

# ANGELINA'S RISTORANTE

BONITA SPRINGS

3-COURSE DINNER • \$49.00 OR \$59.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Caesar Salad

*Romaine, Parmigiano-Reggiano, Hand-Torn Croutons, Garlic-Anchovy Dressing*

### Cream Of Mushroom Soup

*Button Mushrooms, Cream, Prosciutto & Talleggio*

### Tomato Caprese

*House-Made Mozzarella, Heirloom Cherry Tomato*

## \$49 SECOND

### Butternut Squash Ravioli

*Handmade Ravioli, Sauce Of Orange, Sun-Dried Tomato & Butter. Finished With Truffle Oil, Arugula & Candied Pecans*

### Veal Bolognese

*Handmade Tagliatelle, Veal Bolognese Ragù, Parmigiano-Reggiano, Herbed Ricotta*

### Shrimp Orecchiette

*Gulf Rock Shrimp, Basil Pesto, Cream, Parmigiano-Reggiano & House Made Orecchiette, Topped With Toasted Pine Nuts*

## \$59 SECOND

### Pork Osso Buco

*Sixteen Ounce Braised Pork Osso Buco, Natural Reduction, Yukon Gold Potato Puree, Pickled Fennel & Fennel Pollen*

### Veal Marsala

*Veal Tenderloin Scallopini, Wild Mushrooms, Sweet Marsala Sauce, Broccolini, Roasted Fingerling Potatoes*

### Branzino Piccata

*Branzino Served With Baked Parmesan & Bacon Ziti Cake, Broccolini & Yellow Peperonata, White Wine Lemon-Caper Sauce*

## THIRD

### Angelina's Signature Zeppoli

*Served With Chocolate Ganache & Mixed Berry Dipping Sauce*

### Cannoli

*Our Homemade Cannoli Shells With Our Signature Filling*

### Scoop Of Gelato OR Sorbetto

*Inquire For Daily Flavors*



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.