

ANGELINE'S

TO START

Shared

EGGPLANT CAPONATA
Toasted Ciabatta, Crispy Garlic,
Smoked Tomato Aioli

PANZANELLA SALAD
Crusty Bread, Tomato Vinaigrette, Fair Share
Farms Mixed Greens, Local Melon, Fresh Herbs

GRILLED GARLIC SHRIMP
White Wine, Saffron, Fennel, Crostini

SECOND COURSE

Choice Of

ANGELINE'S BREAKFAST*
Scrambled Eggs, Crushed Potatoes, Choice of
Meat, Toast

PROSCIUTTO ASPARAGUS PIZZA*
Roasted Garlic Cream, Sunny Egg, Grana

SUMMER BERRY FRENCH TOAST
Fresh Berry Compote, Whipped Mascarpone,
Mint, Basil, Maple Syrup

CARBINARA FRITTATA
Bacon Lardon, Caramelized Onion,
Wilted Spinach, Parmesan

CHICKEN & WAFFLES
Ricotta Malt Waffle, Buttermilk Fried Chicken
Thigh, Local Peach Jam, Honey Butter

STROZZAPRETI PASTA
Heirloom Tomato Sauce, Roasted Garlic, Basil,
Whipped Ricotta

DRAG BRUNCH

\$45 - PERSON

FOR THE TABLE

Shared

RAINBOW ROLLS
Rainbow Spiraled Cinnamon Rolls, Cream Cheese Icing

BOMBOLINI
Italian Donut Filled with Nutella, Candied Hazelnuts

BISCOTTI
Apricot, White Chocolate, Cardamom Biscotti

WINE FEATURE

TACHO MALBEC 13

IPOLA MOSCATO 13

*These items may be served raw or undercooked. The consumption of raw or uncooked food can increase the risk of foodborne illness. Please alert your server to any allergies.

*An Automatic Gratuity of 20%
will be Applied to Parties of 6 or More

KIDS MENU

12 & Under, Choice Of

FRESH FRUIT CUP
With Berries 6

OATMEAL
Banana, Cinnamon Sugar 6

HONEY WAFFLES
Strawberries, Warm Maple Syrup 10

MAPLE FRENCH TOAST
Maple Syrup, Berries, Powdered Sugar 10

LIL' ANGIE'S BREAKFAST *
Scrambled Egg, Bacon, Breakfast Potatoes
10

BUTTERED NOODLES
With or Without Cheese 10

PEPPERONI PIZZA 10

SWEET

Choice Of

TASTE THE RAINBOW
Creme Puff, Cereal Milk Custard,
White Chocolate Chantilly

FUNFETT-MISU
Rainbow Lady Fingers,
Strawberry Mascarpone Cream, Yogurt
Fudge

GOLDEN CANDY BAR
Crunchy Peanut, Caramelized White
Chocolate Cremo, Milk Chocolate Ganache