

Angelo's

antipasti

Tonno 35

tuna tartar, red onions, capers, tomato confit, arugula, lemon oil

Wagyu Beef Carpaccio 38

36-month-aged reggiano, arugula, lemon truffle citronette

6 Oysters East Coast Selection 36

mignonette sauce, cocktail sauce, citrus calabrese sauce

Foie Gras 48

seared foie gras, apricot & star anise crema, aged balsamic, glazed figs, brioche toast, microgreens

Gamberi Mamma 46

pancetta wrapped colossal prawns, spinach stuffed piquillo peppers, spicy saffron aioli

Pulpo 40

grilled Spanish octopus, fennel pure, sundried cherry tomato, agrodolce red onion, celery leaves and puttanesca vinaigrette

insalate

Burrata 36

San Daniele prosciutto, panzanella tomato salad, reggiano croutons, crispy basil, basil sauce

Aspen 27

honeydew melon, fennel, frisee & arugula, sunchoke, goat cheese sorbet

Buttermilk 27

butter lettuce, Nueskes bacon, tomato, buttermilk herb vinaigrette, croutons

Angelo 27

chopped romaine, asiago, roasted red peppers, tomato, red onions, reggiano aged balsamic vinaigrette

caviar

Osetra Caviar 56 grams /
265

Served with egg, chives,
shallots, crème fraîche, blinis

pasta

Risotto Piemontese 47

carabinieri rice, porcini mushrooms, black truffle butter, reggiano

Paccheri Vodka 45

vodka & tomato cream sauce, Italian sausage, wild mushrooms, reggiano

HOUSEMADE PASTA

Gnocchi 42

homemade potato dumpling, basil pesto, stracciatella cheese, sundried cherry tomato

Fusilli Mamma 39

Angelo's mom recipe, tomato & basil sauce, fresh ciliegine mozzarella, reggiano

Ravioli di Ricotta e Spinaci 44

fresh ricotta, reggiano & spinach filled pasta, brown butter, sage, toasted pine nuts 36-month reggiano croccante

Tonnarelli all'Astice 58

6oz Maine lobster tail medallions, pecorino romano cracked black pepper

Pappadella Toscana 49

braised wild boar ragu, San Marzano tomato sauce, Tuscan Pecorino

Fettuccine Bolognese 47

beef, veal, pork & San Marzano tomato ragù, reggiano

carne

Pollo al Limone 59

1/2 boneless roasted chicken, lemon rosemary beurre blanc, Tuscan potatoes, spicy broccoli rabe

Grilled Veal Costoletta 97

16oz grilled organic veal chop, truffled wild mushrooms, roasted Tuscan potatoes

Tagliata Toscana 85

14oz Creekstone prime NY steak, caramelized onions & mushrooms, 25y balsamic

Filetto 82

8oz Creekstone prime beef tenderloin, spinach & potato sformato, shallots & amarone jus

Pork Chop 69

16oz Colorado pork chop, creamy polenta, cremona mustard, lemon garlic gremolata

Veal Parmigiana 94

12oz pounded & breaded veal chop, tomato basil sauce, fresh mozzarella, reggiano

Agnello in Crosta 94

Colorado rack of lamb, herb crusted, lamb & burgundy demi-glace, stuffed baby eggplants with winter veggies

WAGYU TOMAHAWK ALLA FIORENTINA MP

38oz Midland Meat wagyu, sauce royale, demi-glace, roasted cherry tomatoes

Served tableside on a hot stone

pesce

Capesante Piccata 80

jumbo scallops saute, grilled artichoke, lemon piccata sauce

Salmone Reale 58

grilled wild king salmon, Sicilian vegetable caponata, roasted tomato, salsa verde

Branzino al Forno 89

roasted whole branzino, cherry tomato, castelvetro olives, potatoes, garlic & lemon

contorni

Funghi

roasted seasonal mushrooms, Tuscan olive oil, shallot, garlic, herbs

Caponata

eggplant, zucchini & pepper medley, olive oil, basil

Spinaci

wilted spinach, garlic & oil

Purè di Patate

reggiano mashed potatoes

22each