

Angelo's

SPRING 3-COURSE PRIX FIXE MENU - \$89

antipasti & insalate

Tonno

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

Wagyu Beef Carpaccio

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

Pulpo

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

Aspen

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

Buttermilk

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

Angelo

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

pasta

Paccheri Vodka

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

Gnocchi

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

Fusilli Mamma

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

Mezzaluna di Ricotta e Spinaci

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

Fettuccine Bolognese

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

carne & pesce

Pollo al Limone

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

Tagliata Toscana

7 oz Creekstone prime NY steak, caramelized onion & mushroom, crispy leeks

Salmone Reale

Grilled Ora King Salmon with Sicilian vegetable caponata, roasted tomato, & salsa verde

Branzino Filet

pan-seared Mediterranean branzino with Castelvetro olives, cherry tomatoes, garlic, lemon & potatoes

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.