

DRINKS

SIGNATURE COCKTAILS

- THE STEVIE MATHIOS 15
a/k/a "Tequila Old Fashioned"
a/k/a "Bone- in veal parm"
repo, mezcal, miso caramel, mole bitters
- MR. EXADAKTILOS, SR. 15
a/k/a "Mezcal Negroni"
a/k/a "\$4 & Half a Pack of Cigarettes"
mezcal, campari, punt e mes,
creme de cacao, mole bitters
- THE CARFAGNO 16
a/k/a "Tomato Martini"
olive oil washed vodka, tomato water, pink
perppercorn, italicus
- THE NICK BLOM 16
a/k/a "Spicy Tomato Tini"
a/k/a "Sweetie Pie"
chili oil washed vodka, tomato water, rice
vinegar, cucumber, yuzu bitters
- THE TONY PARISI 15
a/k/a "Mr. Club Madrid
alibi gin, lillet blanc, apricot,
orgeat, lemon, egg white
- MR. IRELAND 15
a/k/a "Pistachio Negroni"
a/k/a "Mr. Ballys"
alibi gin, pistachio, sherry,
luxardo bitter, rhubarb bitters
- THE JOHN SCHULTZ 15
a/k/a "Spicy Marg"
a/k/a "Rendezvous"
blanco tequila, gouchujang, pineapple,
dry curacao
- BOY DINNER 20
a/k/a "Michael Bonney"
old overholt rye, cutty, antica, chocolate
bitters, cherry. side of peanut m&ms & loosie

CLASSICS COCKTAILS

- THE ALBERT ANGELONI 14
a/k/a "Black Manhattan"
rittenhouse rye, averna amaro,
chocolate & orange bitters
- THE MERLINO 17
a/k/a "Old Fashioned"
a/k/a "Can Go Anywhere"
brown butter washed bourbon,
demerara, black walnut bitters
- THE CAVALIERI 14
a/k/a "Espresso Martini"
salted amaro, borghetti liqueur,
espresso, grand ma, maldon
- THE GAETANO 15
a/k/a "Mr. & Mrs. Escape Plans"
fernet, campari, passionfruit, citrus,
falernum, tiki bitters, mezcal rinse
- THE PAUL STEELMAN 15
a/k/a "Pornstar Martini"
vanilla vodka, passoa, passionfruit,
lime, prosecco sidecar
- THE JOSIE MOONEY 15
a/k/a "Mr. Atlantic City"
alibi gin, ginger liquor, tonic,
blood orange foam
- GIRL DINNER
a/k/a "Dirty Martini" 20
alibi gin, blue cheese stuffed olives,
side of gummy worms ~ ~ ~



DRINKS

Alan's Wine List*

BUBBLES

- Comte de Chambari (Spain) 7 / 29
- Juve & Camps Brut Rose Cava (US) 12 / 49
- 40oz of The Champagne of Beers 18

WHITE (ISH)

- House Pinot Grigio (Abruzzo) 9
- Squealing Pig Sauvignon Blanc (New Zealand) 10 / 39
- Attems Orange Wine (Italy) 12 / 49

REDS

- House Montepulciano (Abruzzo) 9
- Nozzle Chianti Classico (Chianti) 15 / 61
- Intrinsic Cabernet Sauvignon (Washington) 14 / 56
- Outlier Pinot Noir (California) 13 / 52
- Caymus 2021 Cabernet Sauvignon (Napa) 39 / 179



BEER

CANS

- Carry On Tradition - IPA 12
- The Seed - Atlantic City, NJ
- Hallertau Pils - German Pils 12
- Human Robot - Philadelphia, PA
- Budweiser - American Lager 5
- Anheuser Busch - St. Louis, MO

BOTTLES

- Coors Lite 7
- Michelob Ultra 7
- Corona 8
- Peroni 9
- Peroni NA 9

DINNER



APERITIVO / SNACKS

- A. Rando Focaccia w/ "Madrid Dip" (VG) 6
- Sicilian (Castelvetro) Olives w/ citrus (VG) 6
- Panchos Style Chicharrones (S) 4
- Pickled Veggies (VG) 5
- Marinated Gigante Beans (V/ can be VG) 5
- Homemade Russet Potato Chips & Dips 7
- Madrid Garlic Cheese Spread w/ fried bread (S) 8
- A Lil Bit of Everything (S) 29

STARTERS

- Shrimp Cocktail (5pc) w/ red or white cocktail sauce 18
- White House Sub Shop Wedge Salad (can be V&VG) 14
- Caesar Salad - romaine, escarole, anchovy 12
- Meatballs w/ ricotta & pecorino 14
- Homemade Whipped Ricotta -
 - Sea salt / EVOO (V) 14
 - Setaara style eggplant + hazelnuts (V/S) 15
 - Seasonal Offering 14
 - A Lil Bit of All Three 25
- Calamari & Pepperoncini Frito 15
- Martorano's Sausage, Peppers & Onions w/pecorino 15
- Hot Cherry Tomato Bruschetta w/ lemon yogurt (V/ can be VG) 13
- Clams Casino (6) - fennel, vermouth butter, bacon breadcrumbs (S) 12

Have a reason to celebrate? If not, we'll give you one & plan it too!

(V) - Vegetarian / (VG) - Vegan / (S) - Sexy

DINNER

HOMEMADE PASTA (4oz)

-  Bucatini Cacio e Pepe (V) 15
-  Spicy Vodka Rigatoni (V/S) 18
-  Lumache w/ pistachio pesto (VG) 16
-  Spicy Gouchujang Rig (VG/S) 17
-  Crab Orecchiette, chili, shrimp, basil (S) 24
-  Seasonal Raviolis (V) 17
-  Short Rib Pappardelle 24
-  Spaghetti w/ Red Sauce 14

ENTREES

- Eggplant Milanese "Scarpariello" style w/ hot & sweet peppers + arugula salad (V) 22
- Chicken Cutlet w/ classic jersey tomato sauce or spicy pomodoro sauce 26
- Bone-in Pork Chop w/ potatoes + broccoli rabe gremolata 32
- Diane's Crab Cakes w/ drawn butter 44
- Charbroiled Steak w/ Potatoes & Creamed Spinach 44

DESSERT

- Donut Trio 24
- Single Donut 9
- Tiramisu 10
- Homemade Chipwich 13
- Amarena Cherry Cheesecake 12
- Warm Double Choco Cookie w/Ice Cream 9
- Amaro Affogato 14

WEEKLY SPECIALS

EVERY DAY

Happy Hour 4-6pm

Drinks starting at \$1.50

Snacks starting at \$1

EVERY DAY BUT SATURDAY

Sunset Special 4-6pm

\$30 3 Course Dinner

SATURDAY

DJ 9:30pm-till

SUNDAY

Brunch 11am - 3pm



DESSERT COCKTAILS

- THE VICTOR SARACINI 15
a/k/a "Grasshopper"
- THE LOU ESPOSITO 16
a/k/a "Banana Foster Manhattan"
a/k/a "Mr. Chef Vola"
- THE BRIAN IRELAND 16
a/k/a "Choc Covered Cherry Negroni"

THE STORY

In April of 2023, Alan Angeloni made the bold decision to close Angeloni's II. After 42 years, he had surely earned the right to do things on his own terms. Angeloni's II was the sister restaurant to Albert's (Alan's dad) classic Italian restaurant in Trenton, named, shockingly, Angeloni's!

According to Harry Hurley, the 1980's in Atlantic City was a magical time. It felt like the streets were paved in gold. It seemed like a new casino was opening every year ...because it was. Alan convinced his father to purchase the Club Madrid from Anthony Parisi and to join Atlantic City's rebirth. Alan loved wine and he had a list unlike anywhere else in the area.

Angeloni's II was a smash hit. A year after opening he expanded & purchased Tommy Howells "pool room" next door and added another much needed dining room & bar. While our wine list is MUCH smaller than Alan's, it is dedicated to him & we feel confident he approves these choices. His bartender & dear friend Tommy Guida, invented the "martinis & meatballs" special on Thursday nights, a tradition that will live on.

When we bought Angeloni's, we planned to do some renovations & reinventions. To honor Alan & his family, but to make it our own, too. As we peeled back the layers, we uncovered another story that needed to be told. Prior to Angeloni's, another business had occupied the building for 47 years. And if you know anything about us, you know that we are suckers for Atlantic City nostalgia.

The Club Madrid started in Philadelphia in the 1920's on Locust Street, then made its way down to Atlantic City at New York Avenue in 1927 (when it lost its "dancing" license after several raids made it clear it was a speakeasy). In 1933, the Club Madrid relocated to the corner of Arctic & Georgia but continued to change hands often- with some notable owners like Eddie Tulane, Jack Stites, and finally Tony Parisi. They had a reputation for incredible and strange performances including baby acrobats and a dance routine with an eight foot snake. The energy of the place literally jumped off the page as we began to dig in & we couldn't let go.

Everybody has their WHAT IF?

WHAT IF President Kennedy hadn't gone to Dallas?

WHAT IF Whitney never met Bobby?

WHAT IF the Club Madrid didn't die in 1981?

We will never know.

But it would have been fun to find out.

So without further ado, we welcome you to Angeloni's Club Madrid. It's not Angeloni's & it's not Club Madrid. From the same people who don't have a grill and aren't in Baltimore, what did you expect?

