

APPETIZERS

TUSCAN SOUP

Chicken Broth, Cannellini Beans, Carrots & Celery, Spinach, Tomato
Tuscan Pecorino, Fresh Thyme

ANTIPASTO (FOR 2)

Parma Prosciutto, Mortadella, Tuscan Finocchiona Salami, Reggiano, Pecorino
Roman Artichokes, Gaeta Olives, Roasted Sweet Tomatoes

EGGPLANT PARMIGIANA

Smoked Mozzarella, Parma Prosciutto, Reggiano, Marinara Sauce

VEAL MEATBALL & SAUSAGE

Tomato Braised Meatball & Sausage, Roasted Eggplant & Peppers, Reggiano

WARM TOMINO CHEESE

Wrapped in Prosciutto, Sautéed Wild Mushrooms, Roasted Garlic Crostini
Balsamic Reduction, Truffle Oil drizzle

BURRATA & FIGS

Creamy Burrata Cheese, Figs, Organic Arugula, Basil Pesto

PRIME BEEF CARPACCIO

Organic Arugula, Shaved Reggiano, White Truffle Oil, Balsamic Drizzle

FIELD & FARM

ANGELO'S CHOP SALAD

Chopped Romaine, Asiago Cheese, Tomatoes, Red Onions, Roasted Peppers
Balsamic Vinaigrette, Reggiano

PANZANELLA

Homemade Focaccia Bread, Mixed Greens, Cucumbers, Red Onions, Cherry
Tomatoes, Roasted Red Peppers, Torn Basil, Shaved Reggiano, Raspberry Vinaigrette

BUFFALO CAPRESE

Buffalo Milk Mozzarella, Beefsteak Tomato, Fresh Basil, Parma Prosciutto

CLASSIC CAESAR

Crisp Romaine Hearts, Homemade Reggiano Caesar Dressing, White Anchovies

FRESH PASTA

SPAGHETTI PUTTANESCA

De Cecco Spaghetti, Cherry Tomato Sauce, Black Olives, Garlic, Capers, Fresh Herbs

PACCHERI MARE E MONTI

Paccheri Pasta, Shrimp, Smoked Mozzarella, Wild Mushrooms, Roasted Cherry
Tomato, Garlic Oil

GNOCCHI SORRENTINA

Homemade Golden Potato Gnocchi, Tomato Basil Sauce, Roasted Eggplant
Pulled Burrata

FETTUCCINE AI FRUTTI DI MARE

Fresh Squid Ink Fettuccine, Chopped Lobster Tail, Jumbo Scallops, Clams
Shaved Fennel, Spicy Cherry Tomato Sauce

RAVIOLI DI ZUCCA

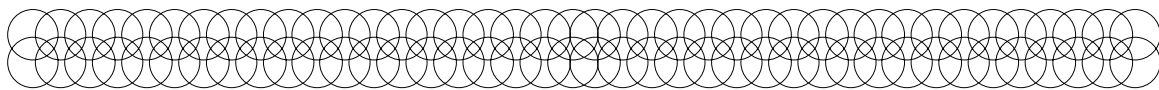
Butternut Squash Stuffed Ravioli, Reggiano Cream, Black Mission Figs, Fresh Sage

PAPPADELLE CON COSTATINE

Rosemary Pappardelle, Braised Kobe Short Rib Ragu, Red Wine Demi Glaze
Cipolini Onions, Fava Beans, Charred cherry Tomato, Arugula

RISOTTO PIEMONTESE

Crispy Pancetta, Alpine Porcini Mushrooms, White Truffle Oil, Fresh Ricotta



LAND & SEA

VEAL SCALOPPINI

Sautéed & Pounded Veal Cutlets, Mixed Mushrooms, Sausage, Marsala Wine
Demi Glaze Sauce, Broccoli Rapini, Soft Polenta

GRILLED RIB EYE 20 OZ.

Fig Balsamic Glazed Rib Eye Steak, Roasted Brussels Sprouts, Crispy Fried Onions

VEAL CHOP PARMIGIANA 9 OZ.

Pounded and Breaded Veal Chop, Tomato Sauce, Melted Mozzarella, Reggiano
Tuscan Parmesan Fries

ROASTED CHICKEN

Oven Roasted Free Range Chicken Breast, Fresh Basil, Roasted Garlic
Cherry Tomato, Toasted Pine Nuts, Lemon

GRILLED TUSCAN VEAL CHOP 16 OZ.

Grilled Veal Chop, Barolo Wine Reduction & Portabella Mushrooms
Topped with Gorgonzola Cheese, Soft Polenta

AUSTRALIAN LAMB CHOPS

Grilled Single Cut Lamb Chops, Fresh Herbs, Port Wine Reduction
Tuscan Parmesan Fries

ANGELO'S SURF & TURF

6 oz. Grilled Lobster Tail, 8oz. Grilled Petit Filet Mignon, Tuscan Parmesan Fries
Broccoli Rapini, Lemon Oil

GRILLED SEAFOOD

6 oz. Lobster Tail, Scallops, Jumbo Shrimps, Mix Greens, Lemon Oil

MEDITERRANEAN BRANZINO

Pan Roasted Branzino Fillet, Capers, Cherry Tomatoes, Artichoke Hearts
Garlic Lemon White Wine Sauce

YELLOW TAIL SNAPPER

Pan Roasted Snapper Fillet, Sweet Red Peppers, Gaeta Olives, Fresh Mint
Light Tomato, Roasted Garlic, White Wine

SIDES

BROCCOLI RAPINI

Sautéed Broccoli Rapini, Garlic, Olive Oil

BRUSSELS SPROUTS

Roasted Brussels Sprouts, Crispy Onions

TUSCAN PARMESAN FRIES

Parmesan Dusted, Fresh Herbs, Blistered Tomatoes

SOFT POLENTA

Aged Parmesan, Truffle Oil Drizzle

15% is automatically added to all food and beverage checks.

5/14

Chef: Valderine Gervais