

BRUNCH

SANDWICHES

- Southern Fried Chicken Sandwich w/
hot sauce, cheese spread, lettuce 15
- Open Faced Cornbeef & Swiss w/ 2 sunny
side up eggs 20
- B.L.T. on sourdough w/ bacon, mayo
romaine, cherry tomato bruschetta 15
- Angeloni's Breakfast Sandwich
bacon, fried egg & american cheese 14

BENNIES

- South Philly Bennie w/ italian sausage
and cherry pepper hollandaise 20
- Crabcake Bennie w/ 2 full crab cakes 44

SWEET

- Baked Tiramisu Stuffed French Toast 14
- Pancake Special 15

MAINS

- Shrimp & Grits w/ cheesy polenta 28
- Crab and Cheddar Omelet w/ potatoes &
arugula salad 21
- 10 oz Black Angus Strip Steak & Eggs 39
- Primavera Frittata w/ potatoes &
arugula salad 15
- Vegan Special M.P.

SIDES

- Crispy Potatoes/Sausage/ Bacon 5
- Sourdough toast w/ butter & jam 6
- Seasonal Parfait 10



BRUNCH BOOZE

- Garibaldi 13
campari & fluffy oj
- Sexy Paloma 15
blanco tequila, lime,
fluffy grapefruit
(Make it spicy w/ calabrian chili)
- Corpse Reviver II 16
alibi gin, lillet blanc,
orange liquor, lemon, absinthe
- The Cavalieri 14
a/k/a Espresso Martini
salted amaro, borghetti liqueur,
grand ma, espresso, maldon

CLASSICS

- Aperol Spritz 13
- Mimosa 8/ 20
- Caffè Coretto 10
w/Cynar, Fernet or Averna

- Spicy House Bloody 14
blanco tequila, calabrian chili,
house fra diavolo, horseradish
(make it virgin 8)
- AC Pimms Cup 14
Pimm's No. 1, fernet,
seasonal jam, citrus
- Madrid 75 15
alibi gin, matcha, lime,
italicus, bubbles
- Limoncello Spritz 13
limoncello, lillet blanc,
lemon, basil, bubbles

BRUNCH N/A

- Fresh Squeezed OJ 7
- Caf/Decaf Cappuccino 6
- Espresso 4/6
- Coffee/ Tea 4

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?

