



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 45 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

**GF- Gluten Free / *GFA- Gluten Free Available / V- Vegetarian / *VA- Vegetarian Available*

Assaggio

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

First Course

Please select 3 for the table.

Antipasti Misto *GFA*

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

Wagyu Bolognese Arancini

Breaded Risotto & Wagyu Beef Bolognese,
Homemade Sundried Tomato & Calabrian
Chili Sauce

Mussels *GFA*

Prince Edward Island Mussels, Tomato, Red
Chili Flake, Butter, Chicken Stock, Extra
Virgin Olive Oil, Basil, Lemon

***Beef Carpaccio** *GF*

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 *V*

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

Meatballs

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

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

Second Course

Please select 2 for final menu.

Caesar Salad *GFA*

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 *V, GF*

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

Little Gem Chopped Salad *V, GF*

Little Gem Lettuce, Gorgonzola Dolce Dressing, Baby Heirloom Tomato, Radish, Crispy Guanciale, Gorgonzola Dolce

Third Course

Please select 5 for final menu.

Halibut Picatta *GFA*

Halibut Served with Baked Parmesan & Bacon Ziti Pasta, Broccolini & 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

Butternut Squash Ravioli *V*

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 *GF*

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 *GF*

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

Third Course Continued

Pappardelle Capri *V, GFA*

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

Wild Mushroom Risotto *GF*

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

Spaghetti Amatriciana *GFA*

House-made Spaghetti, San Marzano Tomato Sauce, Pecorino Romano, Guanciale

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

1855 Prime+ New York Strip Steak (+\$10) * *GFA*

Fourteen Ounce New York Strip Steak, Potato Gnocchi, Sautéed Onion, Grilled Asparagus Gorgonzola Dolce Sauce

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

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) * *GFA*

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

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

Gelato or Sorbetto *V*

One Scoop of the Flavor of the Day

House-made Tiramisu

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

Chocolate Budino *GFA*

Creamy Dark Chocolate Italian Pudding, Topped with House-made Frangelico Whipped Cream



\$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

**GF- Gluten Free / *GFA- Gluten Free Available / V- Vegetarian / *VA- Vegetarian Available*

First Course

Please select 2 for the table.

Antipasti Misto *GFA*

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

Wagyu Bolognese Arancini

Breaded Risotto & Wagyu Beef Bolognese,
Homemade Sundried Tomato & Calabrian
Chili Sauce

Fried Calamari & Halibut

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

Margherita Flatbread Pizzette *V*

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

Second Course

Please select 2 for final menu.

Caesar Salad *GFA*

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

Tomato Caprese *V, GF*

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

Please select 5 for final menu.

Halibut Picatta *GFA*

Halibut Served with Baked Parmesan &
Bacon Ziti Pasta, Broccolini & 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 *GF*

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, Broccolini &
Roasted Potatoes

Shrimp Fra Diavolo Risotto *GF*

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

Continued on next page.

Third Course Continued

Butternut Squash Ravioli *V*

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

Pappardelle Capri *V, GFA*

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

Wild Mushroom Risotto *GF*

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)*

1855 Prime+ New York Strip

Steak (+\$20) * *GFA*

Fourteen Ounce New York Strip Steak,
Potato Gnocchi, Sauteed Onion, Grilled
Asparagus Gorgonzola Dolce Sauce

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

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

Fourth Course

Please select 1 for final menu.

Angelina's House-made Cannoli

Our Homemade Cannoli Shells Filled with
Our Signature Cannoli Filling

House-made Tiramisu

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

Chocolate Budino *GFA*

Creamy Dark Chocolate Italian Pudding,
Topped with House-made Frangelico
Whipped Cream





\$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

**GF- Gluten Free / *GFA- Gluten Free Available / V- Vegetarian / *VA- Vegetarian Available*

First Course

Please select 1 for the table.

Wagyu Bolognese Arancini

Breaded Risotto & Wagyu Beef Bolognese,
Homemade Sundried Tomato & Calabrian
Chili Sauce

Margherita Pizzette *V*

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

Second Course

Choice of both included.

Caesar Salad *GFA*

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

Tomato Caprese* *V, GF*

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

Third Course

Please select 5 for final menu.

Veal Marsala

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

Free Range Chicken Breast *GF*

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 *V*

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 *GF*

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

Pappardelle Capri *V, GFA*

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

Wild Mushroom Risotto *GF*

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

Fourth Course

Angelina's House-made Cannoli

Our Homemade Cannoli Shells Filled with
Our Signature Cannoli Filling





COCKTAIL PACKAGE

\$65 per person

(3 hour duration, then switch to a la carte):

All drinks are subject to availability

Beer

Includes All Bottled Beer

Wine

Caposaldo Prosecco, Veneto, IT
Niner Chardonnay, Paso Robles, CA
Zenato Pinot Grigio, Veneto, IT
Craggy Range Sauvignon Blanc, Martinborough, NZ
Stoller Pinot Noir, Willamette Valley, OR
Castello di Bossi Chianti Classico, Tuscany, IT
Ancient Peaks Cabernet Sauvignon, Paso Robles, CA

Liquor

Titos Vodka
Bombay Sapphire Gin
Captain Morgan Rum & Myers Silver Rum
Casamigos Blanco Tequila
Makers Mark Bourbon
Johnny Walker Black Scotch
Crown Royal 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

24041 S. Tamiami Trail, Bonita Springs, FL 34134