

Angeleno

~ LUNCH ~

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
BARBEQUED OCTOPUS "ALLA PIZZAIOLO" chickpeas, celery, oregano, lemon	27
CAESAR SALAD parmesan, croutons, soft-cooked egg <i>add chicken 6</i>	27
SIGNATURE PIZZETTA melting mozzarella cheese, olive oil, sea salt	21
ANGELENO'S ANTIPASTI PLATTER premium cold cuts, artisan cheese, olives, toast	42

SIGNATURE SET LUNCH

main course pricing includes antipasto bar and choice of dessert

ANTIPASTO BAR chef's daily selection

ANGELENO'S SPAGHETTI & MEATBALLS 35

GRILLED SEA BASS seasonal preparation 42

CHICKEN MILANESE arugula, tomatoes, mustard dressing 35

GRILLED WAGYU STEAK arugula, tomatoes, gorgonzola dolce 42

AFFOGATO vanilla gelato, fresh-pressed espresso

PISTACHIO GELATO *or* RASPBERRY SORBETTO

EARL GREY PANNA COTTA fresh passion fruit

ARTISANAL PASTA

	AP	MC
MAINE LOBSTER SPAGHETTI tomato, garlic breadcrumbs	48	72
RIGATONI "ALLA VODKA" calabrian chilies, tomato, cream <i>add lobster 20</i> 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

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
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 torino

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!