

Angeline's

303 S. Church Street, Charlotte, NC 28202 28202-1912 · +17044452540 · Updated: Jan 14, 2026

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SALADS AND SOUP 4

Caesar Salad* **\$13.00**

Baby Gem Lettuce, Pecorino, Breadcrumbs

Seasonal Local Greens **\$14.00**

Chef's Selection of Crisp Greens, Apple, Roasted Squash, Walnuts, Granola, Pecorino

Angeline's Chopped Salad **\$14.00**

Chopped Lettuce, Radicchio, Cherry Peppers, Salumi, Provolone, Cucumber, Tomato, Oregano Vinaigrette

Tomato Bisque **\$12.00**

Whipped Ricotta, Toasted Ciabatta, Salumi, Lemon Agrumato Oil

PIZZAS 6

Prosciutto & Arugula **\$19.00**

White Sauce, Mozzarella, Prosciutto di Parma, Arugula, Lemon Oil

Spicy Pepperoni **\$19.00**

Tomato Sauce, Mozzarella, Calabrian Chili, Hot Honey

Funghi **\$18.00**

White Sauce, Mozzarella, Pecorino, Mushrooms, Black Garlic Aioli

Sausage **\$18.00**

Tomato Sauce, Mozzarella, House Sausage, Caramelized Onions

Margherita **\$17.00**

Tomato Sauce, Mozzarella, Basil, EVOO

Bianca **\$18.00**

White Sauce, Mozzarella, Rosemary, Aleppo, Whipped Ricotta

FOR THE TABLE 6

Whipped Ricotta **\$14.00**

Lavender Honey, Lemon Oil, Pistachio, House Bread

House Selection of Salumi & Cheeses

AVAILABLE OPTIONS

Choice of 3: \$23.00

Choice of 5: \$29.00

Mussels	\$19.00
Tomato-Saffron Broth, N'duja, Calabrian Aioli, Grilled Bread	
Crispy Brussels	\$14.00
Balsamic Apples, Pickled Mustard Seed, Pecorino	
Calamari Semolina	\$18.00
Spring Onion, Pickled Peppers, Arrabbiata Sauce	
Mom's Meatballs	\$15.00
House Blend with Pork, Tomato, Parmesan	

MAINS 7

Chicken Milanese	\$29.00
Breaded Chicken Breast, Pomme Puree, Asparagus, White Wine Butter with Mushrooms, Arugula	
Duroc Pork Chop	\$35.00
Bone-in Chop, Rainbow Chard, Peach Mostarda, Cheerwine Reduction	
Grilled New York Strip*	\$48.00
Certified Angus Beef, Bagna Cauda, Roasted Garlic, Fingerling Potato, Salsa Nero	
Salmon alla Pistachio*	\$34.00
Arctic Salmon, Squash, Buerre Monte, Pistachio	
Pan Seared Scallops*	\$42.00
Saffron Risotto, Eggplant Ragout, Lemon Pearls, Roasted Fennel, Herbs	
Ribeye*	\$55.00
Certified Angus Beef, Pomme Puree, Sauce Bearnaise, Yukon Gold Potato Chips	
Eggplant Agrodolce	\$25.00
Charred Eggplant, Onion Agrodolce, Pine Nuts, Aleppo, Crispy Squash Ribbons, Black Garlic Aioli	

PASTAS 5

Chicken Sugo	\$26.00
Strozzapreti, Chicken Bolognese, Spinach, Roasted Mushroom	
Fra Diavolo	\$38.00
Papparedelle, Lobster, Mussels, Shrimp, Calabrian Chili, Fresh Basil, Spicy Breadcrumbs	
Bolognese	\$28.00
Rigatoni, Spiced Beef and Pork, Ricotta	
Cacio e Pepe	\$24.00
Lumache, Pecorino, Toasted Black Pepper	
Squash Agnolotti	\$25.00
Stuffed Pasta, Roasted Winter Squash, Sage, Pistachio, Brown Butter, Pecorino	

SIDES 3

Roasted Fingerling Potatoes

Truffle Aioli

Roasted Asparagus

Caesar Dressing

Roasted Mushrooms

Local Mushrooms, Fresh Herbs

COCKTAILS 9

Ferdinand's Flower

\$16.00

Del Vida Mezcal, Cappelletti, St. Germaine, Lime

Sappy Holidays

\$18.00

Rye Whiskey, Maple, Bitters

Berry and White*

\$18.00

Gin, Lemon, Cranberry, Egg White, Bitters

Nearest Exit*

\$18.00

George Dickel 8 Year, Aperol, Lemon, Honey, Egg White, Tiki Bitters

Mull It Over

\$18.00

Rum, Lime, Montenegro, Cinnamon, Apple Cider

The North Star

\$18.00

Scotch, Amaro Nonni, Ginger, Anise, Ameretto, Lemon

Ralphie's Pajamas

\$18.00

Vodka, Frangelico, Chambord, Cream

Oaxacan Sun

\$17.00

Milagro, Luxardo, Grapefruit, Lime

Cold Storage

\$16.00

Smirnoff, Dolin Blanc, Cointreau, Lemon

BUBBLES & ROSE 3

Prosecco, Jeio, Brut Prosecco, IT

\$12.00

Brut, Chandon, CA

\$18.00

Rosé Syrah Blend, Chapoutier, FR

\$13.00

WHITE 6

Riesling, Schmitt Sohne, GER

\$14.00

Pinot Grigio, Barone Fini, IT	\$13.00
Sauvignon Blanc, Villa Maria, NZ	\$15.00
Chardonnay, Tramin, IT	\$14.00
Moscato d'Asti, Francesca, IT	\$14.00
Verdejo, Arindo, ESP	\$14.00

REDS 7

Super Tuscan, Argiano, IT	\$15.00
Montepulciano, Cora, IT	\$13.00
Sangiovese, Nozzole, IT	\$18.00
Barbera d'Asti, Prunotto, IT	\$14.00
Malbec, Portillo, ARG	\$14.00
Zinfandel, Seghesio, CA	\$18.00
Tempranillo, 12 Linejas, ESP	\$15.00

WINES ON TAP 4

Prosecco, Zardetto, Brut, IT	\$13.00
Chardonnay, Paul Hobbs Crossbarn, CA	\$15.00
Cabernet Sauvignon, Daou , Paso Robles, CA	\$17.00
Pinot Noir, Acrobat, Monterrey, CA	\$16.00

DRAFTS 6

Resident Culture, Lightning Drops Hazy IPA, NC
Devils Logic, Lake Loop Lager, NC
Legion, Lunar Daze, Belgian Wheat, NC
Southern Range, Carolina Pilsner, NC
Wicked Weed, Pernicious IPA, NC
Sycamore, Southern Blonde Girl, NC

BOTTLES AND CANS 7

Angry Orchard, Crisp Apple Cider, NY 5% ABV	\$7.00
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Becks, Germany, Non-Alcoholic	\$7.00
Guinness Draught, Stout, Ireland 4.2% ABV	\$9.00
Stella Artois, Euro Pale Lager, BE 5% ABV	\$7.00
Sugar Creek, Pale Ale, Charlotte, NC 5.2% ABV	\$7.00
Bud Light, USA 5% ABV	\$7.00
Peroni, Euro Pale Ale, IT 5% ABV	\$8.00

PASTA AND PIZZA 5

Bolognese	\$22.00
Rigatoni, Spiced Beef and Pork, Ricotta, Parmesan	
Cacio e Pepe	\$19.00
Lumache, Pecorino, Toasted Black Pepper	
Spicy Pepperoni Pizza	\$19.00
Tomato Sauce, Mozzarella, Calabrian Chili, Hot Honey	
Funghi Pizza	\$18.00
White Sauce, Fresh Mozzarella, Pecorino, Mushrooms, Black Garlic Aioli	
Margherita Pizza	\$17.00
Tomato Sauce, Mozzarella, Basil, EVOO	

SOUPS AND SALAD 5

Caesar Salad*	\$13.00
Romaine, Pecorino, Herb Breadcrumbs	
Angeline's Chopped Salad	\$14.00
Chopped Lettuces, Pickled Cherry Peppers, Salumi, Provolone, Tomato, Cucumber, Oregano Vinaigrette	
Seasonal Local Greens	\$14.00
Chef's Choice with Fresh Fruits and Local Vegetables	
Tomato Bisque	\$12.00
Whipped Ricotta, Toasted Ciabatta, Salumi, Lemon Agravato Oil	
Soup and Sandwich	\$15.00
Tomato Bisque Served with Crusty Grilled Cheese of Provolone, Boxcarr Cottonbell and Prosciutto on Sourdough	

SANDWICHES 5

Italian Beef*	\$18.00
Slow Roasted and Shaved Beef, Hot and Sweet Giardiniera, Provolone, Ciabatta	

Grilled Vegetables	\$15.00
Asparagus, Eggplant, Squash, Mozzarella, Walnut Pesto, Agrodolce	
The Italian	\$18.00
Mortadella, Sweet Soppressata, Castelvetro Olive Salad, Mozzarella, Oregano Vinaigrette, Lusty Monk Mustard, Ciabatta	
Chicken Parmesan	\$16.00
Crispy Chicken Breast, Provolone, Parmesan, Tomato Sauce, Sourdough	
Roasted Turkey and Avocado	\$16.00
Pickled Onions, Arugula, Boxcarr Cottonbell Cheese, Griddled Sourdough	

ITALIAN SPARKLING WINE 10

2016 Bisson, Glera Frizzante, Marca Trevigiana, Liguria	\$60.00
2020 Ceretto I Vingaioli, Moscato d'Asti	\$62.00
NV Cleto Chiarli, Vecchia Modena, Lambrusco, Emilia-Romagna	\$50.00
2020 Elio Perrone, Bigaro, Moscato d'Asti, Rose, Piedmont	\$62.00
NV Ferrari, Brut, Trentino	\$72.00
NV Ferrari, Brut Rosato, Trentino	\$95.00
2020 iPola, Moscato d'Asti, Piedmont	\$52.00
NV Lini 910, Lambrusco, Bianco, Emilia-Romagna	\$52.00
NV Lini 910, Lambrusco, Rosso, Emilia-Romagna	\$50.00
NV Ronco Calino, Franciacorta, Lombardy	\$85.00

PROSECCO 5

NV Jeio Prosecco	\$40.00
NV Nino Franco, Rustico, Valdobbiadene	\$56.00
NV Ruggeri, Brut Rose	\$50.00
NV Scarpetta, Brut Rose	\$47.00
NV Vandori, Brut, Treviso	\$40.00

CHAMPAGNE / SPARKLING 17

NV Billecart-Salmon, Brut Reserve	\$185.00
NV Chandon, Brut, Napa Valley, CA	\$80.00
2008 Dom Pérignon, Brut, Reims	\$815.00

NV Heidsieck, Monopole, Champagne	\$132.00
NV Les Cordeliers, Cremant de Bordeaux Brut Rose, France	\$82.00
NV Louis Roederer, Cristal, Brut	\$975.00
NV Marguet, Shaman Rosé, Ambonnay	\$195.00
NV Moet & Chandon, Imperial, Nectar, Rose, Demi Sec	\$215.00
NV Mumm Napa, Brut Prestige, Napa Valley, CA	\$75.00
NV Savart, l'Accomplie, Brut, 1er Cru, Ecueil	\$185.00
NV Taittinger, Brut, La Francaise, Reims	\$190.00
2005 Taittinger, Comtes de Champagne, Rosé, Reims	\$755.00
NV Veuve Clicquot, Yellow Label, Brut, Reims	\$210.00
NV Yahrpffel, Cremant d'Alsace, France	\$72.00
2016 Zahringer, Blanc de Blancs, Baden, Germany	\$132.00
NV Zahringer, Cuvee Edelgrafler, Baden, Germany	\$68.00
Brut Classic, Domaine Chandon, CA	\$75.00

NORTHERN ITALY 12

2014 Borgo del Tiglio, Bianco, Collio	\$103.00
2016 Borgo del Tiglio, Milleuve, Collio	\$59.00
2015 Borgo del Tiglio, Studio Bianco, Collio	\$295.00
2016 Bozen, Sudtirol Weisburgunder, Alto Adige	\$52.00
2020 Elena Walch, Gewurtzraminer, Alto Adige	\$62.00
2019 Elena Walch, Pinot Grigio Ringberg, Alto Adige	\$75.00
2018 Kelleri Kurtatsch Collerei, Pinot Bianco, Alto Adige	\$40.00
2020 Tiefenbrunner, Chardonnay, Alto Adige	\$62.00
2018 Tiefenbrunner, Feldmarschall, Muller-Thurgau, Alto Adige	\$118.00
2018 Tenuta Mazzolino, Chardonnay, Blanc, Lombardy	\$76.00
2020 Tramin, Chardonnay, Alto Adige	\$54.00
2014 Tramin, Gewurtztraminer, Nussbaumer, Alto Adige	\$112.00

PIEDMONT 3

2020 Ceretto Arneis, Lange	\$60.00
2020 Fontanassa, Gavi Ca' Adua	\$48.00
2016 Luigi Baudana, Dragon, Chardonnay/Riesling, Langhe	\$65.00

VENETO ⁶

2016 Ca dei Frati, I Frati, Lugana	\$54.00
2016 Coffele, Castel Cerino, Soave Classico	\$48.00
2017 Jermann, Vinna, Ribolla Gialla	\$84.00
2019 Inama, Soave, du Lot	\$48.00
2017 Michele Chiarlo, Cortese, La Marne, Gavi	\$50.00
2019 Pieropan, Soave Classico	\$58.00

PINOT GRIGIO ⁴

2021 Bidoli, Friuli, Italy	\$40.00
2019 Borgo Magredo, Friuli, Italy	\$64.00
2020 Di Bruno, Santa Barbara County, California	\$60.00
2020 Lis Neris, Friuli, Italy	\$62.00

TUSCANY ³

2020 Casa alle Vacche, Sangiovese B. Bianco	\$72.00
2018 La Spinetta, Vermentino	\$57.00
2020 Montenedoli, Vernaccia di San Gimignano Tradizionale	\$62.00

CAMPANIA ³

2018 Antonio Mazzella, Ischiba Biancolella	\$60.00
2019 Cantina del Taburno, Fiano Benevetano	\$48.00
2014 Mastroberardino, Nuova Sera, Greco di Tufo	\$72.00

THE ISLANDS ⁷

2017 COS, Terre Siciliane Bianco, Orange, Rami, Sicily	\$84.00
2018 Olianas, Vermintino, Sardinia	\$48.00

2016 Planeta, La Segreta Bianco, Sicily	\$45.00
2015 Tami, Grillo, Sicily	\$55.00
2020 Tenuta Tascante, Buonara, Etna Bianco, Sicily	\$57.00
2019 Tenuta delle Terre Nere, Etna Bianco, Sicily	\$68.00
2018 Tornatore, Caricante, Castiglione di Sicilia, Sicily	\$68.00

GERMANY 5

2020 Peter Lauer, Senior Faß 6, Riesling, Mosel	\$90.00
2018 Von Winnings, Winnings, Pfalz	\$54.00
2019 Zahringer, Weissburgunder Trocken, Pinot Blanc, Baden, Germany	\$124.00
2020 Fritz Windisch, Riesling Kabinett, Rheinhessen	\$45.00
Riesling, Schmitt Söhne QbA, Germany	\$42.00

BURGUNDY 15

Albert Bichot, Chablis	\$104.00
2019 Comtes Lafon, Meursault, Clos de la Baronne	\$360.00
2014 Domaine Gabriel et Paul Jouard, Chassagne-Montrachet	\$198.00
2019 Domaine Prebende, Beaujolais Blanc	\$58.00
2018 Domaine Servin, Chablis, Les Clos Grand Cru	\$265.00
2019 Domaine Tatraux, Givry 1er Cru "Crausot"	\$162.00
2020 Domaine Thierry et Pascale Matrot, Meursault	\$168.00
2015 Etienne Sauzet, Puligny-Montrachet, Hameau de Blagny	\$310.00
2019 Famille Guegen, Bourgogne, Côtes Salines	\$62.00
2020 Jean Francoise Quenard, Savoie Chignin	\$54.00
2019 Jean-Marc Pillot, Chassagne-Montrachet, Les Chaumes	\$178.00
2015 Joseph Drouhin, Saint Veran	\$58.00
2017 Louis Jadot, Pouilly-Fuisse	\$88.00
2018 Louis Latour Mâcon-Lugny Les Genievres, Mâcon-Lugny	\$72.00
2018 Patrick Piuze, Vaillons, Les Minots, 1er Cru	\$195.00

FRANCE 14

2017 Chateau Montcour, Chenin Blanc, Vouvray, Demi-Sec, Loire	\$54.00
2020 Domaine du Val Lamartinien, Saint-Veran	\$78.00
2020 Domaine Sick Dreyer, "Yahrpfifel", Riesling, Alsace	\$75.00
2020 Domaine Sick Dreyer, "Yahrpfifel", Gewurtztraminer, Alsace	\$63.00
2020 Domaine de la Pepiere, Muscadet, Loire	\$60.00
2017 Domaine de la Solitude, Cotes du Rhone Blanc, Rhone Valley	\$42.00
2016 Domaine Specht, Gewurztraminer, Alsace	\$56.00
2011 Dopff & Irion, Tokay Pinot Gris, Alsace	\$48.00
2020 Gilles Lesimple, Sancerre, Loire	\$72.00
2017 Les Hexegonales, Sauvignon Blanc, Touraine, Loire	\$88.00
2020 Maison Chavet, Pouilly-Fume, Loire Valley	\$54.00
2018 Michel Vittan, Sancerre Cuvee	\$95.00
2020 O&T "Les Gourmets", Sauvignon Blanc, Touraine	\$42.00
2011 Rolly Gassman, Riesling Silberberg, Alsace	\$160.00

WORLD WHITES 15

2019 Bengoetxe, Getariako Txakolina, Basque, Spain	\$68.00
2020 Bow and Arrow, Melon de Bourgogne, Willamette, OR	\$74.00
2020 Craggy Range, Sauvignon Blanc, Martinborough, NZ	\$72.00
2020 CVNE, Monopole Blanco	\$45.00
2011 Element Winery, Riesling, Finger Lakes, NY	\$68.00
2020 Giesen, Sauvignon Blanc, Marlborough, NZ	\$42.00
2017 Jager, Federspeil, Gruner Veltliner, Wachau, Austria	\$76.00
2020 Kim Crawford, Sauvignon Blanc, Marlborough, NZ	\$48.00
2020 Paul Cluver, Riesling, Elgin, South Africa	\$54.00
2014 Rafael Palacios, As Sortes, Godello, Valdeorras, ES	\$146.00
2019 Ruttenstock, Gruner Veltliner, Roschitz-Osterreich, Austria, 1L	\$40.00
2020 Simonsig, Chenin Blanc, Stellenbosch, Western Cape, South Africa	\$38.00
2020 State of Mind Riesling, Columbia Valley, WA	\$82.00

2016 Torres, Pazo das Bruxas, Albarino, Rias Baixas, ES	\$58.00
2022 Vavasour, Sauvignon Blanc, Marlborough, NZ	\$50.00

UNITED STATES CHARDONNAY 20

2013 Antica, Napa Valley	\$124.00
2019 Cakebread, Napa Valley	\$134.00
2016 Chateau Montelena, Napa Valley	\$172.00
2018 Copain, Tous Ensemble, Sonoma Coast	\$84.00
2014 Failla, Sonoma Coast	\$104.00
2018 Far Niente, Napa Valley	\$195.00
2018 Jordan, Russian River Valley	\$105.00
2016 Joseph Phelps, Freestone Vineyard, Sonoma Coast	\$98.00
2015 Kongsgaard, Napa Valley	\$295.00
2014 Mayacamas, Mount Veeder, Napa Valley	\$148.00
2017 Mer Soleil, Silver, Santa Lucia Highlands	\$54.00
2016 Neyers Vineyards, Carneros	\$88.00
2018 Orin Swift, Mannequin, Napa Valley	\$88.00
2019 Shadow Ridge, Lodi	\$40.00
2019 Simi, Sonoma Coast	\$65.00
2020 Sonoma-Cutrer, Russian River Valley	\$58.00
2015 Staglin Family, Rutherford	\$225.00
2018 State of Mind, Willamette, OR	\$195.00
2017 Wente, Riva Ranch, Arroyo Seco	\$48.00
2015 Whitcraft, The Mind Behind's Vineyard, Santa Maria Valley	\$155.00

CALIFORNIA 5

2017 Birichino, Chenin Blanc, Jurassic Park Vineyard, Santa Ynez, CA	\$68.00
2020 Cakebread, Sauvignon Blanc, Napa Valley	\$98.00
2018 Cep, Hopkins Ranch, Russian River Valley, Sonoma, CA	\$64.00
2016 Freemark Abbey, Viognier, Napa Valley, CA	\$65.00

2021 Pine Ridge, Chenin Blanc/Viognier, Napa \$40.00

ROSE 5

2020 Campuget, Tradition, Rhone Valley, France \$46.00

2020 Jean Luc Colombo, Cape Bleue \$48.00

2020 M Chapoutier, Belleruche, Cotes-du-Rhone, France \$48.00

2018 Planeta, Sicily \$50.00

2016 Stein, Burgunder Qualitätswein Trocken, Mosel, Germany \$46.00

BARBERA 5

2016 Braida, Il Baciace \$82.00

2020 Cordero di Montezemolo, Barbera d'Alba, Monfalleto \$70.00

2020 Elio Altare, Barbera d'Alba, Piemonte \$65.00

2019 Prunotto, Fuilot, Barbera d'Asti \$56.00

2018 Vietti, Barbera d'Alba, Scarrone \$142.00

DOLCETTO 3

2016 Abbona, Papa Celso \$64.00

2017 Bruno Giacosa, Dolcetto d'Alba \$68.00

2016 Giacosa Fratelli, Dolcetto d'Alba, San Rocco \$62.00

NEBBIOLO 7

2018 Deforville, Langhe \$64.00

2014 Monsecco, Gattinara \$128.00

2013 Nino Negri, Sfursat, Valtelina \$156.00

2019 Renato Ratti, Ochetti, Langhe \$71.00

2020 Vajra, Langhe \$68.00

2019 Vietti, Perbacco, Langhe \$78.00

2016 Villadoria, Bricco Magno \$48.00

BARBARESCO 5

2011 Bruno Giacosa, Santo Stefano	\$498.00
2015 Gaja	\$540.00
2018 La Spinetta, Bordini	\$178.00
2009 Roagna, Paje	\$260.00
2015 Villadoria, Barbaresco	\$90.00

BAROLO 7

2017 Abbona	\$93.00
2010 Armando Piazza, Sottocastello di Novello	\$300.00
2016 Ceretto	\$240.00
2015 Cordero di Montezemolo, Monfalleto	\$135.00
2016 Fontanafredda	\$95.00
2016 Fratelli Alessandria	\$148.00
2012 Giuseppe Mascarello, Monprivato	\$420.00

SUPER TUSCANS 14

2011 Antinori, Solaia, Cabernet Blend	\$628.00
2019 Antinori, Tignanello, Sangiovese Blend	\$365.00
2019 Argiano, Non-Confunditur, Cabernet Blend	\$62.00
2018 Gagnon-Kennedy, La Caccia di San Giovanni	\$215.00
2020 Gaja, Ca'Marcanda, Promis	\$144.00
2018 Guado al Melo, "Rute", Bolgheri Rosso	\$95.00
2018 Felsina, Fontalloro, Sangiovese Blend	\$184.00
2019 Le Cupole Trinoro, Cabernet Franc Blend	\$125.00
2014 Le Macchiole, Paleo, Cabernet Franc	\$288.00
2020 Tenuta dell'Ornellaia, Le Volte, Merlot Blend	\$82.00
2013 Tenuta dell'Ornellaia, Ornellaia, Cabernet Blend	\$460.00
2018 Tenuta di Arceno, Il Fauno di Arcanum, Merlot Blend	\$78.00
2020 Tenuta San Guido, Guidalberto, Merlot Blend	\$160.00
2015 Tenuta San Guido, Sassicaia, Cabernet Blend	\$576.00

SANGIOVESE 7

2018 Argiano, Rosso di Montalcino	\$78.00
2017 Avignonesi, Vino Nobile di Montepulciano	\$88.00
2018 Dei, Rosso di Montepulciano	\$65.00
2014 La Mannella, Rosso di Montalcino	\$85.00
2019 Moris Farms, Morellino di Scansano	\$48.00
2017 Ucceliera, Rosso di Montalcino	\$84.00
2016 Villa Sant'Anna, Vino Nobile de Montepulciano	\$98.00

BRUNELLO DI MONTALCINO 6

2017 Argiano	\$145.00
2012 Casanuova delle Cerbaie, CdC, Riserva	\$165.00
2017 Castello BANFI	\$224.00
2016 Frescobaldi Castelgiocondo	\$170.00
2017 Il Marroneto	\$335.00
2016 Poggio della' Aquila	\$180.00

CHIANTI 9

2019 Antinori, Marchese Antinori, Classico Riserva	\$128.00
2019 Badia a Coltibuono, Classico RS	\$48.00
2020 Cecchi, Chianti	\$58.00
2018 Felsina, Classico Riserva	\$108.00
2019 Il Vescovado, Chianti	\$48.00
2018 Marzocco di Poppiano, Chianti	\$68.00
2020 Selvapiana, Rufina	\$55.00
2019 Tenuta di Arceno, Classico	\$65.00
2020 Volpaia	\$72.00

CENTRAL ITALY 3

2019 CORA, Montepulciano d'Abruzzo	\$46.00
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2018 Fattoria la Valentina, Spelt, Montepulciano d'Abruzzo \$61.00

2011 Paolo Bea, Rosso de Veo, Montefalco \$162.00

SOUTHERN ITALY & THE ISLANDS 8

2019 Calea, Nero d'Avola \$50.00

2018 Cantina Santadi, Noras, Cannonau di Sardegna \$54.00

2018 Masseria Furfante, Nero di Troia, Puglia \$58.00

2019 Pietradolce, Nerello Mascalese, Etna Rosso \$74.00

2019 Planeta, La Segreta Rosso \$45.00

2019 Surrau, "Naracu", Cannonau di Sardegna \$48.00

2019 Tornatore, Nerello Mascalese, Etna Rosso \$65.00

2018 Varvaglione, Papale Primitivo di Manduria, Puglia \$70.00

SPAIN 7

2020 Acentor, Garnacha, Calatayud \$72.00

2015 Bodegas Finca Nueva, Rioja Crianza \$56.00

2016 Ca N'Estruc, L'equilibrista, Garnacha Blend, Catalunya \$80.00

2017 Clos Petit Ona, Priorat \$235.00

2020 Estenas Bobal, Utiel-Requena \$45.00

2018 La Rioja Alta, Vina Alberdi, Tempranillo, Rioja \$68.00

2014 Vina Otano, Tempranillo, Gran Reserva, Rioja \$85.00

BORDEAUX 7

2018 Chateau Bentejac \$54.00

2011 Chateau Corbin \$85.00

2017 Chateau de Pez, St. Estephe \$178.00

2018 Chateau Lassegue, St. Emilion Grand Cru \$145.00

2006 Chateau Mouton-Rothschild, 1er Cru, Pauillac \$1,750.00

2015 Chateau Pince, Pomerol \$158.00

2017 Le Pauillac de Lynch Bages \$185.00

NORTHERN RHONE VALLEY 5

2013 Domaine d'Ampuis, Cote-Rotie	\$248.00
2014 Domaine Jamet, Cote-Rotie	\$278.00
2013 Jean- Louis Chave, L'Hermitage	\$698.00
2015 Jean- Louis Chave, L'Hermitage	\$786.00
2017 Maison Denuziere, Hermitage	\$288.00

SOUTHERN RHONE VALLEY 7

2017 Chateau de Beaucastel, Chateauneuf-du-Pape	\$229.00
2017 Domaine de la Solitude, Chateauneuf-du-Pape	\$145.00
2015 Domaine du Giraud, Chateauneuf-du-Pape	\$154.00
2019 Famille Perrin, Cotes du Rhone, 'Nature' Organic	\$55.00
2019 Jean-Louis Chave, Mon Coeur, Cotes-du-Rhone	\$78.00
2018 Jean-Luc Colombo, "Les Abeilles", Cotes-du-Rhone	\$68.00
2018 Roger Sabon, Chateauneuf-du-Pape	\$195.00

SOUTH AMERICA 7

2018 Black Cabra, Malbec, Mendoza	\$46.00
2019 Bodega Vina Cobos, Felino, Malbec, Mendoza	\$60.00
2016 Concristo Malbec Gran Reserva, Mendoza	\$275.00
2019 Durigutti, Proyecto Las Compuertas Malbec, Mendoza	\$84.00
2017 Enrique Foster, Finca Los Barrancos Malbec, Mendoza	\$65.00
2015 Matetic, EQ Pinot Noir, Casablanca Valley, Chile	\$95.00
2020 Tacho, Valle du Uco, Malbec Reserva, Mendoza	\$55.00

AUSTRALIA 6

2016 d'Arenburg 'The Footbolt', McLaren Vale	\$65.00
2015 Hickenbotham, Brooks Road, Shiraz, McLaren Vale	\$168.00
2014 John Duval, Entity, Barossa Valley	\$128.00
2014 Kaesler, Old Vine Shiraz, Barossa Valley	\$154.00

2011 Penfolds, Grange, Shiraz, Barossa Valley/Mclaren Vale	\$1,850.00
2014 Two Hands, Bella's Garden, Barossa Valley	\$198.00
NEW ZEALAND 1	
2019 Kim Crawford, Pinot Noir, Marlborough	\$55.00
CALIFORNIA PINOT NOIR 21	
2018 Belle Glos, Las Alturas, Santa Lucia Highlands	\$135.00
2012 Cambria, 667, Santa Lucia Highlands	\$98.00
2018 Capioux, Chimera, Russian River Valley	\$90.00
2016 Ceritas, Elliott Vineyard, Sonoma Coast	\$172.00
2016 Ceritas, Hacienda Secoya, Anderson Valley, Mendocino	\$181.00
2019 Diora, La Petite Grace, Monterrey	\$68.00
2015 Emeritus, Hallberg Ranch, Russian River Valley	\$128.00
2017 Failla, Sonoma Coast	\$108.00
2019 Foxen, "Julia's Vineyard", Santa Maria Valley	\$178.00
2020 La Crema, Monterrey	\$56.00
2014 Littorai, Savoy Vineyard, Anderson Valley	\$190.00
2019 Littorai, Sonoma Coast	\$158.00
2014 Maggy Hawk, Jolie, Anderson Valley	\$92.00
2019 Merry Edwards, Sonoma Coast	\$164.00
2020 Orin Swift, Slander	\$132.00
2017 Pali, Huntington, Central Coast	\$65.00
2016 Papapietro Perry, Sonoma Coast	\$135.00
2016 Peake Ranch, Sta. Rita Hills, Monterey	\$132.00
2015 Peay, Savoy Vineyard, Anderson Valley	\$178.00
2016 Shokrian, Santa Barbara County	\$112.00
2019 Sonoma-Cutrer, Sonoma Coast	\$88.00

OREGON PINOT NOIR 5

2018 Antica Terra, Ceras, Eola-Amity Hills	\$288.00
2018 Domaine Serene, Evenstad Reserve	\$198.00
2017 Elk Cove, La Boheme, Yamhill-Carlton District	\$144.00
2018 J.K. Carriere, Clarion, Willamette Valley	\$85.00
2018 Sokol Blosser, Willamette Valley	\$58.00

WORLD RED 4

2014 Chateau Musar, Red Blend, Bekka Valley, Lebanon	\$192.00
2012 Element Winery, Syrah, Finger Lakes, NY	\$110.00
2017 Rickety Ridge, Paulina's Reserve Cabernet, Franschoek, South Africa	\$105.00
2020 Paul Cluver, Pinot Noir, Elgin, South Africa	\$75.00

PROPRIETARY / MERITAGE 13

2013 Colgin, Cariad Red, Napa Valley	\$825.00
2013 Favia, Cerro Sur, Napa Valley	\$420.00
2016 Justin, Isosceles, Unfiltered, Paso Robles	\$199.00
2014 Lail, J. Daniel Cuvee, Napa Valley	\$598.00
2017 Marietta, Arme, North Coast	\$72.00
2016 Opus One, Oakville, Napa Valley	\$887.00
MV Overture by Opus One, Oakville, Napa Valley	\$315.00
2014 Peter Michael, Les Pavots, Knight's Valley	\$498.00
2014 Realm, Moonracer, Napa Valley	\$845.00
2015 Rodney Strong, Symmetry, Alexander Valley	\$132.00
2015 Rowen, Cooley Ranch Vineyard, Sonoma County	\$134.00
2017 Stag's Leap Wine Cellars, Artemis, Napa Valley	\$188.00
2013 Vineyard 29, Aida, Napa Valley	\$648.00

CALIFORNIA FAVORITES 21

2013 Domaine de la Terre Rouge, Garrigue, Syrah/Cab Blend, Sierra Foothills, Mendocino	\$102.00
2012 Domaine de la Terre Rouge, Tete-a-Tete, Rhone Blend, Sierra Foothills, Mendocino	\$52.00

2019 Decoy Merlot, Sonoma County	\$58.00
2018 Duckhorn Merlot, Napa Valley	\$138.00
2016 Ehren Jordan, Day, Zinfandel, Dry Creek Valley	\$92.00
2014 Favia, Quarzo, Syrah, Amador County	\$252.00
2019 Foxen, Cabernet Franc, Tinaquaic Vineyard	\$168.00
2019 Marietta, Christo, Grenache Blend, Sonoma County	\$62.00
2021 Orin Swift, 8yrs in the Dessert, Zinfandel Blend, Napa	\$132.00
2020 Orin Swift, Abstract, Rhone Blend, Saint Helena	\$105.00
2019 Orin Swift, Machete, Petite Sirah Blend, Napa Valley	\$152.00
2019 Orin Swift, Mercury Head	\$288.00
2019 Orin Swift, Papillon, Napa Valley	\$188.00
2013 Paloma, Merlot	\$170.00
2019 The Prisoner, Red blend, Napa Valley	\$145.00
2017 Sbragia, Petite Syrah, Dry Creek, Sonoma County	\$138.00
2020 Seghesio, Zinfandel, Sonoma County	\$68.00
2016 Shokrian, Syrah, Santa Barbara County	\$112.00
2016 Smith Wooten, Petite Sirah, Napa Valley	\$125.00
2018 Upshot, Zinfandel Blend, Sonoma County	\$58.00
2018 Whitehall Lane, Merlot, Napa Valley	\$95.00

CALIFORNIA CABERNET SAUVIGNON 31

2012 Andrew Geoffrey, Diamond Mountain District, Napa Valley	\$255.00
2014 Anakota, Helena Vineyard, Sonoma County	\$298.00
2019 Cakebread, Napa Valley	\$178.00
2015 Cardinale, Napa Valley	\$595.00
2020 Caymus, Napa Valley	\$215.00
2016 Caymus Special Selection, Napa Valley	\$495.00
2018 Chateau Montelena, Napa Valley	\$168.00
2020 Component, Napa Valley	\$375.00

2012 DAOU, Paso Robles	\$68.00
2016 DAOU, Soul of a Lion, Paso Robles	\$275.00
2019 Far Niente, Oakville, Napa Valley	\$425.00
2018 Fortress, Knights Valley, Sonoma	\$92.00
2019 Frank Family, Napa Valley	\$155.00
2019 Goldshmidt Vineyards, Hilary, Oakville	\$124.00
2016 Heitz Cellar, Lot C-91, Napa Valley	\$235.00
2019 J. Lohr, Hilltop, Paso Robles	\$98.00
2020 Jordan, Alexander Valley	\$168.00
2020 K.T. Winery, California	\$76.00
2018 La Jota, Howell Mountain, Napa Valley	\$245.00
2018 Louis Martini, Napa Valley	\$92.00
2018 Mt. Brave, Mt. Veeder, Napa Valley	\$225.00
2019 Napa Cellars, Napa Valley	\$88.00
2014 Rodney Strong, Alexander's Crown, Alexander Valley	\$208.00
2015 Sbragia, Mt. Veeder, Napa Valley	\$155.00
2013 Shafer, Hillside Select, Stag's Leap District	\$598.00
2014 Shafer, Hillside Select, Stag's Leap District	\$648.00
2017 Silver Oak, Alexander Valley	\$240.00
2017 Silver Oak, Napa Valley	\$420.00
2019 Tuck Beckstoffer Mad Hatter, Napa Valley	\$98.00
2018 Whitehall Lane Rassi, Sonoma Valley	\$78.00
2017 Zeitgeist, Napa Valley	\$225.00

WASHINGTON STATE ²

2016 Lower East, Cabernet Sauvignon, Columbia Valley	\$92.00
2019 Seven Hills, Merlot, Walla Walla	\$58.00

SPARKLING ²

NV Bohigas, Cava, Brut, Special Edition	\$95.00
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NV Cantina Montelliana, Prosecco Treviso, Extra Dry **\$70.00**

ITALIAN RED 3

2017 Trininoro, Le Cupole, Cabernet Franc, Tuscany **\$235.00**

2014 Tenuta San Guido, Sassicaia, Cabernet Blend, Super Tuscan, Tuscany **\$988.00**

2014 Tenuta dell'Ornellaia, Ornellaia, Cabernet Blend, Super Tuscan, Tuscany **\$898.00**

DESSERT WINE 7

NV Equipo Navazos, Flor Power, Palomino, Andalusia **\$92.00**

NV Equipo Navazos, Fino en Rama, Andalusia **\$44.00**

NV Equipo Navazos, Manzanilla Navazos, Andalusia **\$138.00**

2010 Radikon, Jakot, Biodynamic Friulano, Friuli **\$88.00**

2015 Emotions, Sauternes **\$95.00**

2018 Chateau Sigalas Rabaud, Le 5 Sans Soufre, Bordeaux **\$90.00**

Aszú 5 Puttonyos, Royal Tokaji, Tokaji, Hungary **\$21.00**

VERMOUTH 15

Cardamaro **\$10.00**

Carpano Antica Formula **\$10.00**

Cinzano Bianco **\$8.00**

Cocchi Rosa **\$8.00**

Cocchi Torino Sweet **\$9.00**

Cocchi Americano **\$8.00**

Dolin Blanc **\$8.00**

Dolin Dry **\$8.00**

Dolin Rouge **\$8.00**

Lillet Blanc **\$9.00**

Lillet Rose **\$9.00**

Mancino Dry **\$10.00**

Martini & Rossi Sweet **\$8.00**

Noilly Prat Dry	\$8.00
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Punt e Mes	\$8.00
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PORT, SHERRY, TAWNY'S 9

G. D. Vajra, Barolo Chinato	\$17.00
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Cappellano, Barolo Chinato	\$20.00
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Badia a Coltibuono, Vin Santo del Chianti Classico	\$12.00
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Niepoort 10 Year Tawny	\$14.00
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Niepoort 30 Year Tawny	\$34.00
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Sandeman 20 Year Tawny	\$17.00
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W.J. Grahams 1983	\$32.00
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Ware's Fine Ruby Porto	\$11.00
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Broadbent Madera	\$14.00
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APERITIVI & DIGESTIVI 12

Amaro Nonino	\$18.00
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Aperol	\$12.00
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Averna	\$8.00
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Campari	\$14.00
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Cappelletti	\$8.00
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Cynar	\$11.00
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Fernet Branca / Coffee	\$12.00
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Montenegro Amaro	\$12.00
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Pasubio, Amaro Trentino	\$10.00
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Romana Black Sambuca	\$13.00
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Sambuca di Amore	\$11.00
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Zucca Rabarbaro	\$13.00
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GRAPPA & BRANDY 6

Moletto Grappa di Barbera	\$13.00
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Hennessey Paradis	\$390.00
Hennessey XO	\$70.00
Hennessey VSOP	\$32.00
Hennessey VS	\$12.00
Martell VS	\$14.00

LIQUEURS & CORDIALS 20

Absenthe	\$17.00
Bailey's	\$12.00
Benedictine	\$14.00
Brothers Vilgalys Krupnikas	\$13.00
Chartreuse Green	\$21.00
Chartreuse Yellow	\$21.00
Cointreau	\$13.00
Disaronno Amaretto	\$12.00
Drambuie	\$12.00
Fabrizia Limoncello	\$9.00
Frangelico	\$12.00
Galliano L'Authentico	\$12.00
Godiva Chocolate	\$12.00
Grand Marnier	\$16.00
Kahlua	\$11.00
Licor 43	\$11.00
Luxardo Maraschino	\$13.00
Pernod	\$14.00
Pimms	\$11.00
St. Germaine	\$13.00

TEQUILA 13

Avion 44 Reserva	\$58.00
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Casamigos Blanco	\$19.00
Casamigos Reposado	\$22.00
Casamigos Anejo	\$24.00
Clase Azul Reposado	\$42.00
Don Julio Blanco	\$21.00
Don Julio 1942	\$58.00
Don Julio Primavera	\$35.00
El Jimador Blanco	\$12.00
Espolon Blanco	\$11.00
Herradura Reposado	\$14.00
Milagro Silver	\$10.00
Milagro Reposado	\$12.00

VODKA 9

Absolut	\$12.00
Belvedere	\$14.00
Chopin	\$15.00
Grey Goose	\$15.00
Ketel One	\$15.00
Smirnoff	\$11.00
Stolichnaya	\$12.00
Stoli Elit	\$24.00
Tito's	\$14.00

MEZCAL 4

Casamigos Joven Mezcal	\$25.00
Del Maguey Vida Mezcal	\$14.00
Illegal	\$12.00
Montelobos Mezcal	\$17.00

GIN 14

Bar Hill	\$16.00
Beefeater	\$12.00
Bombay Sapphire	\$13.00
Botanist	\$16.00
Cardinal Barrel Aged Gin	\$16.00
Connie's Navy Strength	\$17.00
Empress 1908	\$14.00
Hendricks	\$16.00
Malfy	\$11.00
Nolet's Dry Gin Silver	\$17.00
Plymouth	\$15.00
Sipsmith London Dry	\$15.00
Sutler's	\$14.00
Tanqueray	\$14.00

RUM 12

Appleton Estate	\$16.00
Bacardi Superior	\$11.00
Brugal Anejo	\$16.00
Brugal 1888	\$19.00
Cruzan	\$11.00
Diplomatico Reserva	\$15.00
Leblon Cachaça	\$13.00
Sailor Jerry Spiced	\$11.00
Plantation Pineapple	\$14.00
Plantation 5 Year	\$12.00
Plantation Dark	\$11.00
Ron Zacapa 23 Year	\$18.00

AMERICAN WHISKEY 4

Balcones Brimstone	\$28.00
Balcones Texas Single Malt	\$29.00
Great Wagon Road, Rua	\$16.00
Jack Daniels	\$14.00

BOURBON 28

Angel's Envy	\$28.00
Baker's 7 Year	\$16.00
Basil Hayden	\$16.00
Blanton's	\$45.00
Booker's	\$29.00
Buffalo Trace	\$18.00
Bulleit	\$14.00
Clyde May's Alabama Style	\$14.00
Eagle Rare 10 Year SB	\$18.00
Elijah Craig Single Barrel	\$15.00
Evan Williams Black Label	\$11.00
Four Roses Single Barrel	\$21.00
Four Roses Small Batch	\$18.00
High West American Prairie	\$21.00
Isaac Bowman Port Finished	\$18.00
Jefferson's Ocean Aged	\$34.00
Jim Beam White Label	\$11.00
Knob Creek	\$15.00
Larceny	\$13.00
Little Book The Easy	\$29.00
Makers Mark	\$14.00
Makers 46	\$16.00
Noble Oak Double	\$38.00

Old Forester 100 Proof	\$12.00
Widow Jane 10 Year	\$30.00
Wild Turkey 101	\$12.00
Woodford Reserve	\$16.00
Woodford Reserve Double-Oaked	\$24.00

RYE WHISKEY 17

Basil Dark Rye	\$16.00
Bulleit Rye	\$15.00
High West Double Rye	\$16.00
High West Rendezvous Rye	\$27.00
Knob Creek Rye	\$15.00
Knob Creek Rye Cask Strength	\$28.00
Knob Creek Rye Single Barrel	\$17.00
Knob Creek Rye Twice Barreled	\$20.00
Michter's Straight Rye	\$18.00
Jack Daniel's Rye	\$14.00
Jim Beam Rye	\$12.00
Redemption Rye	\$14.00
Rittenhouse Rye	\$12.00
Russels Reserve Single Barrel	\$25.00
Southern Star Double Rye	\$14.00
Templeton Rye	\$16.00
Whistle Pig Rye	\$30.00

WORLD WHISKEY 5

Bushmills 10 Year	\$15.00
Crown Royal	\$13.00
Jameson	\$12.00
Jameson 18 Year	\$55.00

Red Breast 12 Year **\$24.00**

SCOTCH 28

Aberfeldy 12 Year **\$18.00**

Ardbeg 21 Year **\$170.00**

Ardbeg 23 Year **\$185.00**

Ardbeg An Oa **\$25.00**

Ardbeg Corryvreckan **\$34.00**

Ardbeg Grooves **\$36.00**

Ardbeg Kelpie **\$38.00**

Ardbeg Uigeadail **\$29.00**

Balvenie 12 Year **\$26.00**

Balvenie 21 Year **\$58.00**

Bowmore 12 Year **\$18.00**

Dewars White Label **\$12.00**

Glenfiddich 12 Year **\$18.00**

Glenlivet 12 Year **\$21.00**

Glenmorangie Original **\$16.00**

Glenmorangie Astar **\$35.00**

Glenmorangie Spios **\$35.00**

Glenmorangie Vintage 1989 **\$220.00**

Johnnie Walker Black Label **\$15.00**

Johnnie Walker Blue Label **\$80.00**

Johnnie Walker Gold Label **\$25.00**

Jura 10 Year **\$12.00**

Lagavulin 16 Year **\$38.00**

Laphroaig 10 Year **\$20.00**

Macallan 12 Year **\$28.00**

Macallan 18 Year **\$45.00**

Monkey Shoulder **\$15.00**

Naked Malt **\$12.00**

ENTREES 7

Angeline's Breakfast* **\$17.00**

Two Eggs Your Style, Choice of Breakfast Meat, Crispy Potatoes, Toast

Ricotta and Blueberry Waffle **\$15.00**

Blueberry Compote, Lemon Zest, Powdered Sugar, Whipped Ricotta, Pure Maple Syrup

Eggs Benedict* **\$17.00**

House Made Ciabatta, Prosciutto, Poached Eggs, Hollandaise, Crispy Potatoes

Tuscan Hash* **\$17.00**

Over Easy Eggs, Roasted Mushrooms, Potatoes, Veggie Sausage, Arrabbiatta Sauce

Breakfast Sandwich **\$15.00**

Folded Eggs, Provolone, Prosciutto, Arugula, Agrodolce, Crispy Potatoes

Steak and Eggs* **\$26.00**

NY Strip, Two Eggs Your Style, Crispy Potatoes, Toast

Omelet **\$17.00**

Mushrooms, Spinach, Tomato, Pecorino, Crispy Potatoes, Toast

A LIGHTER START 5

Steel Cut Oatmeal **\$10.00**

Granola, Fresh Berries, Raw Sugar, Almond Milk

Ricotta Toast **\$13.00**

Thick Cut House Made Ciabatta, Lavendar Honey, Berry Jam, Pistachio

Avocado Toast **\$15.00**

Thick Cut House Made Ciabatta, Smashed Avocado, Everything Spice, Pickled Onions, Tomato, Lemon Agrumato Oil

Granola and Berries **\$14.00**

Whipped Ricotta and Greek Yogurt, Berry Jam, Fresh Berries, Mint, Lavendar Honey

Zeppoles **\$10.00**

House Made Italian Doughnuts, Seasonal Jam

COFFEE - LA COLOMBE 7

Drip **\$6.00**

Espresso **\$6.00**

Double Shot Espresso **\$8.00**

Americano	\$7.00
Latte	\$8.00
Cappuccino	\$8.00
Affogatto	\$9.00

TEA - TWININGS OF LONDON 7

Darjeeling

Earl Gray

English Breakfast

Chamomile

Green Tea Mint

Jasmin Green Tea

Orange Pekoe / Ceylon

SOMETHING STRONGER 3

House Bloody Mary	\$10.00
Mimosa	\$10.00
Bellini	\$10.00

APPETIZERS 8

Whipped Ricotta **\$13.00**

Lavender Honey, Lemon Oil, Pistachio, House Bread

House Selection of Salumi & Cheeses

AVAILABLE OPTIONS

Choice of 3: \$19.00

Choice of 5: \$26.00

Calamari Semolina **\$16.00**

Spring Onion, Pickled Peppers, Arrabbiata Sauce

Mom's Meatballs **\$15.00**

House Blend with Pork, Tomato Sauce, Parmesan

Caesar Salad* **\$12.00**

Baby Gem Lettuce, Pecorino, Breadcrumbs, Cured Egg Yolk

Seasonal Local Greens **\$14.00**

Chef's Selection of Crisp Greens & Local Vegetables

Angeline's Chopped Salad **\$14.00**

Chopped Lettuce, Radicchio, Pepperoncini, Salumi, Provolone, Oregano Vinaigrette

Soup of the Day **\$12.00**

BEVERAGE 4

Cynar Old Fashioned **\$16.00**

Evan Williams, Cynar, Orange Bitters

Cold Storage **\$15.00**

Smirnoff, Dolin Blanc, Cointreau, Lemon

Buried Alive **\$15.00**

Brugal Rum, Montenegro, Lime, Coco Lopez

Southern Spritz **\$16.00**

Beefeater Gin, Italicus, Blueberry, Lemon, Prosecco

RED 9

Super Tuscan, Argiano, IT **\$15.00**

Montepulciano, Cora, IT **\$13.00**

Sangiovese, Cecchi, IT **\$18.00**

Barbera d'Asti, Prunotto, IT **\$14.00**

Malbec, Tacho, ARG **\$14.00**

Zinfandel, Seghesio, CA **\$18.00**

Pinot Noir, Timbre, CA **\$16.00**

Cabernet, Daou, Paso Robles, CA **\$19.00**

Tempranillo, 12 Linejas, ESP **\$15.00**

SOUP AND SALADS 4

Caesar Salad* **\$13.00**

Romaine, Pecorino, Herb Breadcrumbs

Seasonal Local Greens **\$14.00**

Chef Choice with Fresh Fruits and Local Vegetables

Angeline's Chopped Salad **\$14.00**

Chopped Lettuces, Pickled Cherry Peppers, Salumi, Provolone, Tomato, Cucumber, Oregano Vinaigrette

Tomato Bisque **\$12.00**

Whipped Ricotta, Toasted Ciabatta, Salumi, Lemon Agrumato Oil

BREAKFAST FAVORITES 6

Angeline's Breakfast* **\$17.00**

Two Eggs Your Style, Choice of Breakfast Meat, Crispy Potatoes, Toast

Eggs Benedict* **\$17.00**

House Made Ciabatta, Prosciutto, Poached Eggs, Hollandaise, Crispy Potatoes

Tuscan Hash* **\$17.00**

Over Easy Eggs, Roasted Mushrooms, Potatoes, Veggie Sausage, Arrabiatta Sauce

Steak and Eggs* **\$26.00**

New York Strip, Two Eggs Your Style, Crispy Potatoes, Toast

Ricotta and Blueberry Waffle* **\$15.00**

Blueberry Compote, Lemon Zest, Whipped Ricotta, Maple Syrup

Omelet **\$17.00**

Mushrooms, Spinach, Tomato, Pecorino, Crispy Potatoes, Toast

LIGHTER OPTIONS 4

Steel Cut Oatmeal **\$10.00**

Granola, Fresh Berries, Raw Sugar, Almond Milk

Ricotta Toast **\$13.00**

Lavender Honey, Berry Jam, Pistachio, Thick Cut Ciabatta

Avocado Toast **\$15.00**

Smashed Avocado, Everything Spice, Pickled Onions, Tomato, Lemon Agravato Oil, Thick Cut Ciabatta

Granola and Berries **\$14.00**

Whipped Ricotta and Greek Yogurt, Berry Jam, Fresh Berries, Mint, Lavender Honey

DESSERTS 5

Tiramisu **\$14.00**

Coffee Ladyfinger Sponge, Mascarpone Mousse, Orange Confit

Coconut Raspberry Panna Cotta **\$12.00**

Coconut Raspberry Custard, Granola, Mint

Sicilian Pistachio **\$14.00**

Pistachio Mousse, Sour Cherry Coulis, Pistachio Pound Cake

Torta di Cioccolato **\$12.00**

Flourless Chocolate Hazel Nut Cake, Dark Chocolate Mousse, Cocoa Nibs

Assorted Gelato & Sorbetto **\$10.00**

Chef's Daily Selection

LA COLOMBE 3

Drip **\$4.00**

Regular & Decaf

Espresso **\$5.00**

Espresso Concoction **\$6.00**

TEA ¹

Twinings of London **\$4.00**

Darjeeling Tea, Earl Gray, English Breakfast, Chamomile, Green Tea with Mint, Jasmin Green Tea, Orange Pekoe / Ceylon

FIRST COURSE ²

Mozzarella en Carrozza

House-Made Bread, Mozzarella, Tomato Sauce, Grana Padano, Fresh Parsley

Caesar Salad*

Baby Gem Lettuce, Pecorino, Crouton

SECOND COURSE ⁵

Bolognese

Papardelle, Grana Padano, Parsley, Basil, Oregano

Cacio e Pepe

Bucatini, Pecorino, Toasted Black Pepper

Chicken Sugo

Strozzapreti, Spinach, Roasted Mushrooms, White Wine

Margarita Pizza

Tomato Sauce, Fresh Mozzarella, Basil, Pecorino

Sausage Pizza

Tomato Sauce, Fresh Mozzarella, House Sausage, Roasted Red Peppers

DESSERT ¹

Chef's Takeaway Sweet Bite

THIRD COURSE ²

Tiramisu

Coffee Ladyfinger Sponge, Mascarpone Mousse, Orange Confit

Pear Panna Cotta

Mascarpone Custard, Spiced Olive Oil Cake, Caramel

SHARED FEATURES ⁴

Warm Burrata Salad**\$22.00**

Roasted Squash, Confit Heirloom Tomatoes, Pistachio Gremolata, Ciabatta

Jumbo Lump Crab Cakes**\$26.00**

Creamy Basil Pistou, Pickled Tiny Vegetables, Lemon Caviar

White Cioppino for Two**\$74.00**

Day Boat White Fish, Clams, Mussels, Shrimp, Lobster, Gnocchi, Dino Kale, Calabrian Chili Oil, Ciabatta

Amaretto Panna Cotta**\$14.00**

Cherry Consomme, Crushed Pistachio, Spiced Cherry Chutney, Dark Chocolate Shaving, Vanilla Tuile