

Angelo's

MAURITSON WINE DINNER

THURSDAY, OCTOBER 23RD 2025
6:30 PM — \$195 PER PERSON
TAX & GRATUITY INCLUDED

STARTERS

Tonno Crudo in Sesame Cones

hand-cut sashimi-grade tuna dressed with fresh basil, toasted pistachios, bright lemon, and estate-pressed extra virgin olive oil, presented in delicate sesame cones for a crisp, savory bite.

Mauritson Rosé 2024

SECOND COURSE

Insalata di Granchio con Finocchio e Arancia

Dungeness crab salad with shaved fennel, orange segments, and fresh tarragon.

Mauritson Sauvignon Blanc 2022

THIRD COURSE

Risotto al Radicchio e Gorgonzola Dolce

creamy risotto with Treviso radicchio and mild gorgonzola, finished with Parmigiano.

Mauritson Dry Creek Zinfandel 2021

Mauritson Rockpile Zinfandel 2021

MAIN

Veal Braciolettini con Salsa di Funghi e Madeira

tender veal rolls stuffed with prosciutto, mozzarella, ham, salami, garlic, and parsley, grilled and served with a rich mushroom-Madeira wine sauce.

Mauritson Rockpile Cabernet Sauvignon 2021

Suther Cabernet 2021

Please join us for an unforgettable evening

Reserve your seat now on our website angelosristorante.com or calling us at (781)279-9035