



CATERING AND PRIVATE EVENTS

ANGELENA'S

RISTORANTE  ITALIANO

# ANGELENA'S

RISTORANTE ITALIANO

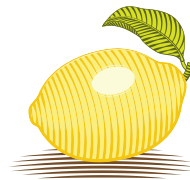
Thank you so much for considering us for your upcoming special event. To schedule your event with Angelena's Ristorante Italiano, please contact:

**Kady Reeves**

Catering & Private Events Manager

(850) 293 3148

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Menu selections are subject to seasonal changes based on market availability.

## LUNCH MENU PACKAGE A

\$30 PER PERSON

### ENTRÉE

(CHOICE OF)

#### CHICKEN CAESAR SALAD

romaine, garlic breadcrumbs, Parmesan, tomato powder

#### CHICKEN PARM SANDWICH

southern fried chicken breast, marinara, mozzarella & Parmesan

#### ITALIAN ANTI PASTA SALAD

romaine, salami, pepperocini, red wine vinaigrette  
(add chicken or shrimp)

#### RIGATONI ALLA VODKA

pecorino, basil

#### SEASONAL PIZZA

### DOLCI

#### CHOCOLATE SALAMI

dark chocolate, assorted nuts, shortbread cookies

## LUNCH MENU PACKAGE B

\$35 PER PERSON

### ANTIPASTO

#### CAPRESE SALAD

house-made mozzarella, local tomatoes, balsamic

### ENTRÉE

(CHOICE OF)

#### SEASONAL PIZZA

#### ANGELENA'S MEATBALLS

C & D Mill polenta, ricotta, basil, tomato sauce

#### LASAGNA BOLOGNESE

wood-made Bolognese, mozzarella Parmesan

#### SEASONAL RAVIOLI

#### WOOD-FIRED CHICKEN ALLA BOSCAIOLA

ricotta gnocchi, local mushrooms, pancetta

### DOLCI

(CHOICE OF)

#### CHOCOLATE SALAMI

dark chocolate, assorted nuts, shortbread cookies

#### GELATI

sampling of seasonal flavors made fresh daily

## DINNER MENU PACKAGE A

\$50 PER PERSON

### ANTIPASTO

#### ITALIAN ANTI PASTA SALAD

romaine, salami, pepperoncini, red wine vinaigrette

### ENTRÉE

(CHOICE OF)

#### CHIANTI-BRAISED SHORT RIB

local polenta, seasonal vegetable

#### WOOD-FIRED CHICKEN ALLA BOSCAIOLA

ricotta gnocchi, local mushrooms, pancetta

#### SEASONAL RISOTTO

### DOLCI

#### CHOCOLATE SALAMI

dark chocolate, assorted nuts, shortbread cookies

## DINNER MENU PACKAGE B

\$60 PER PERSON

### ANTIPASTO

#### CAPRESE SALAD

house-made mozzarella, local tomatoes, balsamic

### ENTRÉE

(CHOICE OF)

#### GULF FISH PICATTA

grilled lemon, white wine, capers, C & D Mill polenta

#### CHIANIT-BRAISED SHORT RIB

local polenta, seasonal vegetable

#### RIGATONI & MEATBALL ALLA VODKA

pecorino, basil

#### SEASONAL VEGETABLE PLATE

### DOLCI

(CHOICE OF)

#### CHOCOLATE SALAMI & GELATI

dark chocolate, assorted nuts, shortbread cookies  
sampling of seasonal flavors made fresh daily

#### TIRAMISU

coffee, ladyfingers, marsala, mascarpone

## DINNER MENU PACKAGE C

\$70 PER PERSON

### HORS D'OEUVRES

(CHOICE OF)

#### TUSCAN PIMENTO CHEESE

pecorino toscano, pecorino romano, red pepper conserva

#### SUPPLI 'AL TELEFONO'

crisp risotto croquette, tomato, basil, smoked mozzarella

### ANTIPASTI

(CHOICE OF)

#### CAPRESE SALAD

house-made mozzarella, local tomatoes, and balsamic

#### CAESAR SALAD

romaine, garlic breadcrumbs, Parmesan, tomato powder

### ENTRÉE

(CHOICE OF)

#### LASAGNA BOLOGNESE

house-made Bolognese, mozzarella Parmesan

#### CHIANTI-BRAISED SHORT RIB

local polenta, seasonal vegetable

#### WOOD-FIRED CHICKEN ALLA BOSCAIOLA

ricotta gnocchi, local mushrooms, pancetta

#### SEASONAL RISOTTO

#### SEASONAL VEGETABLE PLATE

### DOLCI

(CHOICE OF)

#### LIMONCELLO CHEESECAKE

limoncello crème anglaise

#### TIRAMISU

coffee, ladyfingers, marsala, mascarpone

# BRUNCH MENU

\$25 PER PERSON

## SWEET START

### BOMBOLONI

cinnamon-sugar doughnuts

## ENTRÉE

(CHOICE OF)

### AMERICANO

two eggs, any style, Italian sausage, Tuscan-style potatoes

### MEATBALL & MOZZARELLA FRITTATA

Italian flat omelet, house-made mozzarella and meatballs

### BATTER DIPPED FRENCH TOAST

maple, sweet ricotta, berry syrup

### SHRIMP & GRITS

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

## DOLCI

### GELATO

sampling of seasonal flavors made fresh daily



## HORS D'OEUVRES

BUFFET STYLE OR PASSED  
\*MINIMUM OF 20 PIECES\*

### SALUMI & FORMAGGI

- 5.50 -

### POLENTA & SAUSAGE SUGO

- 2.50 -

### WOOD-FIRED MEATBALLS

- 2.50 -

### BEEF SKEWER

- 2.50 -

### POMODORO BRUSCHETTA

- 2 -

### MEATBALL SLIDERS

- 3.50 -

### SEASONAL VEGETABLE BRUSCHETTA

- 2 -

### ITALIAN DELI SLIDERS

- 3.50 -

### MUSHROOM & RICOTTA BRUSCHETTA

- 2 -

### SALUMI & FORMAGGI SKEWER

- 2 -

### GARLIC KNOTS

- 2 -

### CAPRESE SKEWERS

- 2 -

### STUFFED MUSHROOM

- 2 -

### CHICKEN SKEWER

- 2 -

### SAVORY TART

- 2 -

### CHICKEN PARM SLIDERS

- 3.50 -

### MELON & PROSCIUTTO

- 2 -

### MINI STROMBOLI

- 3 -

### SHRIMP RISOTTO SPOON

- 2 -

### MINI STUFFED EGGPLANT

- 2.50 -

### SUPPLI AL TELEPHONO

- 3 -