

Angelo's

antipasti

Tonno 38

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

Wagyu Beef Carpaccio 39

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

6 Oysters East Coast Selection 36

mignonette sauce, cocktail sauce, citrus calabrese sauce

Foie Gras 54

seared foie gras, black cherry, sautee chantedelle mushroom, demi - glaze, cherry juice

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 & puttanesca vinaigrette

insalate

Burrata 36

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

Aspen 31

Poached peaches, roasted daikon, frisee & arugula, goat cheese sorbet, white balsamic dressing

Buttermilk 29

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

Angelo 29

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

caviar

Ossetra Caviar 56 grams / 265

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

pasta

Risotto Piemontese 49

caranoli 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 40

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

Mezzaluna di Ricotta e Spinaci 44

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

Linguine Lobster Fradiavola M.P.

1,5 Lbs Maine lobster, spicy cherry tomato, white wine garlic sauce

Bottoni di Carbonara 46

fresh ravioli filled with liquid carbonara, crispy guanciale Biellese, pecorino foam

Pappadella Toscana 49

braised wild boar ragu, San Marzano tomato sauce, tuscan pecorino

Fettuccine Bolognese 47

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

There is RISK involved in consuming ANY RAW OR UNDERCOOKED ANIMAL PROTEIN! If you have chronic illness of the liver, stomach or blood, or have immune disorders you are at greater risk of severe illness even death from consumption of raw animal protein and should EAT FULLY COOKED MEAT AND SEAFOOD. If unsure of your risk please consult a doctor. Please inform your server if you have any food allergies.

carne

Pollo al Limone 62

Half boneless Green Circle free-range chicken, Tuscan potatoes, spicy broccoli rabe,
lemon rosemary beurre blanc

Grilled Veal Costoletta 97

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

Tagliata Toscana 85

14oz Creekstone prime NY steak, arugula salad, fresh cherry tomatoes, shaved Vaccarossa Parmesan cheese,
Bonini 25yr balsamic

Filetto 82

8oz Creekstone prime beef tenderloin, scarola roll, pecorino cheese, tomato confit, grilled spring onion,
amarone jus

Pork Chop 72

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 95

Grilled Colorado rack of lamb, lamb & burgundy demi-glace, fava beans, english peas, gooseberry

DRY AGED PORTERHOUSE FIORENTINA STYLE **MP**

26 day dry aged Chianina meat , 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 62

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

22 EACH

The following major food allergens are used as ingredients: MILK, EGG, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY AND SESAME.

Please notify staff for more information about these ingredients.

A 23% service charge will be added to all parties of 5 or more. No separate checks. No personal checks accepted.