

Angelina's

VALENTINE'S DAY MENU 2025

Benvenuto Dello Chef

Amouse bouche Pairing Sambucese Verde
Goat cheese, puff pastry, swordfish carpaccio with fresh dill

&

Beef tartar tart, 36 months aged parmigiano Reggiano with fresh black truffle

Antipasti (choice of one)

Tartare di Tonno

Yellowfin tuna, pickled purple cabbage in garlic aioli, rice chips

Angelina

Salad

Baby arugula, radicchio trevisano, pomegranate, goat cheese, lemon vinaigrette

Polpo

Caprese

Seared Portuguese octopus, creamy burrata, grape tomato coulis, basil oregano, black squid ink crumble

Manzo Alla

Pizziaola

Shell steak spiedini, grape tomato coulis, grana padana fondue', black olive crumble

Tortino di

Granchio

Seared breaded crab cake, cilantro aioli, watercress

Primi piatti (choice of one)

Scampì Barbabietola e Provola

Red beet risotto, langostine, smoked scamorza cheese sauce

Cappelletti di Manzo

Homemade short rib large tortellini, parmigiano sauce, fried sage

Secondi Piatti (choice of one)

Filetto al Nero D'avola

6 oz prime filet mignon, nero d'avola red wine reduction, grilled baby gem lettuce, roasted patty pan squash

Pollo Milanese

Bone in fried chicken breast, radicchio trevisano, grape tomatoes, baby arugula, lemon vinegarette

Rombo in Crosta di Pane

Squid ink bread crusted turbot, white asparagus, braised endive, citrus sauce

Agnello al Pistacchio

Pistachio crusted 6 oz lamb filet, braised endive, Sicilian caciocavallo cheese sauce

Last Temptation

White chocolate raspberry mousse

(Includes soft drinks espresso, cappuccino, Regular Coffee, tea and dessert)



Angelinas_Ristorante



Angelinas_Kitchen



www.AngelinasRistorante.com

www.AngelinasKitchenUSA.com



\$159 Plus Tax and Gratuity

COSTCO GIFT CARDS NOT VALID WITH THIS PROMOTION

ECX CHEF VINCENZO GALIA