







Appetizers

	Sicilian Mini Rice Balls Al Burro	\$11.95
	<i>Mozzarella, Butter & Parmigiano</i>	
	Fried Calamari	\$14.95
	Clams Oreganato	\$14.95
	Homemade Mozzarella Caprese	\$12.95
	<i>Tomato, Basil, EVOO</i>	
	Spidini	\$11.95
	<i>Breaded Béchamel and Mozzarella, Topped with a Creamy Cheese & Mushroom Sauce</i>	
	Panelle Palermitane	\$11.95
	<i>Flash Fried Squares of Herbed Chickpea Flour</i>	
	Seafood Salad	\$15.95
	<i>Calamari, Shrimp, Mussels, Lettuce, Celery, Roasted Pepper, Garlic, Lemon and EVOO</i>	
	Burrata	\$14.95
	<i>Over Arugula & Roasted Pepper</i>	
	Scaglie di Parmigiano	\$14.95
	<i>Chunks di Parmigiano with Sicilian Olives and Soppresata</i>	
	Shrimp Scampi	\$15.95
	<i>Baby Shrimp in a Garlic Lemon White Wine Sauce</i>	


Salads

	Caesar Salad	\$12.95
	<i>Topped with Homemade Crouton & Shaved Parmigiano</i>	
	Garden Salad	\$9.95
	<i>Romaine Lettuce, Tomato, Red Onion, Shredded Carrots & Celery in a House Vinaigrette</i>	
	Arugula Salad	\$13.95
	<i>Apples, Toasted Walnuts & Gorgonzola in a White Balsamic Vinaigrette</i>	
	Beet Salad	\$13.95
	<i>Beets, Red Onions, Carrots, Marinated in Balsamic Vinegar, Topped with Ricotta Salata</i>	

Soups

	Homemade Minestrone	\$12.95
	Escarole & Beans	\$12.95

Let Il Michelangelo host your next party in the second floor Private Room & Lounge

 = Gluten Free

Pasta Course

As an Appetizer for \$15.95 (Except Tagliatelle, Pappardelle & Taglioline)

Cavatappi 3 P's	\$22.95
<i>Corkscrew Shaped Pasta with Prosciutto, Peas & Parmigiano, in a Cream Sauce</i>	
Linguine with Mussels & Baby Shrimp in Scampi Sauce	\$23.95
<i>With Garlic, Mussels and Diced Tomatoes in a Lemon White Wine Sauce</i>	
Homemade Panzerotti	\$22.95
<i>Spinach Ravioli Stuffed with Ricotta & Spinach in a Brandy Pink Cream Sauce</i>	
Tagliatelle Bolognese	\$23.95
<i>Traditional Bolognese Sauce</i>	
Homemade Cavatelli con Broccoli	\$22.95
<i>Garlic, Olive Oli, Tomato & Pecorino Cheese</i>	
Homemade Gnocchi al Gorgonzola	\$22.95
<i>Homemade Potato Gnocchi in a Creamy Gorgonzola Sauce</i>	
Homemade Tagliatelle Contadino	\$23.95
<i>With Ground Spicy Sausage, Garlic, Fresh Basil & Tomato Sauce</i>	
Trofie alla Genovese	\$23.95
<i>With Arugula, Pesto, Baby Shrimp and Gorgonzola</i>	
Spaghetti al Brucio	\$21.95
<i>Roasted Garlic, Fresh Rosemary, Hot Red Pepper, Fresh Tomato Sauce, Topped with Shaved Parmigiano Cheese</i>	
Homemade Pappardelle Al Tartufo	\$30.95
<i>In a Truffle Cream Sauce</i>	
Taglioline al Nero di Seppie	\$30.95
<i>Homemade Black Squid Taglioline with Calamari, Mussles, Baby Shrimp, Tomato Basil Sauce</i>	

Risotto



Risotto Ai Funghi & Parmigiano	\$26.95
<i>Arborio Rice, Onion, Shiitake, Porcini, Portobello Mushrooms & Parmigiano Cheese</i>	

Gluten Free & Whole Wheat Pasta Available \$2.00 Extra

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Main Course

\$9.00 Charge will apply to any split Main Course Dish

Chicken Meatballs Al Marsala	\$24.95
<i>With Onions & Mushrooms in a Marsala Wine Reduction Over Potato Puree</i>	
Chicken Michelangelo	\$25.95
<i>Sauteed with Sun-Dried Tomato, Garlic, Shiitake & Portobello Mushrooms, Finished in a Port Wine Sauce</i>	
Pork Cutlets Ortolana	\$25.95
<i>Breaded Pork Cutlet Over Arugula Salad with Tomato & Red Onion in a Balsamic Vinaigrette</i>	
Chicken & Shrimp Brandy Cream Sauce	\$28.95
<i>Shiitake, Asparagus & Sun Dried Tomato in a Brandy Cream Sauce</i>	
Shrimp Fra Diavolo	\$27.95
<i>Served Over Cappellini</i>	
Shrimp Siciliano	\$27.95
<i>With Garlic, Mushroom & Basil in a Pink Cream Sauce, Tossed with Arugula Over Cappellini</i>	
Salmone Chino	\$29.95
<i>Grilled Salmon Served in a Ginger Honey and Soy Sauce, Topped with Tomato & Scallions</i>	
 Fresh Fillet of Tilapia Porticello	\$26.95
<i>Pan-seared with Baby Shrimp, Green Peas in a Lobster Sauce</i>	
Zuppa Di Pesce	\$35.95
<i>Clams, Mussels, Shrimp, Calamari, Baby Lobster Tail in a Marinara Sauce Over Linguine</i>	
Zuppa Di Clams	\$27.95
<i>In a White or Red Sauce Over Linguine</i>	
 Rib Eye Steak	\$35.95
<i>Served with Shoe String Potato</i>	
Veal Saltimbocca	\$28.95
<i>Topped with Prosciutto & Mozzarella Over Spinach in a Marsala Demi-Glaze Sauce</i>	
Pork Rollatini	\$27.95
<i>With Provolone Fontina, Soppresata, Ham in a Porcini Mushroom Demi-Glaze</i>	
 Trippa Palermitana	\$26.95
<i>With Mushrooms, Olives, Onions, Garlic, Peperoncino & Tomato Sauce</i>	

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PRIX FIXE LUNCH MENU

CHOICE OF SOUP OF THE DAY or SALAD

PASTA

YOUR CHOICE \$18.95

Rigatoni Bolognese
Spaghetti Carbonara
Bucatini Amatriciana

Pancerotti

Homemade Half Moon Ravioli Stuffed with Ricotta & Spinach in a Brandy Pink Cream Sauce

Spaghetti al Brucio

Roasted Garlic, Fresh Rosemary, Hot Red Pepper, Fresh Tomato Sauce, Topped with Shaved Parmigiano Cheese

Penne ala Vodka

Cavatappi 3P's

Corkscrew Shaped Pasta with Prosciutto, Peas, Parmigiano & Cream Sauce

FISH

YOUR CHOICE \$22.95

Tilapia Livornese

Onions, Capers, Gaeta Olives and Fresh Herbs in a Light Tomato Sauce

Tilapia Francese

Wild Bass Oreganato

Over Sauteed Escarole

Shrimp Fra Diavolo

Served Over Cappellini

Shrimp Scampi

Over Cappellini

Calamari Fra Diavolo

Spicy Marinara Sauce Over Linguine

COFFEE or TEA

Available Only Monday thru Friday

NO SUBSTITUTIONS - RESTRICTIONS MAY APPLY

CHICKEN

YOUR CHOICE \$20.95

Chicken Parmigiana
Chicken Francese
Chicken Piccata
Chicken Marsala

Chicken Michelangelo

Sauteed with Sun Dried Tomato, Garlic, Shiitake & Portabello Mushrooms, Finished in a Port Wine Sauce

Chicken Arrabbiato

Onions, Mushrooms, Hot Cherry Peppers, in a Demi-Glaze Sauce

Chicken Meatball ala Marsala

Onions, Mushrooms, Hot Cherry Peppers, in a Demi-Glaze Sauce

MEAT

YOUR CHOICE \$22.95

Pork Panato

Breaded Pork Cutlets Over Arugula Salad

Pork Rollantine

Provolone, Fontina, Soppressata, Ham & Porcini Mushroom Demi-Glaze

Veal Marsala

Veal Piccata

Veal Francese

Veal Parmigiana

Veal Saltimbocca