

# ANJELICA'S

## Restaurant

### ANTIPASTO

#### BURRATA

roasted kabocha squash, spicy hazelnuts, maple vinaigrette, pomegranate 18

#### SPIEDINI DI MOZZARELLA

crispy semolina bread, melted mozzarella, tomato caper sauce 15

#### BAKED EGGPLANT

crispy baked eggplant, 24 month aged parmigiano reggiano, mozzarella, marinara 16

#### CAPESANTE CON POLENTA

day boat scallops, stone ground polenta, broccoli rabe, brown butter, lemon, sage 18

#### VONGOLE OREGANATA

baked little neck clams, toasted bread crumbs, lemon 14

#### POLPETTE AL FORNO

veal and beef meatballs, fried Italian peppers, housemade ricotta, basil 18

#### FRITTO MISTO

fried calamari, scallops, shrimp, clams, lemon, parsley, marinara 24

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### INSALATA

#### CLASSIC CAESAR SALAD

little gem lettuce, semolina croutons, parmigiano anchovy dressing 14

#### FENNEL AND APPLE SALAD

baby arugula, shaved fennel, fresh mint, oranges, toasted pecans, pecorino romano, honey shallot vinaigrette 15

#### BABY BEET SALAD

red and golden baby beets, cara cara orange, pistachio pesto, goat cheese, citrus vinaigrette 15

#### HOUSE CHOPPED

romaine, radicchio, endive, red onion, cucumber, vinegar peppers, garbanzo beans, parmigiano reggiano, house dressing 15

#### TRI COLORE

arugula, radicchio, endive, shaved parmigiano reggiano, toasted pignoli nuts, lemon, extra virgin olive oil 15



### • PASTA •

*Our Homemade Pastas are made with Fresh Farm Eggs and Castle Valley Mill Stone Ground Flour*

#### CASARECCE ARRABBIATA

homemade casarecce pasta, spicy pomodoro sauce, hot cherry peppers, basil, pecorino 27

#### PAPPARDELLE BOLOGNESE

homemade pappardelle, beef and veal ragu, grana padano 28

#### SPAGHETTI AL POMODORO

homemade spaghetti, tomato basil 26

#### LINGUINE ALLE VONGOLE

little neck clams, parsley, garlic, peperoncino 28

#### RIGATONI DE ZUCCA

honeynut squash, sweet fennel sausage, sautéed onion, Spanish pignoli nuts, cream 28

#### CACIO E PEPE

homemade spaghetti, cracked black pepper, pecorino romano 28

#### CAVATELLI AND BROCCOLI

cavatelli, broccoli, romanesco cauliflower, garlic, olive oil, anchovy, parmigiano reggiano 26

*Gluten Free and Whole Wheat Pasta Available*

### • CARNE •

#### VEAL MILANESE

breaded veal scaloppini, arugula, radicchio, endive, red onion, parmigiano reggiano, lemon, extra virgin olive oil 32

#### VEAL SALTIMBOCCA

prosciutto di parma, mozzarella, sage, sauteed spinach, yukon potatoes 34

#### DOUBLE CUT BERKSHIRE PORK CHOP

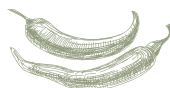
broccoli rabe, caramelized onion • please allow 45 minutes 42

#### RISOTTO STUFFED CHICKEN

bell and evan's chicken stuffed with mozzarella, mushroom risotto and prosciutto in a sherry wine sauce with sautéed spinach 28

#### FILET MIGNON

8 oz filet, gorgonzola dolce, barolo wine sauce, mashed potatoes 45



### Salumi e Formaggi

Prosciutto di Parma, salami toscano, mortadella, truffle salami, spicy calabrese, pecorino tartufo, parmigiano reggiano, shepards cheese, sharp provolone, house made ricotta, Sicilian olives, local fruit jam, rosemary marcona almonds

Piccolo 28  
Grande 48

### CONTORNI

Rosemary fingerling potatoes 6

Artichokes, spinach and portobello mushrooms 8

Wild mushroom risotto 12

Sauteed escarole and beans 12

Homemade potato chips and hot peppers 8

Sauteed broccoli rabe M/P

Fried Italian peppers with ricotta 12

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### PESCE

#### SALMONE AGRODOLCE

grilled organic salmon, beluga lentils, oreganata string beans, maple dijon sauce 28

#### SOLE AL LIMONE

pan seared local sole, lemon, butter, capers 34

#### ZUPPA DE PESCE

Neopolitan fish stew, calamari, scallops, mussels, clams, sole, tomato broth, orzo 38

#### LOBSTER FRA DIAVOLO

whole lobster, clams, shrimp in a spicy tomato clam sauce over linguine M/P

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*Anjelica's is passionate about incorporating local, seasonal ingredients as often as the market allows. We have developed strong relationships with purveyors and farmers dedicated to their craft. A list of our suppliers can be provided upon your request.*