

ANGELENA'S

RISTORANTE  ITALIANO

ANTIPASTI

~ STARTERS ~

SALUMI

prosciutto di parma, sopressatta, salami, mortadella, house pickles 18

FORMAGGI

Gorgonzola DOP (Italy), Grana Padano (Italy), house-made mozzarella, Stone Hollow Chèvre (AL), cherry and olive jam 16

CHEF'S COMBINATION 32

[Medici Ermete, Lambrusco, Quercioli NV | 36]

TUSCAN PIMENTO CHEESE

pecorino, fontina, Calabrian chili 12

WOOD-FIRED MARINATED OLIVES

citrus, fennel seed 6

SUPPLI 'AL TELEFONO'

risotto croquette, tomato, basil, smoked mozzarella 12

WOOD-FIRED MEATBALLS

beef & pork meatballs, ricotta, tomato sauce, basil 15

FRUTTI DI MARE FRITTE

fried shrimp, calamari and local fish, pepperoncini, smoked-tomato jam 13

[Feudo Maccari, Sicilia Grillo 2016 | 29]

GULF FISH CRUDO

local raw fish, Italian XO sauce 14

DEILED EGGS

n'duja, Parmesan, 7

TOMATO FENNEL SOUP

fried mozzarella, basil cream 10

INSALATA

~ SALADS ~

SICILIAN SALAD

local citrus, radicchio, mint, fennel, onion, Stone Hollow goat cheese, Calabrian vinaigrette 13

WOOD-FIRED BEET SALAD

farro, ricotta salata, almond, truffle vinaigrette 14

CRISPY BRUSSELS SPROUTS

196 black garlic honey vinaigrette, apple, hazelnut 12

CLASSIC CAESAR SALAD

romaine, Parmesan, croutons, tomato 12

LOCAL KALE & BIBB SALAD

walnuts, pear, gorgonzola dressing 12

PRIMI

~ HOUSE-MADE PASTA ~

RAVIOLI ALLA NORCINA

truffle, fennel, mushroom sausage, cream 16 | 24

[Arnaldo Caprai, Montefalco Rosso 2015 | 48]

SPAGHETTI CARBONARA

house-cured guanciale, egg yolk, pecorino 14 | 19

[Broglia Gabi La Meirana 2017 | 50]

SQUID INK SPAGHETTI

gulf shrimp, white wine, tomato cream sauce 16 | 24

TAGLIATELLE BOLOGNESE

housemade Bolognese, grana Padano 16 | 26

[Felsina Chianti Classico Berardenga 2016 | 59]

PORK RAGU AL FORNO

red wine, tomato, mozzarella, parmigiano 24

[Mastroberardino, Irpinia Aglianico Redimore 2017 | 53]

BUCATINI POMODORO

blistered tomatoes, spinach, garlic, chili 14 | 19

SECONDI

~ MAINS ~

CHIANTI-BRAISED SHORT RIBS

C & D Mills polenta, salsa verde, espresso roasted carrots 29

SEARED SCALLOP RISOTTO

wild mushrooms, butternut squash, confit tomato 32

TUSCAN ROAST CHICKEN

wood-fired half chicken, Calabrian pesto 28

[Buglioni Valpolicella Superiore Classico 2015 | 50]

16OZ PRIME RIBEYE

collard greens, gorgonzola & peppercorn butter 49

[Millepassi, Bolgheri Superiore 2013 | 111]

WOOD-FIRED CAULIFLOWER

pickled raisins, almonds, olives, herb salad, pickled onions 20

GULF FISH PICCATA

oven dried tomato, olive & prosciutto crumb, fennel 32

[Massolino, Langhe Chardonnay 2016 | 59]

WOOD-FIRED PIZZA

APPROX. 12 INCHES, SERVES 1 PERSON.

MARGHERITA

tomato, mozzarella, basil 12

ANGELENA'S

bacon marmalade, provolone, arugula 15

'RONI PIE

pepperoni, tomato sauce, mozzarella, oregano 16

DEVIL WENT DOWN

salami, Calabrian chili, basil, mozzarella, 196 black garlic honey 16

FOUR THE WIN

mozzarella, gorgonzola, fontina, Parmesan 15

FUN GUY

mushrooms, pancetta, caramelized onion, gorgonzola, mozzarella, Parmesan 14

[Renato Ratti "Battaglione," Barbera d'asti 2017 | 49]

LIL' SCAMP

Gulf shrimp, Parmesan béchamel, white wine, pesto 18

[Masciarelli Villa Gemma Colline Teatine Bianco 2016 | 39]

BROC N' ROLL

ricotta, broccolini, Italian sausage 16

ASPARA GUY

roasted garlic, asparagus, ricotta, cured egg yolk 15

WOOD-FIRED FLATBREAD

Parmesan, Bodacious oil, and herbs 7

Add: prosciutto/salami 4 | arugula 2

CONTORNI

~ SIDES ~

Mascarpone-Creamed Collards 6

Fried Brussels Sprouts 6

C & D Mills Polenta 6

Espresso Roasted Carrots 6

Risotto 8

☞=GLUTEN FREE/OPTION ☛=VEGETARIAN/OPTION

ALL PIZZA & PASTA AVAILABLE GLUTEN FREE \$2.

PROUDLY SERVING BODACIOUS OILS & VINEGARS.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

JAMES BRISCIONE EXECUTIVE CHEF

101 EAST INTENDENCIA STREET, DOWNTOWN PENSACOLA, FLORIDA · (850) 542-8398 · ANGELENASPENSACOLA.COM

SEAN EDWARDS, BEVERAGE DIRECTOR

ANGELENA'S

RISTORANTE  ITALIANO

BROOKE PARKHURST, WINE DIRECTOR

CHEF JAMES' OLD FASHIONED

Kentucky Owl Bourbon, House-made cola bitters,
Pickled Kumquats 13

COCKTAILS 10

PAX ROMANA | bold, robust, spirit forward

Colonel E. H. Taylor, Jr. Small Batch Bourbon,
Martini & Rossi Rubino and Riserva Speciale Bitter

INSIGNE SANTINI | bright, sweet, tropical

Pierre Ferrand 1840 Cognac, Pierre Ferrand
Dry Curaçao, Luxardo Maraschino Liqueur

CARO MIO | refreshing, unique, fruity

Pickers Vodka, Licor 43, fresh squeezed
orange, tropical juices

MADRE E FIGLIA | botanical, aromatic, unique

Hendricks Gin, Chef James' cucumber soda,
zest of Lime

LIMONTINI | citrus, tart, balanced

Angelena's Limoncello, Grey Goose Vodka,
hint of mint

LA BELLA | crisp, light, exotic

Liquore Strega, Lunazul Tequila,
Angelena's Limoncello

VECCHIO VIALE | old world, oaky, smooth

Elijah Craig Barrel Proof, Aperol,
Martini & Rossi Ambrato Vermouth

AMALFI MULE | fragrant, zesty, fresh

Figenza Mediterranean Vodka, ginger, fig, lemon

IN-HOUSE BARREL-AGED NEGRONI

Bombay Dry Gin, Martini & Rossi Rubino
Vermouth, Martini and Rossi Riserva Speciale
Bitter, dried orange

VINO

GLASS 6 OZ. | QUARTINO 8.5 OZ.

SPUMANTI

Prosecco, Bisol Jeio DOC Brut 9 | 13

{gala apple, fresh, light}

Moscato Spumante, Petalo 'Il Vino
dell'Amore' NV 10 | 14

{sweet peach, green apple, pleasantly sweet}

Brut Rosé, Cleto Chiarli 10 | 14

{strawberry-cream, pastry crust, elegant}

Medici Ermete, Lambrusco Querciolo 9 | 13

{dry, currant, medium tannins}

BIANCO

Zenato, Pinot Grigio delle Venezie 2018 10 | 14

{key lime, white peach}

Gradis 'Ciutta, Collio Sauvignon Blanc 2017 13 | 17

{citrus, wild herbs, flinty minerality}

Chardonnay, Tiefenbrunner 2018 12 | 15

{pure citrus, bright, crisp}

Pinot Bianco, Kettmeir Sudtiroal Alto Adige 2018 12 | 16

{light apricot, green apple, bright}

Verdicchio dei Castelli di Jesi Classico Superiore,

Umani Ronchi Casal de Serra 2017 13 | 17

{rich, zesty, structured}

ROSATO

Otella Roses Veneto 2017 11 | 15

{crisp, ripe raspberry, long finish}

ROSSO

Pinot Nero, Lechthaler 2017 10 | 14

{cherry, velvety palate, delicate tannins}

Barbera Piemonte DOC, Bricotondo
Fontanafredda 2017 10 | 14

{black fruit, cinnamon, black pepper, soft tannins}

Corvina Veneto, Scaia 2016 10 | 14

{smoky, juicy plum, medium-bodied}

Dolcetto d'Alba, Elio Altare 2017 12 | 15

{dark fruit, robust, nice tannins}

Chianti Classico Blue Label,
Lamole di Lamole 2016 13 | 17

{vanilla-like oak, wild berry, spice}

Valpolicella Classico, Allegrini 2017 11 | 14

{cherry, aromatic herbs, smooth finish}

Baracchi, O'Lillo, Super Tuscan 2016 11 | 14

{full-bodied, rich plum, blackberry, black pepper}

Cabernet Sauvignon, Principi di Butera 2016 11 | 14

{ripe berries, floral notes, full-bodied}

Coppi Negroamaro 2015 11 | 14

{black plum, soft, balanced}

Montepulciano d'Abruzzo,
Castronovo 2016 11 | 14

{plum, hints of vanilla/coffee/spice, velvety tannins}

Ornellaia, Toscana Le Volte, Super Tuscan 20 | 30

{vibrant fruit, savory, silky}

S. Accordini Valpolicella Ripasso 2014 19 | 26

{vanilla & spice, dried fruits, "baby Amarone"}

SPRITZ 9

ZENZERO SPRITZ

Gra'it Grappa, Prosecco, ginger, citrus

ITALIAN 75 SPRITZ

Prosecco, Malfy Gin, sweet vermouth, simple syrup,
bitters, lemon juice

SEASONAL SPRITZ

D'Usse Cognac, Drambuie,
Prosecco, apple cider

"In Italy, spritz is less a cocktail and more
a symbol of dedication to the idea that leisure
is important to Italian culture."

—Talia Baiocchi

BIRRA

IMPORTED

Moretti L'Autentica 6

Menebrea Bionda Lager 6

Moretti La Rossa 6

Stella Artois 6

CRAFT

Gulf Coast Brewing Sand Bar Red 6

Gulf Coast Brewing Karma Driven IPA 6

Gulf Coast Brewing Blonde Ale 6

DOMESTIC

Michelob Ultra 5 Bud Light 5

ACQUA

San Pellegrino Sparkling, 1 Liter 6

Acqua Panna Still, 1 Liter 6

Housemade Soda 4

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