craft cocktails, and an extensive wine list.

You are promised an unhurried fine dining experience where you and your guests will enjoy an expertly prepared meal from start to finish, all graciously served by a staff that strives to anticipate your every need. The rooms and menu options can be personalized to suit your preferences.

Our private rooms are equipped with state-of-the-art audio-visual equipment tastefully concealed behind attractive artwork.





# *The Red Room*

Perhaps our most well-known and unique space, the aptly named Red Room exudes luxury with rich upholstery, a beautiful fireplace, and ornate decor wrapped in a sumptuous red color scheme.

This room can seat up to 40 guests.







# *The Fountain Room*

Bright and airy, The Fountain Room boasts floor-to-ceiling sliding glass doors and an idyllic view of our attractive patio and namesake fountain imported from Italy. When booking the Fountain Room, you also have exclusive use of our patio, depending on seasonality and weather.

This room can comfortably seat up to 40 guests throughout the space.



# *The Private Dining Room*

The most intimate of our spaces, The Private Dining Room is tastefully designed to provide all the luxury of Angelina's with a much more subdued profile. This space is ideal for a cozy family gathering or a private business meeting.

This room can seat up to 20 guests.









# *The Garden Room*

The Garden Room offers a luxurious yet semi-casual environment in muted tones reminiscent of the Tuscan countryside. Warm wood, rich leather, and soft fabrics create the perfect ambiance for any event, business or personal.

This room can seat up to 33 guests.







**\$150++ per person**

*plus 6.5% tax & a 22% service charge*

Prices includes coffee, iced tea, and soft drinks.

*\*Menu items subject to change due to seasonal availability\**

## Assaggio

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Begins with a premium, seasonal assaggio (small bite).

## First Course

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*Please select 3 for the table.*

### **Antipasti Misto**

Chef's Selection of Cured Italian Meats, Specialty Italian Cheeses, Assorted Italian Olives, Giardinera & Grissini

### **Caprese Arancini**

Risotto, Sundried Tomato, Mozzarella, Basil, Homemade Marinara

### **Meatballs**

Calabrese Style Meatballs, Fresh Herbs, Marinara, Sheep's Milk Ricotta Cheese, Chili Flake

### **\*Beef Carpaccio**

Thinly Sliced Prime New York Strip, Truffle Aioli, Arugula, Shaved Truffle Pecorino, Pickled Royal Trumpet Mushrooms

### **Fried Calamari & Halibut**

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

### **Margherita Flatbread Pizzette**

San Marzano Tomatoes, Fresh Basil, House-Made Fresh Mozzarella

### **Meatball & Mushroom Flatbread Pizzette**

Homemade Sliced Meatballs, Fonduta Sauce, Caramelized Onion, Mushroom, Bel Paese Cheese, Basil, Parmigiano-Reggiano

*\*The Consumption of Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness*

## Second Course

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*Please select 2 for final menu.*

### **Caesar Salad**

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

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

Cream, Button Mushrooms, Prosciutto & Taleggio Cheese

### **Tomato Caprese**

House-Made Mozzarella, Heirloom Cherry Tomato Basil, Garlic, Balsamic Vinegar, Extra Virgin Olive Oil

### **Kale Salad**

Kale, Apple Vinaigrette, Feta, Apples, Pecans Pickled Onions

## Third Course

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*Please select 5 for final menu.*

### **Halibut Picatta**

Halibut Served with Baked Parmesan & Bacon Ziti Pasta, Broccolini & Yellow Peppernata. Finished with White Wine Lemon-Caper Sauce

### **Pork Osso Buco**

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

### **Butternut Squash Ravioli**

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

### **Veal Marsala**

Veal Tenderloin Scallopini, Wild Mushrooms, Marsala Sauce, Broccolini & Roasted Potatoes

### **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

### **Shrimp Fra Diavolo Risotto**

Rock Shrimp, Roasted Cherry Tomatoes, Calabrian Chilis, Red Chili Flakes, Mascarpone & Basil

## Third Course Continued

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### **Pappardelle Capri**

House-Made Wide Ribbon Pasta, San Marzano Tomatoes, Fresh Basil, Buffalo Mozzarella, Finished with Sorrento Lemon Olive Oil

### **Wild Mushroom Risotto**

Hen of the Woods and King Trumpet Mushrooms, Chicken Stock, Parmigiano-Reggiano & Mascarpone Topped with Truffle Oil

### **Shrimp Orecchiette**

Local Shrimp, Basil Pesto, Cream, Parmigiano-Reggiano & House Made Orecchiette. Topped with Toasted Pine Nuts

*The following may be added for an additional charge per guest ordered entrée.  
(Entrée selection remains at 5 total)*

### **Filet of Wagyu Beef (+\$20) \***

9oz. Filet of Beef, Potato Puree, Garlic, Green Beans, Red Onion, Roasted Tomato, Herb Butter, Sun-Dried Tomato & Balsamic Sauce

### **Wagyu Filet & Shrimp Scampi (+\$30) \***

9oz. Filet of Beef and Locally Caught Gulf Shrimp Sautéed in White Wine, Butter & Fresh Garlic. Served with Roasted Green Beans, Cherry Tomatoes, Red Onion & a Yukon Gold Potato Purée, Finished with a Sun-Dried Tomato Balsamic Sauce

## Fourth Course

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*Please select 1 for final menu.*

### **Angelina's Signature Zeppolis**

Fried Dough, Light and Airy, Tossed in Cinnamon-Sugar, Served with Dark Chocolate & Berry Sauces

### **Cannoli**

Our Homemade Cannoli Shells Filled with Our Signature Cannoli Filling

### **House-made Tiramisu**

Whipped Mascarpone, Ladyfingers, Espresso, Myer's Rum, Chocolate Shavings

### **Mini OMG...I Love Chocolate \*\***

Dark Chocolate Cake, Dark Chocolate Ganache & Raspberry Center, Covered in Dark Chocolate

*\*\* (Please give at least 1 week notice for this dessert)*



**\$120++ per person**

*plus 6.5% tax & a 22% service charge*

Prices includes coffee, iced tea, and soft drinks.

*\*Menu items subject to change due to seasonal availability\**

## First Course

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*Please select 2 for the table.*

### **Antipasti Misto**

Chef's Selection of Cured Italian Meats, Specialty Italian Cheeses, Assorted Italian Olives, Giardinera & Grissini

### **Caprese Arancini**

Risotto, Sun-Dried Tomato, Mozzarella, Basil, Homemade Marinara

### **Fried Calamari & Halibut**

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

### **Margherita Flatbread Pizzette**

San Marzano Tomatoes, Fresh Basil, House-made Fresh Mozzarella

### **Meatball & Mushroom Flatbread**

#### **Pizzette**

Homemade Sliced Meatballs, Fonduta Sauce, Caramelized Onion, Mushroom, Bel Paese Cheese, Basil, Parmigiano-Reggiano

### **Fra Diavolo Flatbread Pizzette**

Spicy Casalingo, Marinara & Parmigiano-Reggiano Bel Paese, Calabrian Chile & Taggiasca Olive



## Second Course

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*Please select 2 for final menu.*

### **Caesar Salad**

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

### **Tomato Caprese**

House-Made Mozzarella, Heirloom Cherry  
Tomato, Basil, Garlic, Balsamic Vinegar,  
Extra Virgin Olive Oil

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

Cream, Button Mushrooms,  
Prosciutto & Taleggio Cheese

## Third Course

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*Please select 5 for final menu.*

### **Halibut Picatta**

Halibut Served with Baked Parmesan &  
Bacon Ziti Pasta, Broccoli & Yellow  
Pepperonata, Finished with White Wine  
Lemon-Caper Sauce

### **Pork Osso Buco**

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

### **Veal Agnolotti**

Slow Roasted Veal-Filled Agnolotti, Wild  
Mushrooms, Veal Stock, Balsamic, Herbs,  
Truffle Oil & Fennel Pollen

### **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

### **Veal Marsala**

Veal Tenderloin Scallopini, Wild  
Mushrooms, Marsala Sauce, Broccoli &  
Roasted Potatoes

### **Shrimp Fra Diavolo Risotto**

Rock Shrimp, Roasted Cherry Tomatoes,  
Calabrian Chilis, Red Chili Flakes,  
Mascarpone & Basil

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## Third Course Continued

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### **Butternut Squash Ravioli**

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

### **Pappardelle Capri**

Housemade Wide Ribbon Pasta, San Marzano  
Tomatoes, Fresh Basil, Buffalo Mozzarella,  
Finished with Sorrento Lemon Olive Oil

### **Wild Mushroom Risotto**

Hen of the Woods and King Trumpet  
Mushrooms, Chicken Stock, Parmigiano-  
Reggiano & Mascarpone, Topped with  
Truffle Oil

*The following may be added for an additional charge per guest ordered entrée.  
(Entrée selection remains at 5 total)*

### **Filet of Wagyu Beef (+\$25) \***

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

## Fourth Course

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### **Angelina's House-made Cannoli**

Our Homemade Cannoli Shells Filled with  
Our Signature Cannoli Filling





**\$90++ per person**

*plus 6.5% tax & a 22% service charge*

Prices includes coffee, iced tea, and soft drinks.

*\*Menu items subject to change due to seasonal availability\**

## First Course

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*Please select 1 for the table.*

### **Caprese Arancini**

Risotto, Sun-Dried Tomato, Mozzarella,  
Basil, Homemade Marinara

### **Margherita Pizzette**

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

## Second Course

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*Please select 1 for final menu.*

### **Caesar Salad**

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

### **Tomato Caprese**

House-Made Mozzarella, Heirloom  
Cherry Tomato, Basil, Garlic, Balsamic  
Vinegar, Extra Virgin Olive Oil

## Third Course

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*Please select 5 for final menu.*

### **Veal Marsala**

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

### **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

### **Butternut Squash Ravioli**

Butternut Squash & Mascarpone filled Handmade Ravioli, Sauce of Orange, Sun-Dried Tomato & Butter, Truffle Oil, Arugula, Candied Pecans

### **Pork Osso Buco**

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

### **Shrimp Fra Diavolo Risotto**

Rock Shrimp, Roasted Cherry Tomatoes, Calabrian Chilis, Red Chili Flakes, Mascarpone & Basil

### **Pappardelle Capri**

House-made Wide Ribbon Pasta, San Marzano Tomatoes, Fresh Basil, Buffalo Mozzarella, Finished with Sorrento Lemon Olive Oil

### **Wild Mushroom Risotto**

Hen of the Woods and King Trumpet Mushrooms, Chicken Stock, Parmigiano- Reggiano & Mascarpone, Topped with Truffle Oil

## Fourth Course

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### **Angelina's House-made Cannoli**

Our Homemade Cannoli Shells Filled with Our Signature Cannoli Filling



## COCKTAIL RECEPTION

### HORS D 'OEUVRES

*\*Menu items subject to change due to seasonal availability.\**

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#### **Arancini**

Mushroom Risotto Balls with Royal Trumpet & Hen of the Woods Mushrooms, Bel Paese & Parmigiano-Reggiano Cheese, Porcini Mushroom Sauce

#### **Miniature Meatballs**

Calabrese Style Pork Meatballs, Fresh Herbs, Marinara, Ricotta Cheese & Chili Flakes

#### **Antipasti Misto**

Chef's Selection of Cured Italian Meats, Specialty Italian Cheeses, Assorted Italian Olives, Giardinera & Grissini

#### **Butternut Squash Ravioli**

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

#### **Fra Diavolo Flatbread Pizzette**

Spicy Casalingo, Marinara & Parmigiano-Reggiano Bel Paese, Calabrian Chile & Taggiasca Olive

#### **Sliced Wagyu Filet**

Australian Wagyu Filet sliced over Arugula with Horseradish Cream Sauce

#### **Prosciutto & Seasonal Melon Skewers**

Seasonal Melons with Imported Italian Prosciutto de Parma

#### **Caprese Skewers**

House-Made Mozzarella, Marinated Heirloom Tomatoes, Basil, Topped with Balsamic Dressing on a Skewer

#### **Margherita Pizzette**

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

#### **Meatball & Mushroom Flatbread Pizzette**

Homemade Sliced Meatballs, Fonduta Sauce, Caramelized Onion, Mushroom, Bel Paese Cheese, Basil, Parmigiano-Reggiano

#### **Shrimp Cocktail \***

Local Gulf Shrimp, Chilled, Served with House-Made Vodka Cocktail Sauce

#### **Mini Crabcake\***

Blue Crab, Pesto Aioli, Panko, Arugula Tossed with Lemon Oil



## COCKTAIL PACKAGES

**\$60++ per person**  
**Premium Drink Package**  
(3 hour duration, then switch to a la carte):

*\*All drinks are subject to availability\**

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### **Beer**

Includes All Bottled Beer

### **Wine**

Infamous Goose Sauvignon Blanc, Niner Chardonnay, Picket Fence Pinot Noir, Casa Lapostolle Cabernet Sauvignon

### **Craft Cocktails**

Mai-Tai, Clarified Painkiller, Amore Amaro, Angelina's Black Manhattan

### **Liquor**

360 Vodka, Bombay Gin, Myers Silver Rum, Corazon Silver Tequila, Four Roses Bourbon, Dewar's Scotch, Canadian Club Whiskey



## COCKTAIL PACKAGES

**\$40++ per person**

**Standard Drink Package**  
(3 hour duration, then switch to a la carte):

*\*All drinks are subject to availability\**

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### **Beer**

Michelob Ultra, Menabrea Bionda Lager

### **Wine**

Zenato Pinot Grigio, Tieffenbruner Chardonnay, La Quercia Montepulciano  
Kunde Merlot

### **Liquor**

360 Vodka, Bombay Gin, Myers Silver Rum, Corazon Silver Tequila, Four  
Roses Bourbon Dewar's Scotch, Canadian Club Whiskey





## *Contact Us*

Our special event coordinator looks forward to working with you to create a memorable experience for you and your guests. Call (239) 390-3187 for inquiries.

## *Restaurant Policies*

Our rates are based on the room capacity and time of year. If your group's final bill does not total to the minimum, you simply pay the remaining balance.

We kindly request all private dining guests dress to impress and adhere to our business casual dress code, which is outlined on our website.

Our menus are subject to change based on seasonality and availability of items.

Please let us know of any special requests, allergies, or food preferences before your event. We're happy to accommodate.



ANGELINA'S  
RISTORANTE

[AngelinasOfBonitaSprings.com](http://AngelinasOfBonitaSprings.com)

24041 S. Tamiami Trail, Bonita Springs, FL 34134