

Michaelangelo's
ITALIAN RESTAURANT WINE BAR

ANTIPASTI

CALAMARETTI		Sauteed Calamari Roasted Tomato Pinot Grigio Sweet Basil	8
INSALATA DI SPINACHI		Spinach Salad Fried Pancetta Walnuts Aged Balsamic Vinegar	6/10
INSALATA CAPRICCIOSA		Mesclun Greens Cucumber Cherry Tomato BellaVitano	5/9
INSALATA DI CESARE		Heart of Romaine Parmigiano Reggiano Croutons Anchovy Dressing	6/10
Add Chicken		4	
Add Salmon or Shrimp		6	
PASTA E FAGIOLI		Cannellini Bean Soup Pancetta Tubetti Pasta Tomato Broth	4/7
ZUPPA DI MINISTRONE		Soup of summer vegetables Broken Pasta	4/7

PRIMI

SPAGHETTI ALLA CARBONARA	Spaghetti Pasta Pancetta Egg-Parmesan Sauce	12
GNOCCHI AL PESTO	Potato Gnocchi Hazelnut Pesto Parmigiano Reggiano	11
RAVIOLI AL FORMAGGIO	Six-Cheese Ravioli Tomato Ragu Fresh Basil	11
FARFALLE ALLA ROMAGNA	Bowtie Pasta Prosciutto Peas Parmesan Cream Sauce	12
TAGLIOLINI ALLA CHITARRA	Square Spaghetti Pasta Bolognese Sauce	13
PENNE ALLA SICILIANA	Penne Pasta Fried Eggplant Bocconcini Spicy Tomato Sauce	11
CAPPELLINI AGLIO E OLIO CON VERDURE	Angel Hair Pasta Summer Vegetables Olive Oil & Garlic	10

SECONDI

CACCIATORA CON RISO	Deconstructed ½ Chicken Stewed Vegetables Parmesan Risotto	13
CIOPPINO DELLA LIGURIA	Ligurian Seafood Stew Roast Tomato Grilled Focaccia	15
SALMONE CON ASPARAGI	Grilled Atlantic Salmon Capers Pinot Grigio Grilled Asparagus	14
SCALLOPPINE ALLA PIZZIOIA	Veal Scalloppine Tomato Olives Bocconcini Mesclun Greens	15
COTECHINO CON POLENTA	Boiled Sausage Tomato Basil Polenta Fontinella	12
RISOTTO CON PORCINI	Arborio Rice Porcini Mushroom Rosemary & White Truffle Oil	14
MELANZANE	Layered Eggplant Terrine Aged Provolone Mesclun Greens	12

PANINI

TRAMEZZINO CON PETTI DI POLLO	Grilled Chicken Breast Sandwich Goat Cheese Arugula	10
TRAMEZZINO AL PROSCIUTTO	Prosciutto di Parma Fire Roasted Peppers Mozzarella Fresh Basil	11
VEGETALI FRESCHI ALLA GRIGLIA	Grilled Vegetables Fontinella Cheese Portabello Mushroom	9
COMBINATION	Choose Two ½ Sandwich Soup ½ Salad	12

CONTORNI

PATATE FRITTE		Fried Fingerling Potatoes	4
ASPARAGI ALLA GRIGLIA		Grilled Asparagus Lemon & Olive oil	4
SCAROLA E FAGIOLI		Escarole Cannellini Beans & Garlic	3
FRUTTA DI STAGIONE		Fresh Fruit of Season	5

DOLCE

TIRAMISÚ DELLA CASA	Espresso Dipped Saviordi Mascarpone Cheese Bittersweet Chocolate	8
MOUSSE AL CAPPUCCINO	Cappuccino Mousse Chocolate Tulip Chantilly Cream	7
CANNOLI E BISCOTTI	Ricotta Chocolate Cannoli Assorted Cookies	6
GELATI	House Gelato Created Daily	6

ORGANIC PRODUCTS ALWAYS USED WHEN AVAILABLE
Consumption of raw or undercooked foods may result in food-borne illness

Wine Selections by the Glass

WHITE WINES

Chardonnay, Lenotti	10
Chardonnay, McManis	9
Chardonnay, Sterling	11
Pinot Grigio, Principato	9
Riesling, Chateau St. Michelle	9
Sauvignon Blanc, Lento	10
Soave, Lenotti	12
Conundrum	14
Rose Bardolino, Lenotti	8
Gavi di Gavi, Ascheri	10
Pinot Nero Bianco, Torti	10

RED WINES

Cabernet Sauvignon, Elements	15
Cabernet Sauvignon, Peirano Estate	10
Cabernet Sauvignon, Corte alla Flora	12
Pinot Noir, Matteo Braidot	10
Merlot, Danzante	10
Bardolino, Lenotti	12
Valpolicella Classico, Lenotti	12
Rosso Riserva, Vignalta	13
Barbera d'Alba , Montaribaldi	11
Chianti, Sonnino	11
Super Tuscan, Leone Rosso, Sonnino	10
Rosso di Montepulciano, Cantina del Redi	11
Sangiovese, Garofoli	12
Primitivo, Tacco Barocco, Sampietrana	11

MICHAELANGELO'S WINE LIST AVAILABLE UPON REQUEST

BEVERAGES

Soda	2
Unsweetened Tea	2
Hot Tea	2
Juice	3
Acqua Panna	
500mL	3
1L	6
S. Pellegrino	
500mL	3
1L	6
Coffee	2
Espresso	3
Double Espresso	4.5
Cappuccino	4
Latte	4
Macchiatto	3

VISIT US @ WWW.MANGELOS.COM
MICHAELANGELO'S RESTAURANT AND WINE BAR
2198 MURRAY HILL RD.
216-721-0300

LUNCH | | TUESDAY – FRIDAY 11:30-2 p.m.
DINNER | | MONDAY – THURSDAY 5-10 p.m. | FRIDAY & SATURDAY 5-11 p.m. | SUNDAY 5-9 p.m.