Angelo's

antipasti

*** Tonno 35**
Tuna tartare, red onions, capers, tomato confit, arugula, lemon oil

*** Wagyu Beef Carpaccio 33**
36-month-aged reggiano, arugula, lemon truffle citronette

*** 6 Oysters East Coast Selection 36**
Mignonette sauce, cocktail sauce, citrus calabrese sauce

Gamberi Mamma 49
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, grilled sourdough, crispy basil, basil sauce

Aspen 29
Arugula, frisée, mint, basil, petit melon, watermelon radish, crispy celery, goat cheese sorbet, white balsamic vinaigrette

Buttermilk 27
Butter lettuce, nueskes bacon, tomato, buttermilk herb vinaigrette, reggiano croutons

Angelo 27
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
Carnaroli 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 42
Fresh ricotta, reggiano & spinach filled pasta, brown butter, sage, toasted pine nuts 36-month reggiano croccante

Linguine Lobster Fradiavola 95
1,5 Lbs Maine lobster, spicy cherry tomato, white wine garlic sauce

Fettuccine Bolognese 44
Beef, veal, pork & San Marzano tomato ragù, 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, fingerling potatoes, spicy broccoli rabe, lemon rosemary beurre blanc

*** Tagliata Toscana 85**
14oz Creekstone prime NY steak, arugula, cherry tomato, shaved Vaccarossa Parmesan cheese, 25-year Bonini balsamic perlage

*** Filetto 82**
8oz Creekstone prime beef tenderloin, scarola roll, pecorino cheese, tomato confit, grilled spring onion, amarone jus

Pork Chop 65
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

*** DRY AGED PORTERHOUSE FIORENTINA STYLE *MP***
26-day dry-aged Chianina beef, sauce royale, demi-glace, roasted cherry tomato
Served tableside on a hot stone

pesce

Capesante Piccata 72
Jumbo scallops saute, grilled artichoke, artichoke puree, lemon piccata sauce

*** Salmone Reale 59**
Grilled wild king salmon, Sicilian vegetable caponata, roasted tomato, salsa verde

Branzino al Forno 89
Roasted whole branzino, cherry tomato, castelvetrano olives, Tuscan potatoes, garlic & lemon

contorni

Funghi 20
Roasted seasonal mushrooms, Tuscan olive oil, shallot, garlic, herbs

Capopata 20
Eggplant, zucchini & pepper medley, onion, taggiasca olives, basil

Spinaci 18
Wilted spinach, garlic & oil

Purè di Patate 18
Reggiano mashed 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.