

ANGELINAS X AUTUMN

BISCUITS & BREAD, <i>garlic parm biscuits, zucchini bread, chive butter, maple mascarpone</i> V	18
BRUSSEL SPROUTS, <i>whipped feta, chili crunch aioli, crispy brussel furikake</i> V gf	17
GRILLED BROCCOLINI, <i>bagna cáuda, herbed garlic toum, sesame dukkah</i> gf	21
POUTINE, <i>taleggio fonduta, black truffle gravy, fried halloumi, scallion</i> V	18
MISO CARROTS, <i>fennel, labneh, various herbs, puffed quinoa, burnt orange</i> V gf	18
ROMAN FLATBREAD, <i>burrata, rustic tomato, torn herbs, pecorino, parmesan, herbed gremolata</i> V	26
STICKY PORK BELLY TACOS, <i>hoisin glaze, cali yum yum sauce, onion & cilantro, quick kimchi, heirloom tortillas</i>	17
ARANCINI, <i>smoked mozzarella, parmesan, cacio e pepe, gremolata</i> V	21
LITTLE GEM SALAD, <i>chunky caesar dressing, “chicken” fried sourdough crumb, chive</i> V	18
TUSCAN SALAD, <i>mixed greens, preserved tomato, judión beans, onion, cucumber, Italian vinaigrette</i> V gf	17
CHICKEN CUTLET, <i>crispy chicken breast, herbed ranch, local greens, pecorino</i>	29
BURGER, <i>smash burger, crispy pork belly, brioche, pork fat mustard, aioli, LTOPC, frites</i>	21
BRAISED SHORT RIB, <i>corn grits, black truffle albufera sauce, crispy leeks, torn herbs</i> gf	36
PUMPKIN GNUDI, <i>maple glazed squash, cardamom whipped ricotta, crispy sage, brown butter walnuts</i> V	29
RIGATONI, <i>vodka sauce, chili flake, stracciatella, parmigiano</i> V	28
PAN SEARED TROUT, <i>toasted fregola sarda, rustic tomato, lemon caper pan sauce</i>	34

Our food is best shared and comes out as ready / let server know of any dietary restrictions. 20% Gratuity is added to parties of 6 or more