

ANGELINAS x SUMMER

CASTELVETRANO OLIVES, lemon, shaved pecorino, fennel <i>gf, V</i>	9
SUMMER FRITTO, summer squash, wild herb remoulade, lemon <i>V</i>	15
ARANCINI CACIO É PEPE, smoked mozzarella, pecorino, cracked pepper <i>V</i>	17
FOCACCIA, whipped ricotta, summer tomato, torn herbs, calabrian honey <i>V</i>	15
BURRATA, sicilian olives, crispy leeks, lemon, garden gremolata, sour dough <i>V</i>	18
FRENCH ONION DIP, smoked trout, caramelized onion, vinegar chips, chives	16
PANZANELA SALAD, heirloom tomato, cucumber, onion, green goddess, crouton <i>V</i>	15
SUE'S SALAD, mixed lettuces, cucumber, chickpeas, olive tomato tapenade, vin <i>V</i>	14
CHICKEN PARM, mozzarella, tomato ragu, crispy herbs, mixed lettuces, italian vin	24
HERITAGE PORK BELLY, herbed salsa verde, apple mostarda, mixed greens	26
TROFIE PASTA, heirloom tomato, summer pesto, pecorino, lemon, basil pangrattato <i>V</i>	22
LINGUINE, zucchini, crispy sage, whipped feta, aleppo pepper, pecorino, coastal lemon <i>V</i>	21
CLAMS, buttered leeks, chili flake, lemon, torn herbs, flour city bread	22
WAGYU BEEF KAFTA, herbed labneh, mixed herbs, cucumber salad, flatbread	26