

ANTIPASTI

SALUMI selection of cured meats 20

FORMAGGI selection of Italian and local cheeses 19

SALUMI & FORMAGGI combination plate with housemade condiments 40

WOOD-FIRED OLIVES garlic, fennel, citrus zest 7

DEVEILED EGGS prosciutto, Italian chili crisp 7

ANGELENA'S PIMENTO CHEESE cheddar, Parmesan, Calabrian chiles, roasted peppers 12

ARANCINI housemade risotto croquettes
Short Rib & Truffle 13
Tomato & Mozzarella 12

BEEF TARTARE caper, shallot, black truffle, Parmesan, potato crisp 16

FRUTTI DI MARE fried shrimp, calamari, and local fish, pepperoncini, lemon aioli 14

BURATTA arugula, balsamic, fig 15

WOOD-FIRED MEATBALLS beef and pork meatballs, marinara, whipped ricotta 15

BUTTERNUT SQUASH SOUP pear, sage, crème fraiche 12

ANGELENA'S

RISTORANTE  ITALIANO

SALAD

ROASTED CAULIFLOWER pickled raisins, chili, dill, yogurt 13

SICILIAN BEET SALAD Local beets, orange, fennel, green goddess dressing, pistachio 13

INSALATA MISTA mixed greens, local vegetables, lemon vinaigrette 12

CRISPY BRUSSELS SPROUTS 196 Black Garlic Honey, apple, hazelnut 14

CAESAR SALAD Little Gem, garlic breadcrumbs, Parmesan, tomato powder 13

ADD: Chicken or Shrimp 7

BUBBLE BAR

**A BOTTLE OF PROSECCO, SERVED TABLESIDE
WITH A SELECTION OF SEASONAL
FRESH JUICE AND GARNISHES \$35**

BRUNCH

BATTER DIPPED FRENCH TOAST Maple, sweet ricotta, berry syrup 12

SHRIMP & GRITS Gulf shrimp, vodka sauce, crispy prosciutto, C & D Mill grits 19

AMERICANO Two eggs any style, Italian sausage, Tuscan-style potatoes 15

MEATBALL AND MOZZARELLA FRITATTA
Italian flat omelet, house-made mozzarella and meatballs 15

FARM EGG BRUSCHETTA Soft scrambled farm egg, truffle cheese, mushrooms 13

ITALIAN BEEF SANDWICH Slow cooked beef, provolone, sweet peppers 17

SPINACH AND ARTICHOKE QUICHE
Fontina, bacon and farm egg filling with house salad 19

JAMES BRISCIONE, EXECUTIVE CHEF

PIZZA

Approx. 12 inches

RED

MARGHERITA basil, mozzarella, evoo 14

ROSSA fresh straciatella, local pesto 17

QUATTRO FORMAGGI mozzarella, gorgonzola, Parmesan, provolone 16

PEPPERONI mozzarella, oregano 17
"Deluxe" add 4

DIAVOLA salami, Calabrian chili, 196 Black Garlic Honey 17

ANGELENA'S bacon marmalade, provolone, arugula 17

WHITE

FUN GUY local mushrooms, gorgonzola, bacon marmalade 16

ZUCCA ricotta, honey, roasted squash, sausage, Calabrian chili 17

PROSCIUTTO DI PARMA garlic butter, Parmesan, arugula 17

LIL' SCAMP Gulf shrimp, Parmesan, pesto 18

OKEY DOKEY artichoke, kale, roasted garlic, mozzarella 17

PIZZA BIANCA mozzarella, Parmesan 8

FEATURED PIZZA

Ask your server for details

Add: prosciutto/salami 4 | farm egg 3
arugula 2 · gluten-free, add 2

CONTORNI

SIDES

Bacon 6

Tuscan Style Potatoes 6

Fresh Fruit 6

COCKTAILS - 11 -

ROMA

bourbon, Cardamaro,
Vermouth di Torino, seville orange

ROSE MARINO

gin, grapefruit-rosemary shrub,
blood orange

CARO MIO

pineapple vodka, fresh orange,
passionfruit

LA MELA

bourbon, apple cider, ginger, Cointreau Noir

LIMONTINI

Angelena's Limoncello, vodka, mint

PERA-FECTO

tequila, pear, lime, jalapeno, salt

AMALFI MULE

vodka, fig, ginger soda

A LETTO

rum, cognac, raspberry-thyme cordial

IN-HOUSE BARREL-AGED NEGRONI

gin, dry vermouth, orange peel

CHEF JAMES' OLD FASHIONED

MGP Noble Oak Double Oak
Bourbon, house-made cola bitters,
local citrus 13

VINO

GLASS: 6 OZ. | QUARTINO: 8.5 OZ.

SPUMANTI

PROSECCO, BISOL JEIO DOC BRUT

Gala apple, fresh, light 9 | 13

BRUT ROSE', CLETO CHIARLI

Strawberry-cream, pastry crust, elegant 10 | 14

MOSCATO, PETALO 'IL VINO DELL "AMORE"

Peach, apricot, vanilla 10 | 14

BIANCO

PINOT GRIGIO, CA' BOLANI 2018

Fresh, honeysuckle, pear 10 | 14

SAUVIGNON BLANC, COLLIO

GRADIS 'CIUTTA 2017

Citrus, wild herbs, flinty minerality 13 | 17

CHARDONNAY SUDTIROL-ALTO

ADIGE, ALOIS LAGEDER 2018

Fresh, melon, peach 12 | 16

VERDICCHIO DEI CASTELLI DI JESI

CLASSICO SUPERIORE, UMANI

RONCHI CASAL DE SERRA 2017

Rich, zesty, structured 13 | 17

ROSATO

PICO MACCARIO "L'AVIGNONE" 2019

Wild strawberry, refreshing 11 | 15

ROSSO

PINOT NERO, TRAMIN 2016

Red fruit, silky, soft 12 | 16

CHIANTI CLASSICO, POGGIO SCALETTE 2018

Ripe cherries, silky, lively 12 | 16

SUPER TUSCAN, BARACCHI O'LILLO 2018

Full-bodied, rich plum,
blackberry, black pepper 11 | 15

SUPER TUSCAN, ORNELLAIA "LE VOLTE" 2018

Dark fruit, rich, savory 20 | 30

NEGROAMARO, COPPI PELLIROSSO 2016

Blackberry, herbaceous, soft 12 | 16

CABERNET SAUVIGNON, PRINCIPI DI BUTERA 2017

Ripe berries, floral notes,
full-bodied 11 | 15

MONTEPULCIANO D'ABRUZZO, CASTRONOVO 2018

Plum, hints of vanilla, coffee,
spice, velvety tannins 11 | 14

SPRITZ - 9 -

CLASSICO SPRITZ

Prosecco, Aperol,
blood orange, fresh orange

ITALIAN 75 SPRITZ

Prosecco, Malfy Gin,
simple syrup, lemon juice

BIRRA

IMPORTED - 6 -

Menebrea Bionda Lager
Menabrea Ambrata
Stella Artois

DOMESTIC - 5 -

Michelob Ultra
Bud Light

CRAFT - 6 -

Causeway IPA,
Fairhope Brewing Co.

I Drink Therefore I Amber,
Fairhope Brewing Co.

30A Beach Blonde Ale,
Grayton Beer Co.

ACQUA

San Pellegrino Sparkling, 1 Liter 6
Acqua Panna Still, 1 Liter 6
Housemade Soda 4

BROOKE PARKHURST, WINE DIRECTOR