

### Three Course Prix Fixe Menu

97 per person (plus tax & gratuity)

#### *Antipasto*

olives, salumi, formaggio

#### *Insalata*

#### Market Salad

castelfranco, shaved apples and fennel, pecorino, shallot vinaigrette

#### *Secondi (Choice)*

#### Bucatini

cacio e pepe

#### Branzino

charcoal grilled, arugula, preserved lemon, salsa verde

#### Filet Mignon

oyster mushrooms, cauliflower, prosciutto XO sauce

#### Pan-Roasted Chicken

pork sausage, squash, and apple succotash, sauce Robert

#### *Dolci (Choice)*

#### Chocolate-Almond Torta Caprese

amaretto cream, amarena cherries

#### Olive Oil Cake

burnt orange gelato, whey caramel

### Four Course Prix Fixe Menu

118 per person (plus tax & gratuity)

#### Prosciutto di Parma

rosé-poached rhubarb, buttermilk ricotta, olive oil

#### Bruschetta 'Primavera'

favas and English peas, buttermilk ricotta, mint

#### Crispy Spring Beans

Peroni batter, romesco aioli

#### *Insalata*

#### Siciliana

castelfranco and endive, orange, fennel, pecorino, shallot vinaigrette

#### *Secondi (Choice)*

#### Bucatini

cacio e pepe

#### Branzino

charcoal grilled, arugula, preserved lemon, salsa verde

#### Filet Mignon

oyster mushrooms, cauliflower, prosciutto XO sauce

#### Pan-Roasted Chicken

pork sausage, squash, and apple succotash, sauce Robert

#### *Dolci*

#### Chocolate-Almond Torta Caprese

amaretto cream, amarena cherries

#### Olive Oil Cake

burnt orange gelato, whey caramel

## Family Style Angeline Experience Menu

150 per person (plus tax & gratuity)

### *Apertivo*

Aperol Spritz, Olives, Salumi, Formaggio

### *Antipasto*

#### Prosciutto di Parma

rosé-poached rhubarb, buttermilk ricotta, olive oil

#### Ahi Tuna Crudo

blood orange sangrita, citrus, fennel, puffed wheat  
'chicharron'

#### Broiled Oysters

on the half shell, puttanesca butter, breadcrumbs

#### Carpaccio

beef tenderloin, parmigiano, arugula, olive oil and  
lemon

#### Crispy Spring Beans

Peroni batter, romesco aioli

### *Insalata*

#### Little Gem Salad

anchovy ranch, parmesan, focaccia crumble

### *Pasta*

#### Mezze Rigatoni

beef bolognese, parmigiano

#### Campanelle Verde

pickled ramps, ramp butter, breadcrumbs

### *Secondi*

#### Whole Branzino

charcoal grilled, stuffed with arugula and preserved  
lemon, salsa verde

#### Charcoal-Fired Lobster Tail

Calabrian chile oil

#### 28oz Bone-In 'Cowboy' Ribeye

olive oil, sea salt, cracked pepper, fondant potatoes

#### Slow Roasted Lamb Neck

beluga lentils, pomegranate gastrique, herb salad

#### Pan-Roasted Chicken

pork sausage and spring vegetable hash, mustard jus

### *Contorni*

#### Fingerling Potatoes

smashed & fried, cubanelle peppers, garlic

#### Charred Broccolini

colatura di alici, preserved lemon, fried garlic

### *Dolci*

#### Chocolate-Almond Torta Caprese

amaretto cream, amarena cherries

#### Olive Oil Cake

burnt orange gelato, whey caramel

#### Basque Cheesecake

rhubarb coulis

#### Cardamom Tiramisu

citrus mascarpone cream, espresso