



PRIVATE PARTY MENUS

Available for use in our Deborah Glen, Stockade
and Wine Rooms for parties of up to 25 people.

1 GLEN AVENUE
SCOTIA, NY 12302

(518) 374-7262

ANGELOSTAVOLO.COM

menu items and pricing subject to change

PRIVATE DINING :: DINNER MENU



Appetizers

Pappardelle Bolognese, Veal, Pork and Beef Ragu,
Extra Virgin Olive Oil, Parmigiano :: add 13

Shrimp Bruschetta, Ricotta,
Tomato Onion Marmalada :: add 14

Cheese Ravioli, Spinach,
Tomato Pomodoro :: add 13

GF 7-Hour Cherry Pepper Pork, Crispy Chips,
Aged Cheddar, Cherry Peppers :: add 14

Flash Fried Calamari, Red Onion, Parmigiano,
Tomato Caper Aioli :: add 11

Salads :: choose one

GF Mixed Greens, Red Onions, Tomatoes,
Parmigiano, Red Wine Vinaigrette

“Caesar”, Romaine, Smoked Bacon,
Crostini, White Anchovies, Lemon Basil
Dressing

Salad Upgrades

Golden Sugar Beets, Carrot Hummus, Goat Cheese,
Honey Fennel Granola, Pepper Threads 3

Chopped Salad, Chick Peas, Capicola, Tomato, Onion,
GF Blue Cheese Vinaigrette 3

Entrées :: choose three

GF Grilled Sirloin Steak, Fingerling Potatoes,
Asparagus, Leeks, Gorgonzola, Mascarpone

Boston Scallops, Beluga Lentils, Lemon Salsa Verde

Seared Pork Chop, Apple Goat Cheese,
Bacon Mostarda, Farro

Chicken Milanese, Arugula, Tomato, Red Onion,
Mozzarella, Lemon Balsamic

Garganella Pasta, Mushrooms, Broccoli Rabes,
Basil Broth

Entrée Upgrades

Grilled Swordfish, Kalettes, Fennel Pepper Jam
:: add 5

Veal Chop Parmigiano, Panko Breaded,
Tomato Fresco, Garganella Pasta :: add 5

Dessert :: choose one

GF Chocolate Flourless Cake, Raspberry Whipped Cream

Coconut Cream Pie

Vanilla Bean Cheesecake, Fresh Berry Sauce

\$38 per person

tax and gratuity not included
minimum 15 people

ask about wine pairings with your dinner for an additional charge

PRIVATE DINING :: DELUXE MENU

Appetizers :: choose two

Pappardelle Bolognese, Veal, Pork and Beef Ragu, Extra Virgin Olive Oil, Parmigiano

Shrimp Bruschetta, Ricotta, Tomato Onion Marmalada

7 Hour Cherry Pepper Pork, Crispy Chips, Green Onion, Tomatoes, Pepper Jack (GF)

Flash Fried Calamari, Red Onion, Parmigiano, Tomato Caper Aioli

Cheese Ravioli, Spinach, Tomato Pomodoro

Salads :: choose two

Chopped Salad, Chick Peas, Capicola, Tomato, Onion, Blue Cheese Vinaigrette (GF)

Mixed Field Greens, Red Onion, Tomato, Parmigiano, Red Wine Vinaigrette (GF)

“Caesar” Romaine, Smoked Bacon, Crostini, White Anchovies, Lemon Basil Dressing

add a Sorbet Intermezzo Course for \$2.00 per person

Entrées :: choose three

5oz Grilled Filet Mignon, Fingerling Potatoes, Asparagus, Leeks, Gorgonzola Mascarpone (GF)

Grilled Swordfish, Kalettes, Fennel Pepper Jam, Capers

Chicken Milanese, Arugula, Tomato, Red Onion, Mozzarella, Lemon Balsamic

Veal Chop Parmigiano, Panko Breaded, Tomato Fresco, Garganella Pasta

Grilled Shrimp, Wild Rice, Salsify, Sea Urchin Cream (GF)

Garganella Pasta, Mushrooms, Broccoli Rabes, Basil Broth

Dessert:: choose two individual desserts OR the sampler platter

Chocolate Flourless Cake, Raspberry Whipped Cream (GF)

Coconut Cream Pie

Cheesecake, Fresh Berry Sauce

Sampler Platter :: A Sampling of Our House Signatures:

Coconut Cream Pie, Chocolate Flourless, Cheesecake

\$50 per person

tax and gratuity not included

minimum 15 people

PRIVATE DINING :: FAMILY STYLE

Salad :: choose one

Mixed Field Greens, Red Onion, Tomato, Parmigiano, Red Wine Vinaigrette (GF)

“Caesar” Romaine, Smoked Bacon, Crostini, White Anchovies, Lemon Basil Dressing

Pasta :: choose one

Garganelle, Veal, Pork and Beef Ragu, Extra Virgin Olive Oil, Parmigiano

Cavatelli Pomodoro

Orecchiette, Broccoli Rabe, Tomatoes, Extra Virgin Olive Oil, Garlic
choose two pastas ... add \$3.00 per person

Entrée :: choose two

Chicken, Exotic Mushroom Sauce

Sliced Beef Sirloin, Veal Demi Glace

Eggplant Parmigiano

Grilled Swordfish, Kalettes, Fennel Pepper Jam, Capers

STARCH (GF)

please choose one

Roasted Potatoes

Fingerling Potatoes

Saffron Risotto

VEGETABLES (GF)

please choose two

Beluga Lentils

Asparagus

Kalettes

Dessert :: choose one

Tiramisu, Soaked Lady Fingers,
Mascarpone Cheese, Espresso, Chocolate

Brownie “Sundae”, Whipped Cream, Caramel,
Hot Fudge, Dried Cherries, Peanuts

\$45 per person

tax and gratuity not included
minimum 15 people