

# Angeline

BY MICHAEL SYMON

## FORMAGGI E SALUMI

PARMESAN  
FONTINA  
RICOTTA  
PROSCIUTTO  
SALAMI  
MORTADELLA  
TASTING BOARD

## ANTIPASTI

SHRIMP FRITTI  
GARLIC AIOLI, CHERRY TOMATOES

BAKED CLAMS  
CLAM & SPICY SAUSAGE STUFFING

ARANCINI  
RED SAUCE & SMOKED MOZZARELLA

SOFT POLENTA  
MUSHROOMS & AU JUS, PARMESAN

MARINATED PARMESAN  
OREGANO, GARLIC, CHILI FLAKES, AGED BALSAMIC

OYSTERS CASINO  
PANCETTA, BREADCRUMBS, PARSLEY

BURRATA & SWEET HOT PEPPERS  
MARINATED PEPPERS, AGED BALSAMIC, BASIL

## **SOUP & SALADS**

### **SHAVED FENNEL SALAD**

ORANGE, MESCLUN, MINT, OLIVE, LEMON VINAIGRETTE

### **ITALIAN CHOPPED SALAD**

SALAMI, CHERRY TOMATO, AGED PROVOLONE, ROMAINE

### **CLASSIC CAESAR SALAD**

### **FARRO SALAD**

BUTTERNUT SQUASH, ORANGE, PISTACHIO

### **MINESTRONE SOUP**

## **PASTA**

### **BUCATINI**

SHORT RIB RAGU & CHILI FLAKES

### **LINGUINI**

CLAMS, PANCETTA, GARLIC, BREADCRUMBS

### **RICOTTA GNOCCHETTI**

ROASTED GARLIC, POMODORO, FRESH MOZZARELLA

### **RIGATONI**

LOBSTER FRA DIAVOLO, SAFFRON

### **SEAFOOD SPAGHETTI**

SHRIMP, CLAMS, CRAB, CALAMARI  
POMODORO OR OLIVE OIL & GARLIC SAUCE

### **AGNOLOTTI**

BUTTERNUT SQUASH, SAGE, BROWN BUTTER

### **RAVIOLI**

RISOTTO PUREE, MASCARPONE, BRAISED VEAL, CITRUS

### **CAVATELLI**

SUNDAY MEAT SAUCE & RICOTTA

### **ZITI ALLA NORMA**

EGGPLANT, TOMATOES, POMODORO

### **GEMELLI**

GUANCIALE, ONION, RED WINE, POMODORO

NO PASTA NOODLE SUBSTITUTIONS, OUR PASTA IS MADE DAILY IN SMALL BATCHES

## **CLASSICS**

CHICKEN PARMESAN

EGGPLANT PARMESAN

VEAL MARSALA

MOM'S MEATBALLS

MOM'S LASAGNA

SHRIMP PICCATA

VEAL OSSO BUCO

FILET MEDALLIONS

MADEIRA, SUNDRIED TOMATO & MUSHROOM

## **WOOD-FIRED**

VEAL CHOP

STUFFED WITH PROSCIUTTO, FONTINA, SAGE GRILLED LEMON, ARUGULA

GRILLED PRIME RIBEYE STEAK

SALSA VERDE

GRILLED PRIME STRIP STEAK

PORCINI CRUST, GARLIC, AGED BALSAMIC

BISTECCA ALLA FIORENTINA

EXTRA VIRGIN OLIVE OIL, SEA SALT

GRILLED HALIBUT

BUTTERNUT SQUASH, MUSHROOM, CAPERS, LEMON VINAIGRETTE

GRILLED SWORDFISH

PUTTANESCA SAUCE

GRILLED BRANZINO

SALSA VERDE

ALL STEAKS ARE PRIME 28 DAY DRY AGED FROM PAT LAFRIEDA

# **SUNDAY SUPPER**

2 PEOPLE OR MORE, SERVED FAMILY STYLE AVAILABLE EVERY DAY

PROSCIUTTO

RICOTTA

SWEET HOT PEPPERS

CAESAR SALAD

GARLIC BREAD

CAVATELLI

SAUSAGE & PEPPERS

MOM'S MEATBALLS

RAPINI

STRAWBERRY CASSATA CAKE

WHOLE TABLE PARTICIPATION ONLY

## **SIDES**

GARLIC BREAD

SPAGHETTI

POMODORO

RAPINI

GARLIC, CHILI FLAKES

MUSHROOMS

ROSEMARY, BALSAMIC

ROASTED POTATOES

ROSEMARY, LEMON

SPINACH

GARLIC, OLIVE OIL

CONSUMING RAW OR UNDERCOOKED FOOD MAY RESULT IN FOODBORNE ILLNESS.  
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS  
BEFORE ORDERING

**SYMON SAYS THURSDAYS**  
EXCLUSIVELY IN THE BAR AREA

**SMALL BITES**

CHICKEN PARM SLIDERS  
PARMESAN, MOZZARELLA, RED SAUCE

MARINATED PARMESAN

MEATBALL SLIDERS  
RED SAUCE & PARMESAN

PROSCIUTTO BOARD

ZITI RAGU

CLASSIC CAESAR SALAD

**BEER**

PERONI

BUD LITE

MILLER LITE

AMSTEL LIGHT

HEINEKEN

**WINE BY THE GLASS**

**WHITES**

BALBACH RIESLING  
VILLA MARIA SAUVIGNON BLANC  
VESEVO FALANGHINA

**REDS**

BENMARCO, MALBEC  
CASTELLO, CHIANTI  
FREI BROTHERS, MERLOT

**COCKTAILS**

**APPLE SANGRIA**

APPLE LIQUOR, WHITE WINE, ST. GERMAIN, FRESH LIME, PROSECCO

**LEMON THYME**

VODKA, THYME INFUSED SYRUP, FRESH LEMON JUICE

**GRONICELLO NEGRONI**

MALFY GIN, LIMONCELLO, CAMPARI, CINZANO ROSSO

# PRIX FIXE MENU SUNDAY - FRIDAY

## ANTIPASTI

SELECT ONE

ARANCINI

RED SAUCE & SMOKED MOZZARELLA

MINISTRONE SOUP

CLASSIC CAESAR SALAD

## ENTREES

SELECT ONE

CHICKEN PARMESAN

GEMELLI

LAMB BOLOGNESE

EGGPLANT PARMESAN

GRILLED SWORDFISH

PUTTANESCA SAUCE

## SIDES

SELECT ONE

RAPINI

GARLIC, CHILI FLAKES

ROASTED POTATOES

ROSEMARY, LEMON

SPAGHETTI

POMODORO

## DESSERTS

SELECT ONE

ARBORIO RICE PUDDING BRULEE

CREAMY RICE PUDDING, CINNAMON

RICOTTA CHEESECAKE

POUND CAKE, LIMONCELLO, COINTREAU, CHOCOLATE CHIP CRUST

# **GLUTEN-FREE MENU**

## **FORMAGGI E SALUMI**

PARMESAN  
FONTINA  
RICOTTA  
PROSCIUTTO  
SALAMI  
MORTADELLA  
TASTING BOARD

## **ANTIPASTI**

BURRATA & SWEET HOT PEPPERS  
MARINATED PEPPERS, AGED BALSAMIC, BASIL

OYSTERS CASINO  
PANCETTA, PARSLEY

## **SALADS**

SHAVED FENNEL SALAD  
ORANGE, MESCLUN, MINT, OLIVE, LEMON VINAIGRETTE

## **PASTA**

GLUTEN-FREE PENNE SEAFOOD PASTA  
SHRIMP, CLAMS, CRAB, CALAMARI, RED OR WHITE SAUCE

GLUTEN-FREE PENNE  
NORMA, EGGPLANT, TOMATOES, POMODORO

GLUTEN-FREE PENNE  
SHORT RIB RAGU, CHILI FLAKES

GLUTEN-FREE PENNE  
POMODORO

GLUTEN-FREE PENNE  
SUNDAY MEAT SAUCE

# GLUTEN-FREE MENU

## WOOD-FIRED & CLASSICS

GRILLED BRANZINO  
SALSA VERDE

SHRIMP PICCATA

GRILLED SWORDFISH  
PUTTANESCA

STUFFED VEAL CHOP  
STUFFED WITH PROSCIUTTO, FONTINA & CRISPY SAGE

GRILLED PRIME RIBEYE STEAK  
SALSA VERDE

GRILLED PRIME STRIP STEAK  
PORCINI CRUST, GARLIC, AGED BALSAMIC

## SIDES

GLUTEN-FREE PENNE  
RED SAUCE

RAPINI

ROASTED POTATOES  
ROSEMARY, LEMON

SPINACH  
GARLIC & CHILES

WE DO NOT LIST ALL INGREDIENTS, PLEASE LET YOUR SERVER  
KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS.  
CONSUMING RAW OR UNDERCOOKED FOOD MAY RESULT IN FOODBORNE ILLNESS.

# VEGETARIAN MENU

## ANTIPASTI

BURRATA & SWEET HOT PEPPERS

MARINATED PEPPERS, AGED BALSAMIC, BASIL

MARINATED PARMESAN

OREGANO, GARLIC, CHILI FLAKES, AGED BALSAMIC

## SALADS

SHAVED FENNEL SALAD

ORANGE, MESCLUN, MINT, OLIVE, LEMON VINAIGRETTE

FARRO SALAD

BUTTERNUT SQUASH, ORANGE, PISTACHIO

## ENTREE

AGNOLOTTI

BUTTERNUT SQUASH, SAGE BROWN BUTTER

ZITI NORMA

EGGPLANT, TOMATOES, POMODORO

RICOTTA GNOCCHI AL FORNO

POMODORO, FRESH MOZZARELLA

EGGPLANT PARMESAN

## SIDES

MUSHROOMS

ROASTED POTATOES

ROSEMARY, LEMON

SPAGHETTI

RED SAUCE

SPINACH

GARLIC & CHILES

# VEGAN MENU

## SALADS

### SHAVED FENNEL SALAD

ORANGE, MESCLUN, MINT, OLIVE, LEMON VINAIGRETTE

### FARRO SALAD

BUTTERNUT SQUASH, ORANGE, PISTACHIO

## PASTA

### ZITI NORMA

EGGPLANT, TOMATOES, POMODORO

### SPAGHETTI

POMODORO SAUCE

## SIDES

### SPINACH

GARLIC & CHILES

### RAPINI

GARLIC, CHILI FLAKES

### ROASTED POTATOES

ROSEMARY, LEMON

### MUSHROOMS

ROSEMARY, BALSAMIC

# COCKTAILS

## MANHATTAN FIGURA

BOURBON, ALLESIA CHINATO VERMOUTH, BALSAMIC FIG TINCTURE, CHOCOLATE BITTERS, BASIL

## BORGATA BELLINI

VODKA, FRESH PEACH PUREE, PROSECCO, RASPBERRY LIQUEUR

## MY SUMMER ALIBI

LOCAL ALIBI GIN, BASIL INFUSED SYRUP, LIME

## ITALICUS SPRITZ

BERGAMOT LIQUEUR, PROSECCO, APEROL

## LEMON THYME

VODKA, THYME INFUSED SYRUP, FRESH LEMON JUICE

## ESPRESSO MARTINI

VODKA, FRESH BREWED ESPRESSO, KAHLUA

## GRONICELLO NEGRONI

MALFY GIN, LIMONCELLO, CAMPARI, CINZANO ROSSO

## FRAGOLA BLANCO

ESPOLON BLANCO, MUDDLED STRAWBERRIES, FRESH LIME JUICE, CLUB SODA

## MEZCAL OLD FASHIONED

CASAMIGOS MEZCAL TEQUILA, CHOCOLATE BITTERS, LUXARDO CHERRIES, MUDDLED ORANGES

## WILDFLOWER COCKTAIL

LOCAL ALIBI GIN, ST. GERMAIN, CUCUMBER, FRESH BASIL, SODA

## THE LOLA COCKTAIL

KETEL ONE VODKA, LIME JUICE, ROTHMAN CRÈME DE VIOLETTE, MINT

## APPLE SANGRIA

APPLE LIQUOR, WHITE WINE, ST. GERMAIN, FRESH LIME, PROSECCO

## **SCOTCH**

AUCHENTOSHAN 12 YR  
DALWHINNE 15 YR  
GLENFIDDICH 12 YR  
GLENLIVET 12 YR  
GLENLIVET NADURRA  
GLENMORANGIE 10 YR  
LAPHROAIG 10 YR  
GLEN SCOTIA DOUBLE CASK  
MACALLAN 12 YR  
MACALLAN 18 YR  
MACALLAN 25 YR  
OBAN 14 YR  
TALISKER 10 YR  
JOHNNIE WALKER BLUE

## **PORTS & DESSERT WINES**

LA SPINETTA MOSCATO D'ASTI 2020  
CHURCHILL LATE BOTTLE VINTAGE 2016  
MEDICI ERMETE 'I QUERCIOLI' LAMBRUSCO  
WARRE'S VINTAGE 2003  
RARE WINE CO. BOSTON BUAL MADIERA  
RAMOS PINTO 20 YR TAWNY  
FAR NIENTE "DOLCE" YR 2013  
GRAHAM'S 40 YR TAWNY  
D'OLIVERIA SERCIAL MADEIRA 1999

## **AMARI**

BITTER DIGESTIVOS LISTED FROM SWEETEST TO MOST BITTER

CARDAMARO, ITALY

CYNAR, ITALY

MONTENEGRO, ITALY

ANGOSTURA AMARO, TRINIDAD AND TOBAGO

MELETTI, ITALY

LUXARDO ABANO, ITALY

FERNET BRANCA, ITALY

AVERNA, ITALY

## **GRAPPAS**

BERTA VALDAVI MOSCATO

CASTELLO DI BANFI

JACOPO POLI TORCOLATO

JACOPO POLI VESPAIOLO

MOLETTO NEBBIOLO

PO' DI POLI SECCA MERLOT

VILLA DE VARDA

## **COGNACS & BRANDIES**

CHATEAU MONTIFAUD

CHATEAU TARIQUET, ARMAGNAC XO

REMY MARTIN XO

HENNESSEY PARADIS

JACOPO POLI ARZENTE 10 YEAR BRANDY

CALVADOS COQUEREL

METTE POIRE WILLIAMS

## DESSERT

### STRAWBERRY CASSATA CAKE

STRAWBERRY, CUSTARD, SPONGE CAKE, ALMONDS

### TRADITIONAL RICOTTA CHEESECAKE

POUND CAKE, LIMONCELLO, COINTREAU, CHOCOLATE CHIP CRUST

### ARBORIO RICE PUDDING BRULEE

CREAMY RICE PUDDING, CINNAMON

### VANILLA PANNA COTTA

VANILLA BEAN, FRESH BERRIES, RASPBERRY SAUCE

### LAYERED CHOCOLATE TRIO

CHOCOLATE HAZELNUT TORTE, CHOCOLATE CAKE, CHOCOLATE MOUSSE, RASPBERRY COULIS

### TIRAMISU

ESPRESSO, MASCARPONE, KAHLUA, RICOTTA

### CANNOLI

ORANGE ZEST, RICOTTA, CHOCOLATE CHIPS

### ASSORTED SICILIAN COOKIE PLATE

### GELATO

NEAPOLITAN

### SORBETTO

MANGO