

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
CHERRY STONE CLAMS CASINO smoky bacon, soffrito.....	31
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 & RISOTTO

	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
GOAT CHEESE TORTELLINI "PRIMAVERA" asparagus, english peas, walnuts	25	35
PENNE "ALLA CARBONARA"	27	37
SPAGHETTINI "CACIO E PEPE"	24	34
ORECCHIETTE "ALLA CALABRIA" zesty broccoli ragu	28	38
DAVID'S PARMESAN RISOTTO	25	35

ANGELENO'S FAMILY MENU

Inspired by the lively Italian-American family table, Chef David has created 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.

EXECUTIVE CHEF, DAVID ALMANY

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 “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</i> <i>porcini rubbed</i> <i>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 turino

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!