



# ANJELICA'S

## SPUNTINI

**LA TUR** | whipped la tur cheese, salami rossa, bruleed tangerine, millefiori honey 20

**OLIVES ALL' ASCOLANA** | crispy fried olives stuffed with parmigiano, pork, chicken and herbs 16

**SPUMA DI MORTADELLA** | mortadella and pistachio spread, gorgonzola pancake 18

**ROASTED PEPPERS** | charred jimmy nardello peppers, homemade ricotta, herb gremolata, benchmark garlic bread 18

## ANTIPASTI

**OSTRICHE** | baked barnegat bay oysters, prosciutto di parma, 'nduja butter, breadcrumbs, chive 24

**CAVOLOFIORE** | whole roasted cauliflower, whipped ricotta, currants, walnut parsley gremolata 26

**POLPETTE EMILIA** | pork meatballs, tomato sugo, homemade ricotta 26

**POLPO** | seared octopus, crispy guanciale, alubia beans, sweet vinegar peppers, aged balsamic 24

**FRITTO MISTO** | fried shrimp, scallops, clams, calamari, lemon, parsley, sea salt 30

## INSALATA

**FINOCCHIO** | shaved fennel, cara cara orange, parmigiano, celery, castelvetrano olives, tangerine citronette 22

**HOUSE CHOPPED** | romaine, radicchio, endive, cucumber, vinegar peppers, red onion, chickpeas, parmigiano reggiano, red wine vinaigrette 24

**MUSHROOM CARPACCIO** | two river royal trumpet mushrooms, parmigiano, meyer lemon, olive oil, aceto balsamico 22

**BARBABIETOLE** | baby beets, blood orange, honey lavender goat cheese, marcona almonds, pistachio, raspberry, winter citrus dressing 22

## PRIMI

**RAVIOLI SORRENTINO** | baked ravioli, homemade ricotta, buffalo mozzarella, pomodoro 34

**CAVATELLI** | broccoli rabe, alubia beans, sweet fennel sausage, parmigiano 34

**SPAGHETTI BRICIOLI** | crispy guanciale, alubia beans, peperoncino, tomato blush sauce, breadcrumbs 34

**TAGLIOLINI AL FORNO** | baked tagliolini pasta, parmigiano reggiano, bechamel, prosciutto cotto 34

## SECONDI

**VITELLO ALLA MILANESE** | fried scallopini of veal, il verdi salad 42

**POLLO RIPIENO** | roast chicken stuffed with spinach, two river mushrooms, mozzarella, sundried tomato, pan gravy 38

**COTOLETTA ALLA PARMIGIANO** | breaded bone-in veal chop, pomodoro, buffalo mozzarella 76

**BRACIOLA DI MAIALE** | double cut pork chop, cipollini onions, roasted potatoes, hot cherry peppers | *please allow 45 minutes* 74

## CONTORNI

**LONG HOT PEPPERS** | sweet and long hot peppers, homemade ricotta, oreganata breadcrumbs 16

**CANNELLINI** | braised white beans, parmigiano br oth, leeks, lemon zest 16

**LA PATATINE** | housemade potato chips, hot cherry peppers 16

**BROCCOLINI** | bagna cauda, parmigiano, breadcrumbs 18

**FAGIOLINI** | string beans, garlic and olive oil 10

EST. 1996

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A 2.85% processing fee will be added to all credit card transactions

