

ANJELICA'S Restaurant

ANTIPASTO

VONGOLE OREGANATA

baked little neck clams, herbed
breadcrumbs, lemon 12

FRITTO MISTO

fried calamari, scallops, shrimp,
clams, lemon, parsley, marinara 18

BURRATA

creamy burrata, warm delicata
squash, brown butter hazelnuts,
pomegranate, maple-cider
vinaigrette 16

TOASTED FARRO SALAD

roasted cauliflower, butternut
squash, spinach, goat cheese,
warm apple cider vinaigrette 13

BAKED EGGPLANT

crispy baked eggplant, 24 month
aged parmigiano reggiano,
mozzarella, marinara 13

POLPETTE AL FORNO

veal and beef meatballs, fried
Italian peppers, house made
ricotta, basil 14

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INSALATA

CLASSIC CAESAR

Little gem lettuce, semolina
croutons, parmigiano anchovy
dressing 12

HOUSE CHOPPED

romaine, radicchio, endive, red
onion, cucumber, vinegar peppers,
garbanzo beans, parmigiano
reggiano, red wine vinaigrette 13

TRI COLORE

arugula, radicchio, endive, toasted
pignoli nuts, lemon, extra virgin
olive oil 12

GOLDEN BEET SALAD

baby red and golden beets, cara
cara orange, pistachio pesto, goat
cheese, citrus vinaigrette 13

• SANDWICHES •

PANINO DI FONTINA

melted fontina cheese, prosciutto cotto, toasted
country bread served with soup of the day 16

IL BUONO

prosciutto di Parma, prosciutto cotto, salami
Toscano, provolone, roasted bell pepper,
little gem lettuce, red wine vinegar, oregano,
toasted semolina, served with house made potato
chips and hot peppers 15

CHICKEN MILANESE SANDWICH

breaded chicken cutlet, buffalo mozzarella, arugula,
roasted bell pepper aioli, basil, aceto balsamico
served with French fries 16

• PASTA •

*Our Homemade Pastas are made with
Fresh Farm Eggs and Molino Dallagiovanna Flour*

CASARECCE ARRABBIATA

homemade casarecce, pomodoro, hot cherry
peppers, basil, pecorino Romano 18

CACIO E PEPE

homemade spaghetti, pecorino romano,
cracked black pepper 18

PAPPARDELLE BOLOGNESE

homemade pappardelle, beef and veal ragu,
parmigiano reggiano 18

Gluten Free and Whole Wheat Pasta Available

• SECONDI •

SOLE AL LIMONE

pan seared local sole, lemon, butter,
capers and arugula salad 22

SALMON AGRODOLCE

grilled organic salmon, maple dijon, beluga
lentils and string beans 18

VEAL SALTIMBOCA

prosciutto di Parma, mozzarella, sage,
sautéed spinach, Yukon potatoes 19

POLLO DANILLO

chicken milanese, prosciutto crudo,
mozzarella, aceto balsamico, insalata tri colore 18



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

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CONTORNI

Rosemary fingerling potatoes 6

Artichokes, spinach and
portobello mushrooms 8

Wild mushroom risotto 10

Sauteed escarole and beans 8

Homemade potato chips
and hot peppers 6

Sauteed broccoli rabe M/P

Fried Italian peppers
with ricotta 10

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