



DA
Angelino
CUCINA ITALIANA

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Celebrate at Da Angelino

At Da Angelino, every gathering is an opportunity to share authentic Italian flavors and warm hospitality with the people who matter most.

Nestled in the heart of Coconut Grove, our cucina brings together tradition and a touch of modern flair, creating the perfect setting for any occasion.

Whether you're planning an intimate dinner, a lively celebration, or a corporate event, our curated party menus offer something for everyone, from classic Italian favorites to seasonal specialties. Each menu can be customized to suit your group's tastes, with vegetarian and gluten-free options available upon request.

Let us take care of the details so you can enjoy the company of your guests.

At Da Angelino, we make every event feel like a true Italian celebration — full of flavor, warmth, and joy.



MENU 1

Appetizers *served family style*

VITELLO TONNATO

Thinly sliced roasted veal, tuna sauce, caper berries

ARANCINI

Crispy saffron rice balls stuffed with mozzarella, cheese fondue

ITALIANA

Baby arugula, cherry tomatoes, Parmigiano Reggiano flakes, balsamic dressing

Main Course *choose one*

LINGUINE ALLA NERANO

Housemade multicolor linguini, provolone fondue, baby zucchini, lemon zest

TORTELLINI ALLE 3 P

Prosciutto tortellini, Parmigiano creamy sauce, fresh peas

GNOCCHI ALLA VODKA

Housemade gnocchi, vodka sauce, Parmigiano Reggiano, basil

Dessert

TIRAMISU

Mascarpone cream, espresso-soaked ladyfingers, cocoa

65++ PER PERSON

A note for our guests: Our prix-fixe menus are flexible and can be tailored to your liking — we're always happy to make adjustments so your meal feels just right. Vegetarian options are available, and we also offer gluten-free dishes; That said, our kitchen is full of flour and tradition, so while we take great care, we can't promise a completely gluten-free environment.

Thank you for understanding, and most of all, for choosing to celebrate your special moments with us.



MENU 2

Appetizer *served family style*

POLPO ALLA GRIGLIA

Grilled Mediterranean octopus, black lentils, basil, cherry tomatoes, octopus mayo

FIORI DI ZUCCA

Crispy squash blossom, truffle mozzarella

PROSCIUTTO & BURRATA

Prosciutto di Parma, fresh burrata, coccoli bread

RAPA E STRACCIATELLA

Golden beet, stracciatella, sundried tomatoes, pistachio crumble

Main Course *served individually, choose one*

RIGATONI AL RAGÙ DI AGNELLO

Housemade rigatoni, lamb ragù, grilled lamb chop

TAGLIOLINI ALLA PESCATORA

Housemade tagliolini, mixed shellfish, Patagonia shrimp, Florida calamari, bisque, cherry tomatoes

GNOCCHI ALLA VODKA

Housemade gnocchi, vodka sauce, Parmigiano Reggiano, basil

BRANZINO

Butterflied Mediterranean branzino, served with grilled jumbo asparagus

Dessert *served family style*

TIRAMISU

PANNA COTTA

85++ PER PERSON



MENU 3

Appetizer *served family style*

TARTARE DI TONNO

Yellowfin tuna, purple potato chips, chive oil, Maldon salt

PROSCIUTTO & BURRATA

Prosciutto di Parma, fresh burrata, coccoli bread

CARPACCIO DI CARNE

Wagyu beef carpaccio, mustard lemon dressing, shaved Parmigiano Reggiano

FRITTURA MISTA

Florida calamari, Patagonia shrimp, mozzarella stuffed, marinara sauce

LA CESARE

Baby Romaine lettuce, Parmigiano flakes, ham, Caesar dressing, focaccia croutons

Main Course *served individually, choose one*

RISOTTO CAPESANTE, ROSE & BURRATA

Carnaroli rice, seared scallops, rose petals, stracciatella

CACIO & PEPE AL TARTUFO

Spaghettoni, Pecorino Romano, black pepper, fresh seasonal truffle

RAVIOLI AI FICHI E GORGONZOLA

House made fig filled ravioli, gorgonzola sauce, crispy Prosciutto

BRASATO AL BAROLO

Braised short ribs, Barolo demi-glace, served with sage mashed potatoes

BISTECCA

10 oz NY prime steak, served with hand cut steak fries

Dessert *served family style*

TIRAMISU

MILLEFOGLIE AL PISTACCHIO

95++ PER PERSON

COCKTAIL RECEPTION / CANAPES

Select your items · Packages priced per hour / per person

Choose any 4 items → 38 per hour / per person

Choose any 6 items → 46 per hour / per person

Choose any 8 items → 55 per hour / per person

Bread & Focaccia

Mini Focaccia Prosciutto & Mozzarella

Mini Focaccia Mortadella, Stracciatella & Pistachio

Mini Focaccia Speck, Brie & Honey

Bruschetta al Pomodoro & Basilico

Bruschetta Stracciatella & Roasted Cherry Tomatoes

Cheese & Salumi Bites

Caprese Skewers (Tomato, Mozzarella, Basil)

Breadstick & Prosciutto

Parmigiano Reggiano Chunks, Aged Balsamic

Bresaola cone with Goat Cheese and Arugula

Hot Crispy Bites

Mini Arancini alla Milanese

Ham Croquette

Truffle Coccoli

Calamari

Polpette della Nonna, Tomato Sauce

COCKTAIL RECEPTION / CANAPES

Seafood

Shrimp Cocktail Italian Style, Spicy Tomato Sauce
Octopus Skewers, Lemon & Parsley
Tuna Tartare Cups, Citrus & Olive Oil

Vegetarian

Grilled Vegetable Skewers, Balsamic Glaze
Truffle Fries, Parmigiano Reggiano

Dessert Bites

(OPTIONAL UPGRADE)

Mini Tiramisu Cups
Nutella & Pistachio Millefoglie
Mini Cannoli Siciliani

Minimum guest count may apply. Menu subject to seasonal availability.

Contact Us

Our team at Da Angelino will be delighted to assist you in planning your event, customizing menus, and attending to every detail.

Reach out to us — we look forward to helping you create an unforgettable dining experience for your guests.

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