





Costco gift cards may not be combined with this menu promotion

ANTIPASTI (CHOICE OF ONE)

INSALATA SICILIANA

Red and white endive, romaine lettuce, blood orange and pistachio in a red wine dressing

INSALATA DI POLIPO

sliced thin octopus, served with fenel, scallions and red radish in a lemon olive oil dressing

PARMIGIANA CROCCANTE

Fried Eggplant parmigiano served in a grana padana fondue and basil oil

BRESAOLA DI TONNO

Imported smoked tuna from Sardinia, with chive aioli, blood orange frisee and marinated wild cipollini

PASTA COURSE

LASAGNA GOURMET

Pan seared traditional Bolognese Lasagna served with besciamella sauce and roasted grape tomato sauce

SECONDI PIATTI (CHOICE OF ONE)

ALL SERVED WITH FINGERLING POTATOES AND ORGANIC VEGETABE

SALMONE ARROSTO

Pan roasted Scottish Salmon in a lemon cream sauce and salmon caviar

COSTOLETTA DI AGNELLO

Encrusted pistachio lollipop rack of lamb served in a red wine reduction

DENTICE ALLA PLANCIA

Pan roasted red snapper filet served with red pepper aioli, blood orange, sorrel and frisee salad

POLLO VALDOSTANO

Frenched Chicken Breast Stuffed with Prosciutto Cotto, Mozzarella and Asparagus in a truffle cream sauce

FILETTO DI MANZO AI PORCINI

Grilled Angus Prime filet mignon served with braised shitake mushrooms, wild scallions and porcini mushrooms

INCLUDES DESSERT, COFFEE AND TEA AND SOFT DRINKS \$139pp plus tax and a 20% service charge

Ask about our Gluten-free pasta and Vegetarian dish

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