

GLUTEN-FREE MENU (SUBJECT TO CHANGE)

Angeline

Formaggie

PARMESAN	12	PROSCIUTTO.....	14
FONTINA.....	11	SALAMI	12
GORGONZOLA.....	13	SOPPRESSATA.....	12
TASTING BOARD		24	

Antipasti

ROASTED SWEET
& HOT PEPPERS
with burrata
13

CAPONATA
10

SHAVED
ZUCCHINI
with dill & lemon
10

MARINATED
ARTICHOKES
mint
13

SOUPS & SALADS

CLASSIC CAESAR	12	MINISTRONE	11
ARUGULA.....	11	ESCAROLE	12
<i>gorgonzola, pistachio & balsamic</i>		<i>shaved artichoke, lemon & parmesan</i>	



GLUTEN-FREE MENU

Pasta

**All pastas are substituted with a gluten-free rigatoni noodle*

SPAGHETTI <i>puttanesca</i> 27	TAGLIATELLE <i>bolognese</i>28
LINGUINE <i>clams, pancetta & chili flakes</i> 28	BUCATINI <i>short rib ragu & chili flakes</i>28
FETTUCCINE <i>alfredo, lemon & pepper</i> ...24	GEMELLI <i>lamb sausage & rapini</i>26
PACCHERI <i>lobster fra diavolo</i>39	CAVATELLI <i>sunday sauce & ricotta</i> 25
RIGATONI <i>vodka sauce</i> 26	

**No Substitutions Please*

Classics

BEEF PIZZAIOLA 32	
FLUKE PICCATA..... 31	BRACIOLE 37

Wood-Fired

GRILLED SWORDFISH <i>sicilian style</i> 39	WHOLE GRILLED BRANZINO <i>shaved celery & mushroom crudo</i> 41	GRILLED VEAL CHOP <i>prosciutto, sage, & lemon</i> 48
FENNEL-CRUSTED PORK CHOP <i>with sausage & peppers</i> 32	GRILLED PRIME RIBEYE <i>oregano, chiles, anchovy</i> 52	GRILLED PRIME STRIP STEAK <i>porcini crust</i> 50

Sides

ESCAROLE <i>garlic & chilies</i> 9	POLENTA <i>red sauce, mascarpone</i> 10
MUSHROOMS <i>rosemary</i> 12	RAPINI <i>garlic & chiles</i> 10
FRIED POTATOES <i>parmesan</i> 9	BRUSSELS SPROUTS <i>sicilian style</i> .. 11
ROASTED ASPARAGUS <i>lemon</i> 12	

**Consuming raw or undercooked food may result in foodborne illness. We do not list all ingredients, please let your server know if you have any allergies or dietary restrictions.*

