



Angolo SoHo
53 Grand Street at West Broadway
NYC
212-203-1722

ANGOLO SOHO DINNER MENU
Executive Chef Michael Berardino

Charcuterie

Chicken Liver Mousse vin santo gelee 9
Pate di Campagna 11
Prosciutto Tasting: San Daniele, Parma, La Quercia 18

Cheese (\$7 each)

Pecorino de Parco hard raw sheep, Abruzzo
Caciocavallo di Bufala semi-firm buffalo milk, Lombardia
Castelmagno semi-hard raw cow, Piemonte
Toma Walser semi-soft cow, Piemonte
Caciotta di Capra con Pepe hard pasteurized goat, Sardinia
Pecorino Gregoriano semi-soft raw sheep, Abruzzo

House Made Stracciatella bottarga, basil seeds, fett'unta 13

Antipasti

Arugula Parmigiano Reggiano lemon, olive oil 10
Swordfish Crudo puffed farro, orange, fennel 15
Heirloom Tomato Salad fennel, market beans, pesto, tropeo onion 13
Grilled Quail watermelon, tomato, scallion, herbs, ricotta salata 15
Charred Octopus riso nero, celery, red onion, preserved lemon, roasted pepper 17
Vongole fennel, hot mustard, oregano, cream 13
Trippa alla Napoletana tomato, pecorino, poached egg 15
Lingua salsa verde, arugula, corn shoots 11
Sweetbreads alla Piastra parsley root, blueberries, rosemary 15
Fritti Misti calamari, shrimp, fennel, onion, cherry peppers, lemon 16

Primi

Minestra Maritata pancetta, polpetini, poached egg, bitter greens 14
Trenette potatoes, beans, pesto, pignoli 16
Garganelli Funghi Trifolati shallots, garlic, parsley, lemon 18
Fettucine Rigate alla Carbonara pancetta, pecorino, black pepper, egg yolk 18
Tagliatelle Bolognese parmigiano reggiano 18
Spaghetti alla Vongole cockles, garlic, oregano, chilies, mollica 19
Fusilli Ragu Napoletana braised pork, tomato, red onion, basil 16

Secondi

- Pork Chop** caramelized fennel, honey, cherry peppers 32
Pollo alla Diavola roasted eggplant, garlic, yogurt 24
Sardinian Lamb Loin fregula sarda, summer squash, mint 28
Tile Fish sweet corn, chilis, arugula, tomato agro dolce 26
Pesce Spada al Cartoccio salmoriglio, potatoes, olives 27
8 Week Dry Aged Rib Eye for 2 bone marrow, radish, arugula, capers, lemon 130

Contorni (\$7 each)

- Sweet Corn** macarpone, lime, aleppo
Anson Mills Polenta Parmigiano Reggiano
Broccoli Rabe garlic, chilies
Roasted Potatoes lardo butter, sea salt shallots
Grilled Potatoes lardo butter, sea salt

Desserts

- Olive Oil Cake** sea salt gelato, vin santo 9
Chocolate Hazelnut Budino whipped crème fraiche 8
Yogurt Panna Cotta amarena cherries 8
Gelati 6
Sorbetti 6