

ANJELICA'S

Restaurant

ANTIPASTO

BURRATA

crispy prosciutto di parma, English peas, mint, warm garlic bread 18

BAKED CAPELLINI

thin layer of capellini pasta baked with parmigiano reggiano, bechamel, and prosciutto cotto 26

ASPARAGUS OREGANATA

local asparagus, lemon, parmigiano breadcrumbs 16

POLPO

pan seared octopus, shaved fennel and parsley salad, crispy potato, preserved meyer lemon citronette 22

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 shrimp, sea diver scallops, clams, calamari, remoulade, parsley, lemon 24

SCALLOPS SCAMPI

pan seared day boat scallops, oreganata bread crumbs, scampi sauce, saffron risotto 18

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INSALATA

HOUSE CHOPPED

romaine, radicchio, endive, red onion, cucumber, vinegar peppers, chickpeas, parmigiano reggiano, house dressing 16

SHAVED ARTICHOKE SALAD

shaved baby artichokes, shaved celery, baby arugula, lemon, extra virgin olive oil, black pepper, parmigiano reggiano 18

FENNEL AND STRAWBERRY

shaved fennel, strawberries, arugula, toasted pecans, pecorino romano, honey shallot vinaigrette 16

CLASSIC CAESAR

little gem lettuce, semolina croutons, parmigiano anchovy dressing 14



• PASTA •

Our homemade pastas are made with fresh farm eggs and semolina 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 32

SPAGHETTI AL POMODORO

homemade spaghetti, tomato basil 27

LINGUINE ALLE VONGOLE

little neck clams, parsley, garlic, peperoncino 32

RIGATONI PISELLI

English peas, sweet fennel sausage, vodka sauce 32

CACIO E PEPE

homemade spaghetti, cracked black pepper, pecorino romano 32

ORECCHIETTE RABE AND SAUSAGE

homemade orecchiette, sweet fennel sausage, broccoli rabe, parmigiano reggiano 32

Gluten Free and Whole Wheat Pasta Available

• CARNE •

VEAL MILANESE

fried scallopini of veal, fava beans, shaved red onion, baby arugula, meyer lemon vinaigrette, oldwick shepherd pecorino 34

VEAL SALTIMBOCCA

veal scallopini, prosciutto di parma, sage, mashed potatoes 34

VEAL CHOP PARMIGIANA

buffalo mozzarella, spaghetti pomodoro 48

RISOTTO STUFFED CHICKEN

free range chicken stuffed with mozzarella, mushroom asparagus risotto and prosciutto in a sherry wine sauce, sautéed spinach 32

BERKSHIRE PORK CHOP

double cut pork chop, cipollini onions, sautéed broccolli rabe • *please allow 45 minutes* 48



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

Baby artichokes oreganata 12

Sautéed Cannellini beans 6

Rosemary fingerling potatoes 6

Artichokes, spinach and portobello mushrooms 8

Homemade potato chips and hot peppers 8

Sauteed broccolli 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 34

SOLE AL LIMONE

pan seared local sole, lemon, butter, capers 38

ZUPPA DE PESCE

Neopolitan fish stew, calamari, scallops, mussels, clams, sole, tomato broth, linguine 42

LOBSTER FRA DIAVOLO

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