

Angeleno

~ LUNCH ~

FIRST

ANGELENO'S ANTIPASTI PLATTER premium cold cuts, artisan cheese, olives, toast	42
HOUSE CHOPPED SALAD iceberg, radicchio, beans, salami, provolone, tomato, peppers...	27
WAGYU BEEF CARPACCIO arugula, parmesan cheese, truffle vinaigrette, fried capers	31
SIGNATURE MEATBALLS	22
BARBEQUED OCTOPUS "ALLA PIZZAIOLO" chickpeas, celery, oregano, lemon	27
BURRATA CAPRESE roasted & raw cherry tomatoes, basil pesto, garlic toast	31
CAESAR SALAD parmesan, croutons, soft-cooked egg <i>add chicken 6</i>	27
SIGNATURE PIZZETTA melting mozzarella cheese, olive oil, sea salt	21

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 SORBETO

EARL GREY PANNA COTTA fresh passion fruit

ARTISANAL PASTA

	AP	MC
MAINE LOBSTER SPAGHETTI tomato, garlic breadcrumbs	48	72
RIGATONI "ALLAVODKA" calabrian chilies, tomato, cream <i>add lobster 20 36</i>	24	34
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
ORECCHIETTE "ALLA GALABRIA" zesty broccoli ragu	28	38

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

SEAFOOD

ROASTED JUMBO PRAWNS "ALLA SCAMPI"	55
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 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 Amarone Oro 24, Cleopatra Prosecco 20

HOUSE NEGRONIS 22

PGH

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!