

# ANJELICA'S

## Restaurant

### ANTIPASTO

**CANNELLONI PRIMAVERA**  
ricotta, swiss chard, English peas,  
carrots, bechamel, pomodoro 16

**BURRATA**  
crispy prosciutto di parma, English  
peas, mint, warm garlic toast 16

**BAKED CAPELLINI**  
thin layer of baked capellini pasta,  
bechamel, parmigiano reggiano,  
prosciutto cotto 26

**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

**MOZZARELLA EN CARROZZA**  
crispy mozzarella, pomodoro,  
basil 16

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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

**NEW YORK STRIP**  
sliced grass fed strip steak, salsa verde,  
rosemary roasted potatoes 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  
Risotto of the day 12  
Rosemary fingerling potatoes 6  
Artichokes, spinach and  
portobello mushrooms 8  
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 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