

Angelina's Ristorante

Bonita Springs

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Caesar Salad

Romaine, parmigiano-reggiano, hand-torn croutons, garlic anchovy dressing

Cream of Mushroom Soup

Button mushrooms cream, prosciutto & talleggio

Tomato Caprese

House-made mozzarella, heirloom cherry tomato

SECOND COURSE

Cacio e Pepe

House-made spaghetti, tellicherry peppercorns, pecorino romano, parmigiano-reggiano

Ragu Misto

Handmade rigatoni, tomato, Italian sausage, filet mignon, parmigiano-reggiano

Shrimp Orecchiette

Gulf rock shrimp, basil pesto, cream, parmigiano-reggiano & house-made orecchiette topped with roasted pine nuts

Pork Osso Buco +\$10

16 oz Braised pork osso buco natural reduction, yukon gold potato puree, pickled fennel and fennel pollen

Prime+ New York Strip +\$10

10 oz 1855 Prime+ NY Strip, gorgonzola dolce sauce, asparagus, roasted fingerling potatoes

Branzino Piccata +\$10

Branzino served with baked Parmesan and bacon ziti cake, broccolini and yellow peperonata, white wine lemon-caper sauce

THIRD COURSE

Peach Panna Cotta

House-made panna cotta topped with peach puree

Cannoli

Our house made cannoli shells with our signature filling

Scoop of Gelato or Sorbetto

Inquire for daily flavors



BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING

SEPTEMBER 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.