

# 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

ANGELENO'S ANTIPASTI PLATTER premium cold cuts, artisan cheese, olives, toast .....	42
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
MUSSELS "MARINARA" spicy tomato sauce, fresh herbs, garlic bread .....	28
BURRATA roasted & raw cherry tomatoes, basil pesto, garlic toast .....	31
ANGELENO'S MEATBALLS .....	22
BARBEQUED OCTOPUS "ALLA PIZZAIOLO" chickpeas, celery, oregano, lemon .....	27

## ARTISANAL PASTA

	AP	MC
MAINE LOBSTER SPAGHETTI tomato, garlic breadcrumbs .....	48	72
RIGATONI "ALLAVODKA" calabrian chilies, tomato, cream  add lobster 20   36 .....	24	34
LINGUINE clams, leeks, chili, white wine .....	28	38
BUCATINI "AMATRICIANA" pork, roasted tomatoes, red onion, spicy chilies .....	29	39
BRAISED BEEF RAVIOLI cherry tomatoes, basil, smoked ricotta.....	27	37
SWEET CORN AGNOLOTTI chives, roasted mushrooms .....	27	37
PENNE "ALLA CARBONARA" .....	27	37
SPAGHETTINI "CACIO E PEPE" .....	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   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 “SALTIMBOCCA” prosciutto, sage, marsala .....	42
ANGELENO’S OSSO BUCCO FOR TWO braised carrots, anson mills polenta .....	150
USDA PRIME RIB EYE roasted bone marrow <i>naked   porcini rubbed   add jumbo scampi prawn 20</i> ....	110
LAMB CHOPS “ALLA ZUNI” .....	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

CANNOLI sweet ricotta, cherries 16

CHOCOLATE PISTACHIO SEMIFREDDO warm valrhona chocolate sauce 16

PISTACHIO GELATO or RASPBERRY SORBETO 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 Amarene Oro 24, Cleopatra Prosecco 20*

## HOUSE NEGRONIS 22

### PCH

sipsmith gin, suze liqueur, lillet blanc

### SUNSET

hendrick's gin, aperol, mancino secco

### GRENSHAW

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 torino

## CLASSIC COCKTAILS

### GODFATHER MARTINI 25

double tanqueray gin, 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!