

ANJELICA'S

Restaurant

ANTIPASTO

BAKED CAPELLINI

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

FRITTO MISTO

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

POLPETTE AL FORNO

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

VONGOLE OREGANATA

baked little neck clams, toasted
bread crumbs, lemon 14

ZUPPA DI CLAMS

little neck clams, sweet corn
sungold tomatoes, leeks,
pancetta 18

POLPO

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

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

WARM MUSHROOM SALAD

local porcini, oyster and lion's mane
mushrooms, Sardinian couscous,
sautéed shallots, cilantro,
parmigiano reggiano 18

BABY 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

sweet fennel sausage, English peas, 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, sungold cherry tomatoes,
red onion, arugula, red wine vinaigrette 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 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

sautéed spinach 6

artichokes, spinach and
portobello mushrooms 8

homemade potato chips and
hot peppers 8

sautéed 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

Parties of 8 guests or more will be charged a 20% gratuity