

# 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 & 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

### DEVEILED EGGS

n'duja, Parmesan 7

## INSALATE

~ SALADS ~

### SICILIAN SALAD

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

### WOOD-FIRED BEET SALAD

farro, ricotta salata, truffle vinaigrette 14

### CLASSIC CAESAR SALAD

romaine, garlic breadcrumbs, Parmesan, tomato 12

### LOCAL KALE & BIBB SALAD

walnuts, pears, gorgonzola dressing 12

### CRISPY BRUSSELS SPROUTS

196 black garlic honey vinaigrette, apple, hazelnut 12



Your choice: 1 bottle of Prosecco served tableside with a selection of seasonal fresh juice & garnishes

Bisol Jeio DOC 20

Bisol Jeio Spumante Rosé 25

Bisol Jeio Superiore DOCG 30



## BUBBLE SERVICE

## START SWEET

### ESPRESSO-CHOCOLATE BREAD PUDDING

mascarpone cream, coffee anglaise 9

### BOMBOLONI

cinnamon-sugar doughnuts 6

## BRUNCH

### ANGELENA'S PARFAIT

house-made yogurt, Chianti apricots, almond granola 10

### AMERICANO

two eggs, any style, with polenta & Italian sausage 12

### FRITTATA DEL GIORNO

seasonal Italian flat omelet prepared daily 14

### IL BAMBINO

deep-dish oven-baked pancake, pears, brown sugar, lemon 12

### SCAMPI E POLENTA

"Italian shrimp & grits" Gulf shrimp, C & D Mill polenta, Parmesan, n'duja, cream 18

### PANCETTA & FARM EGG RISOTTO

slow-poached farm egg, pancetta & butternut squash risotto 18

### CLASSIC MUFFALETTA

focaccia, mortadella, salami, capicola, provolone, olive relish 14

### ANGELENA'S BREAKFAST PIZZA

sunny side up farm egg, bacon marmalade, arugula 16

### CARNE E UOVO

"Steak & Eggs" wood-fired 16-ounce prime rib eye, two fried eggs, mascarpone-creamed collards 50

### HOUSE-CURED SALMON PIZZA

coffee-cured salmon, everything-bagel spiced flatbread, cream cheese, chives 16

## PASTA

~ HOUSE-MADE ~

### RAVIOLI ALLA NORCINA

truffle, fennel, mushroom, sausage, cream 16 | 24

### SPAGHETTI CARBONARA

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

### TAGLIATELLE BOLOGNESE

housemade Bolognese, grana Padano 16 | 25

### SQUID INK SPAGHETTI

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

### BUCATINI POMODORO

blistered tomatoes, spinach, garlic, chili 14 | 19

### PORK RAGU AL FORNO

red wine tomato, mozzarella, parmigano 24

## 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]

### ASPARA GUY

roasted garlic, asparagus, ricotta, cured egg yolk 15

### 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

### WOOD-FIRED FLATBREAD

Parmesan, Bodacious oil, & herbs 7

Add: prosciutto/salami 4 | arugula 2

● = GLUTEN FREE ● = VEGETARIAN.

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 & Riserva Speciale Bitter

### INSIGNE SANTINI | bright, sweet, tropical

Pierre Ferr& 1840 Cognac, Pierre Ferr&  
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

Hendrick's 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 & 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 di Serra 2017 13 | 17

{rich, zesty, structured}

### ROSATO

Ottella 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, Briccotondo

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 & more  
a symbol of dedication to the idea that leisure  
is important to Italian culture."

—Talia Baiocchi

## BIRRA

### IMPORTED

Moretti L'Autentica 6

Menabrea Bionda Lager 6

Moretti La Rossa 6

Stella Artois 6

### CRAFT

Gulf Coast Brewing S& 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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