



ANJELICA'S

NEW YEAR'S 2018

\$55 PER GUEST 3-5 PM \$85 PER GUEST 5-10 PM

APERITIVO!

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chefs offering of seasonal amuse bouche

PRIMI

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BARBIATOLA

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

HOUSE CHOPPED

romaine, radicchio, endive, cucumbers, red vinegar peppers, garbanzo beans,
parmigiano reggiano, red wine vinaigrette

TOASTED FARRO

roasted butternut squash, cauliflower, sautéed spinach, goat cheese,
warm apple cider vinaigrette

BAKED CAPELLINI

thin layer of baked angel hair pasta, parmigiano reggiano,
bachel, prosciutto Cotto

LOBSTER TORTILONNI

homemade ricotta, lobster meat, lemon, butter, tarragon

VONGOLE OREGANATA

baked little neck clams, herbed bread crumbs, lemon

CAPESANTE CON POLENTA

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

SPIEDINI

crispy semolina bread, melted mozzarella, tomato caper sauce

POLPETTE AL FORNO

veal and beef meatballs, fried Italian peppers, housemate ricotta, basil

SECONDI

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LOCAL LEMON BUTTER SOLE

sautéed escarole and canellini beans

LOCAL BLACK SEA BASS

pan seared over fregola, little neck clams,
New Zealand mussels, baby carrots, vegetable clam broth

BRAISED SHORT RIB

creamy stone ground polenta, baby carrots , jus

BABY RACK OF LAMB

natural juices, Yukon mashed potatoes, oreganata string beans

FILET MIGNON

gorgonzola dolce, barolo wine sauce, whipped potatoes

PAPARDELLE POMODORO

homemade papardelle pasta, tomato basil, parmigiano reggiano

LOBSTER SAUCE

rigatoni, lobster meat, spicy blush sauce

ADDITIONAL MENU ITEMS \$15

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LOBSTER FRA DIAVOLO

lobster, clams, shrimp over linguine in a spicy tomato clam sauce

25 OUNCE BONE IN RIB EYE

parmesan truffle fries