

ANJELICA'S

Restaurant

ANTIPASTO

PEPPERS AGRODOLCE

housemade ricotta on warm country bread, peppers agrodolce, honey, basil 14
add sausage 18

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

EGGPLANT FRITTI

crispy eggplant, honey, pimenton, feta cheese, rosemary 16

BUFFALO MOZZARELLA

buffalo mozzarella, 24 month aged prosciutto di parma, extra virgin olive oil, basil 19

VONGOLE OREGANATA

baked little neck clams, toasted bread crumbs, lemon 14

SCALLOPS SCAMPI

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

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INSALATA

PEAR AND CHICORY

assorted chicories, pear, brown-butter hazelnuts, gorgonzola picante, honey vinaigrette 16

WARM MUSHROOMS

assorted pan seared local mushrooms, parmigiano reggiano, fregola, sautéed shallots, lemon and olive oil 18

TRI COLORE

arugula, radicchio, endive, toasted pignoli nuts, parmigiano reggiano 17

CELERY AND APPLE

shaved celery, apple, fennel, arugula, walnuts, basil, shepherd's pecorino, lemon, olive oil, shallot dijon vinaigrette 16

HOUSE CHOPPED

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



• PASTA •

CASARECCE ARRABBIATA

homemade casarecce pasta, spicy pomodoro sauce, hot cherry peppers, basil, pecorino 27

TAGLIATELLE BOLOGNESE

homemade tagliatelle, beef and veal ragu, grana padano 32

MAFALDINE AL LIMONE

homemade ribboned pasta, meyer lemon, parmigiano reggiano, lemon-herb breadcrumbs 32

CREMA DI NOCI

rigatoni pasta, walnut cream sauce, parmigiano reggiano, marjoram 27

RAGU

braised short rib ragu, soffritto, mezze rigatoni 28

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, arugula, red onion, lemon, extra virgin olive oil, parmigiano reggiano 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* 52



Salumi e Formaggi

prosciutto di parma, salami toscano, mortadella, truffle salami, spicy calabrese, pecorino tartufo, parmigiano reggiano, shepherd's cheese, crema di blue, house made ricotta, sicilian olives, local fruit jam, rosemary marcona almonds

Piccolo 28
Grande 48

CONTORNI

baby artichokes oreganata, mint 12

sautéed cannellini beans 6

artichokes, spinach and portobello mushrooms 8

homemade potato chips and hot peppers 8

sautéed broccolli rabe, parmigiano reggiano 12

fried Italian peppers with ricotta 12

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PESCE

SALMONE

pan seared salmon, sautéed artichoke hearts, spinach 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