

# Angeleno

## SIGNATURE COPPER PAN PIZZETTAS

Angeleno's crispy pizzetta dough is hand-pulled to order, baked with a layer of melting mozzarella and finished with a drizzle of extra virgin olive oil and sprinkled with sea salt.

CLASSIC .....	21	DAILY .....	AQ
PROSCIUTTO & ARUGULA .....	25	ASK YOUR SERVER ABOUT TODAY'S CREATION	

## FIRST

CRISPY BUFFALO MOZZARELLA heirloom tomatoes, prosciutto, basil.....	25
SIGNATURE MEATBALLS secret recipe, house sauce, anson mills polenta .....	22
WAGYU BEEF CARPACCIO arugula, parmesan cheese, truffle vinaigrette, fried capers .....	31
HOUSE CHOPPED SALAD iceberg, radicchio, beans, salami, provolone, tomato, peppers...	27
CAESAR SALAD little gem lettuce, parmesan, grilled croutons, cracked pepper, egg.....	24
BARBEQUED OCTOPUS "ALLA PIZZAIOLO" chickpeas, celery, oregano, lemon .....	27
ANGELENO'S ANTIPASTI PLATTER premium cold cuts, artisan cheese, olives, toast .....	42

## ARTISANAL PASTA

	AP	MC
MAINE LOBSTER SPAGHETTI tomato, garlic breadcrumbs .....	48	72
RIGATONI "ALLA VODKA" calabrian chilies, tomato, cream  add lobster 20   36 .....	24	34
LINGUINE clams, leeks, chili, white wine .....	28	38
RICOTTA RAVIOLI fennel sausage ragu, smoked ricotta, fennel pollen .....	26	36
PRAWN GEMELLI zucchini, garlic, lemon .....	29	39
BUCATINI "ALLA CARBONARA" luke's bacon, hen's egg, parmigiano .....	27	37
SPAGHETTINI "CACIO E PEPE" just like in rome .....	24	34

## ANGELENO'S FAMILY MENU

Inspired by the lively Italian-American family table, a special 4-course menu featuring some of our greatest hits and larger format dishes meant to share. Available for groups of 4 or more. Ask your server about today's menu.

*prices listed do not include 10% service charge and prevailing government tax*

## SEAFOOD

ROASTED JUMBO PRAWNS “ALLA SCAMPI” .....	55
BOSTON LOBSTER “FRA DIAVOLO” <i>half</i>   <i>whole</i> .....	52   104
GRILLED MARKET FISH seasonal preparation .....	MP

## MEAT

WAGYU STEAK “DIANE” brandy, cream, roasted mushrooms .....	56
GRILLED IBERICO PORK CHOP fennel pollen, apple salsa .....	58
CHICKEN “SALTIMBOGGA” prosciutto, sage, marsala .....	42
ANGELENO’S OSSO BUCCO FOR TWO braised carrots, anson mills polenta ( <i>45min prep</i> )....	150
USDA PRIME RIB EYE roasted bone marrow <i>naked</i>   <i>porcini rubbed</i>   <i>add jumbo scampi prawn 20</i> .....	110
LAMB CHOPS “ALLA ZUNI” mint pesto .....	62

## PARMIGIANA

*our signature preparation with house-made tomato sauce, smoked mozzarella and fresh herbs*

SIGNATURE VEAL CHOP ...	95	EGGPLANT .....	38	CHICKEN .....	47
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## SIDES

ROSEMARY-FRIED POTATOES 14  
garlic aioli  
CHARRED BROCCOLINI 19  
chilies, garlic, toasted breadcrumbs

TOMATO & CUCUMBER SALAD 17  
lemon, olives, red onion, yogurt  
ARUGULA SALAD 16  
parmigiano, aged balsamic

## PASTRY KITCHEN

TIRAMISU best in town! 16

SEASONAL CROSTATA sweet cream gelato 16

CHOCOLATE PISTACHIO SEMIFREDDO warm valrhona chocolate sauce 16

PISTACHIO GELATO or RASPBERRY SORBETTO per scoop 8

ARTISANAL CHEESE SELECTION per piece 15

*Amaro 16 – Montenegro, Cynar, Averna, Nonino, Fernet Branca*

*Grappa de Poli – Barili di Sassicaia 30, Cleopatra Amarone Oro 24, Cleopatra Prosecco 20*

## HOUSE NEGRONIS 22

### PCH

sipsmith gin, suze liqueur, lillet blanc

### SUNSET

hendrick's gin, aperol, mancino secco

### CRENSHAW

tanqueray gin, campari, mancino rosso

### PICO

alipus mezcal, gran classico, aperol  
mancino rosso

### MULHOLLAND

perry's tot gin, gran classico, carpano antica

### VENICE

barrel-aged high west bourbon, campari  
cocchi turino

## CLASSIC COCKTAILS

### GODFATHER MARTINI 25

old young's smoked vodka, dry vermouth  
salami-stuffed olives (try it dirty!)

### APEROL SPRITZ 18

aperol, prosecco, soda

### AMARETTO SOUR 22

amaretto, lemon juice, egg white

### MANHATTAN 22

high west bourbon *or* rittenhouse rye  
sweet vermouth

### LUKE'S ESPRESSO MARTINI 22

a chop house favorite!