

GREAT SOUTHERN RESTAURANTS



ANGELENA'S

RISTORANTE  ITALIANO

P R I V A T E E V E N T S

QUESTIONS?

Reach out to our events team at
events@goodgrits.com or 850-433-9450

GF (Gluten Free) | V (Vegan) | P (Pork)

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

GREAT SOUTHERN RESTAURANTS



ANGELENA'S

RISTORANTE  ITALIANO

PLATED
LUNCH & DINNER

ANGELENA'S

RISTORANTE  ITALIANO

LUNCH MENU PACKAGE A

\$30 PER PERSON

ANTIPASTO

SOUP OF THE DAY

ENTRÉE

choice of

CHICKEN CAESAR SALAD

Romaine, garlic breadcrumbs,
Parmesan, tomato powder

ITALIAN ANTI PASTA SALAD

Romaine, salami, pepperocini,
red wine vinaigrette

(add chicken or shrimp)

RIGATONI & MEATBALL ALLA VODKA

Pecorino, basil

DOLCI

CHOCOLATE SALAMI

Dark chocolate, assorted nuts, shortbread cookies

ANGELENA'S

RISTORANTE  ITALIANO

LUNCH MENU PACKAGE B

\$35 PER PERSON

ANTIPASTO

CAESAR SALAD

Romaine, garlic breadcrumbs, Parmesan, tomato powder

ENTRÉE

choice of

ANGELENA'S MEATBALLS

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

ANGELENA'S BOLOGNESE

House-made Bolognese, mozzarella, Parmesan

SEASONAL RAVIOLI

WOOD-FIRED CHICKEN ALLA BOSCAIOLA

creamy polenta, local mushrooms, pancetta, marsala

DOLCI

choice of

CHOCOLATE SALAMI

Dark chocolate, assorted nuts, shortbread cookies

TIRAMISU

Coffee, ladyfingers, marsala, mascarpone

ANGELENA'S

RISTORANTE  ITALIANO

DINNER MENU PACKAGE A

\$50 PER PERSON

ANTIPASTO

CAESAR SALAD

Romaine, garlic breadcrumbs, Parmesan, tomato powder

ENTRÉE

choice of

CHIANTI-BRAISED SHORT RIB

Local polenta, seasonal vegetable

WOOD-FIRED CHICKEN ALLA BOSCAIOLA

creamy polenta, local mushrooms,
pancetta, marsala

RIGATONI & MEATBALL ALLA VODKA

Pecorino, basil

DOLCI

CHOCOLATE SALAMI

Dark chocolate, assorted nuts, shortbread cookies

ANGELENA'S

RISTORANTE  ITALIANO

DINNER MENU PACKAGE B

\$60 PER PERSON

ANTIPASTO

choice of

CAESAR SALAD

Romaine, garlic breadcrumbs, Parmesan, tomato powder

SOUP OF THE DAY

ENTRÉE

choice of

GULF FRESH CATCH

Local fish, prepared daily

CHIANIT-BRAISED SHORT RIB

Local polenta, seasonal vegetable

RIGATONI & MEATBALL ALLA VODKA

Pecorino, basil

SEASONAL VEGETABLE PLATE

DOLCI

choice of

CHOCOLATE SALAMI

Dark chocolate, assorted nuts, shortbread cookies

TIRAMISU

Coffee, ladyfingers, marsala, mascarpone

ANGELENA'S

RISTORANTE  ITALIANO

DINNER MENU PACKAGE C

\$70 PER PERSON

HORS D'OEUVRES

TUSCAN PIMENTO CHEESE

Pecorino toscano, pecorino romano, red pepper conserva

PARMESAN BOMBOLINI

Crispy fried Parmesan bites

ANTIPASTI

choice of

CAPRESE SALAD

House-made mozzarella, local tomatoes, and balsamic

CAESAR SALAD

Romaine, garlic breadcrumbs, Parmesan, tomato powder

ENTRÉE

choice of

ANGELENA'S BOLOGNESE

House-made Bolognese, mozzarella Parmesan

CHIANTI-BRAISED SHORT RIB

Local polenta, seasonal vegetable

WOOD-FIRED CHICKEN ALLA BOSCAIOLA

creamy polenta, local mushrooms, pancetta, marsala

SEASONAL VEGETABLE PLATE

GULF FRESH CATCH

Local fish, prepared daily

DOLCI

choice of

LIMONCELLO CHEESECAKE

Limoncello crème anglaise

TIRAMISU

Coffee, ladyfingers, marsala, mascarpone

ANGELENA'S

RISTORANTE  ITALIANO

HORS D'OEUVRES

20 ORDER MINIMUM, 1 piece per person

STUFFED MUSHROOMS \$2

roasted mushrooms, Parmesan, herbs (GF)

GARLIC KNOTS \$2

buttery garlic, Parmesan, parsley

CAPRESE SKEWERS \$2.5

cherry tomato, fresh mozzarella, balsamic (GF)

MINI STROMBOLI \$3

salami, provolone, pickled peppers (P)

MINI STUFFED EGGPLANT \$3

fried eggplant with tomato, mozzarella, basil

SUPPLI AL TELEPHONO \$3

fried tomato risotto with mozzarella and basil

CHICKEN SKEWERS \$3

grilled chicken breast, herb aioli (GF)

SALUMI & FORMAGGI SKEWERS \$3

salami, provolone, pepperoncini, tomato (GF) (P)

SHORT RIB ARANCINI \$3

fried short rib and mushroom risotto, truffle aioli

BEEF SKEWERS \$4

grilled tenderloin, smoky herb aioli (GF)

HEAVY HORS D'OEUVRES

20 ORDER MINIMUM, 1 serving per person

SHRIMP RISOTTO \$2

Gulf shrimp risotto with tomato and Parmesan (GF)

POLENTA & SAUSAGE SUGO \$2.5

creamy local polenta with Italian sausage ragu (GF) (P)

WOOD-FIRED MEATBALLS \$3

hand-rolled beef and pork meatballs, tomato sauce, pecorino (P)

ANGELENA'S

RISTORANTE  ITALIANO

BRUSCHETTA

20 ORDER MINIMUM, 1 piece per person

TOMATO & BASIL \$2

local tomato, extra virgin olive oil, parmesan

WILD MUSHROOM \$2

ricotta, thyme, balsamic

MELON & PROSCIUTTO \$3

mascarpone, lemon zest (P)

BLACK AND BLUE \$4.5

seared beef, Gorgonzola, sweet onion, balsamic



SLIDERS

20 ORDER MINIMUM, 1 piece per person

CAPRESE \$3

local tomato, mozzarella, basil aioli

ITALIAN DELI \$4

salami, mortadella, provolone, lettuce, tomato (P)

CHICKEN PARM \$5

pan-fried chicken breast, mozzarella, basil

ANGELENA'S

RISTORANTE  ITALIANO

ANTIPASTI DISPLAY

20 ORDER MINIMUM, \$12 per person

CHEF'S CHOICE OF CHEESES (GF)

CHEF'S CHOICE OF CURED MEATS (GF) (P)

MARINATED PEPPERS (GF) (V)

SEASONAL GRILLED VEGETABLES (V)

FOCACCIA

PIZZA STATION

GF pizza crust available upon request, add \$3 per pizza

MARGHERITA \$18

basil, mozzarella, evoo

FUN GUY \$20

local mushrooms, Gorgonzola, bacon marmalade (P)

PEPPERONI \$21

tomato, mozzarella, oregano (P)

DIAVOLA \$21

salami, Calabrian chili, 196 Black Garlic Honey (P)

PROSCIUTTO DI PARMA \$22

garlic butter, Parmesan, arugula (P)



GREAT SOUTHERN RESTAURANTS



ANGELENA'S

RISTORANTE  ITALIANO

BUFFET
SELECTIONS

ANGELENA'S

RISTORANTE  ITALIANO

SALAD

20 ORDER MINIMUM, \$5 per person

CAESAR

Romaine and kale, roasted garlic and lemon dressing, garlic breadcrumbs

LOCAL GREENS

mixed local lettuce, seasonal dressing (GF) (V)

CRISPY BRUSSELS SPROUTS

196 Black Garlic Honey, apple, hazelnut (GF)

ENTRÉE

20 ORDER MINIMUM, priced per person

PASTA \$6

house-made rigatoni served with choice of sauce
tomato sauce | vodka sauce | butter Parmesan
add meat: shrimp \$1.5 | meatball \$2 | bolognese \$2.5

CHICKEN PARM \$8

pan-fried chicken breast, marinara, mozzarella, Parmesan

CHICKEN MARSALA \$8

sautéed chicken breast, mushrooms, marsala (GF)

CHIANTI BRAISED SHORT RIBS \$14

slow-cooked boneless short rib, Chianti jus, crispy onions (GF)

DESSERT

SERVES 20, \$75

DESSERT BITE PLATTER

mini cannoli | chocolate ganache tart (GF) | limoncello cheesecake