



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.



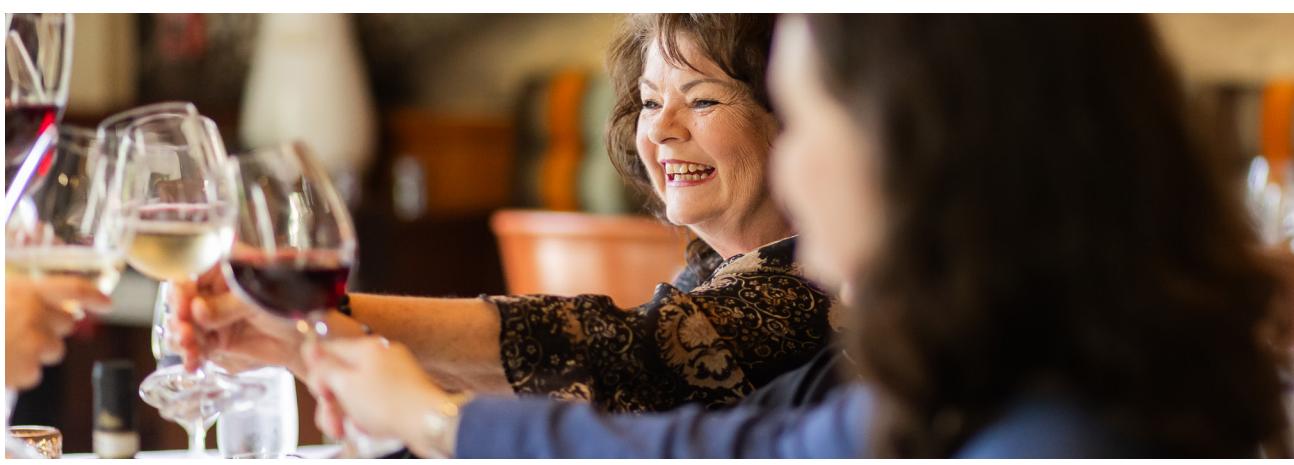




# *The Garden Room*

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

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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 *GFA***

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

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*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

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*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

### **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

### **Pappardelle Capri *V, GFA***

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

## Third Course Continued

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### Spaghetti Amatriciana *GFA*

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

### 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 (+\$10) \* *GFA*

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

### 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

## 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

### House-made Tiramisu

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

### Cannoli

Our Homemade Cannoli Shells Filled with Our Signature Cannoli Filling

### Gelato or Sorbetto *V*

One Scoop of the Flavor of the Day

### 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

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*Please select 2 for the table.*

### **Antipasti Misto *GFA***

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

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*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

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*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

### **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

### **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

### **Veal Agnolotti**

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

### **Butternut Squash Ravioli *V***

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

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## Third Course Continued

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### Wild Mushroom Risotto *GF*

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

### Pappardelle Capri *V, GFA*

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

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*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

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*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

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*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

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*Please select 5 for final menu.*

### **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

### **Wild Mushroom Risotto *GF***

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

### **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

## Fourth Course

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### **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\**

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### 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

ITALIA





## 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.





AngelinasOfBonitaSprings.com  
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