

Three Course Prix Fixe Menu

97 per person (plus tax & gratuity)

Antipasto

olives, salumi, formaggio

Insalata

Little Gem Salad

anchovy ranch, parmesan, focaccia crumble

Secondi (Choice)

Bucatini

cacio e pepe

Atlantic Salmon

fennel-rub, roasted tomato, lemon, caper, dill, butter

Filet Mignon

prosciutto-wrapped, fried gnocchi, red wine
demiglace, gorgonzola

Dolci (Choice)

Chocolate-Almond Torta Caprese

amaretto cream, amarena cherries

Four Course Prix Fixe Menu

118 per person (plus tax & gratuity)

Primi

Prosciutto di Parma

compressed seasonal fruit, buttermilk ricotta, olive oil

Tomato Bruschetta

tomato confit, buttermilk ricotta, basil, balsamic

Arancini

mozzarella, risotto, parmigiano fonduta, basil pesto

Insalata

Little Gem Salad

anchovy ranch, parmesan, focaccia crumble

Main (choice)

Bucatini

cacio e pepe

Atlantic Salmon

fennel-rub, roasted tomato, lemon, caper, dill, butter

Filet Mignon

prosciutto-wrapped, fried gnocchi, red wine
demiglace, gorgonzola

Dolci

Chocolate-Almond Torta Caprese

amaretto cream, amarena cherries

Family Style Angeline Experience Menu

150 per person (plus tax & gratuity)

Apertivo

Aperol Spritz, Olives, Salumi, Formaggio

Antipasto

Prosciutto di Parma

compressed seasonal fruit, buttermilk ricotta, olive oil

Ahi Tuna Carpaccio

grapefruit & orange supremes, fried caper, shaved fennel

Arancini

mozzarella, risotto, parmigiano fonduta, basil pesto

Oysters on the Halfshell

mignonette, horseradish marinara

Insalata

Little Gem Salad

anchovy ranch, parmesan, focaccia crumble

Pasta

Ziti allá Vodka

spicy tomato, parmigiana

Gemelli

cacio e pepe

Secondi

Whole Branzino

charcoal roasted, salsa verde, grilled lemon

Charcoal-Fired Lobster Tail

Calabrian chile oil

Gulf Shrimp alla Scampi Piccante

garlic, lemon, butter, white wine, Calabrian chili

Veal Scallopini

oyster mushrooms, brandy peppercorn cream sauce, gnocchi Tirolese

18oz USDA Prime Ribeye

olive oil, sea salt, cracked pepper

Contorni

Fingerling Potatoes

smashed & fried, cubanelle peppers, garlic

Charred Broccolini

colatura di alici, preserved lemon, fried garlic

Gnocchi Fritti

black truffle oil, parmigiana

Dolci

Chocolate-Almond Torta Caprese

amaretto cream, amarena cherries

Olive Oil Cake

burnt orange gelato, whey caramel

Basque Cheesecake

rhubarb coulis

Classic Tiramisu

mascarpone cream, espresso