



MICHAEL'S BACK DOOR RESTAURANT

DINNER MENU

ZUPPE

Zuppa del Giorno

Prepared Fresh Daily
> 6.95

Minestrone Estivo

Fresh Garden Vegetable Soup
> 7.95

ANTIPASTI

Bruschetta al Pomodoro

Crostini Topped with Fresh Tomatoes Marinated in Olive Oil, Garlic & Fresh Herbs
> 6.95

Lumache

Snails with a Red Wine, Fresh Garlic Mushroom Ragout on a Polenta Crown
> 9.95

Antipasto Prosciutto e Arugula

Prosciutto & Cantaloupe Melon with Organic Baby Arugula
> 14.95

Verdure ai Ferri

Selection of Grilled Marinated Vegetables topped with Goat Cheese
> 11.95

Antipasto Misto Del Giorno

Chef's Antipasto Platter Created Daily For two or more
> \$ Daily

INSALATE

Insalata dell'Orto

Medley of Assorted Greens with our House Vinaigrette Dressing
> 8.50

Insalata alla Cesare

Traditional Caesar Salad
> 8.95

Fiore di Latte, Pomodoro, Cetriolo Torre

Fresh Tomato, Cucumber and Fiore di Latte Mozzarella Tower with Baby Frisèe and a White Balsamic Vinaigrette
> 12.95

Insalata Barbabietola

Marinated Beet, Carrot and Lentil Salad
> 10.95

Calamari alla Griglia

Grilled Marinated Calamari with a Sesame Vinagrette on a Bed of California Greens
> 12.95



 *Vegetarian Option*

Please ask about our Gluten Free options & notify us of any food allergies.





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DINNER MENU

PESCI

Filetto di Trota Piemontese

Pan Seared Rainbow Trout with Cherry Tomatoes, Black Olives and Capers in a Lemon, Garlic Herb Sauce
> 23.95

Dentice Selvatico

Grilled Wild Florida Red Snapper with Red Onion, Yellow Pepper Basil Salsa
> 29.95

Sogliola di Dover Meunier

Traditional Dover Sole in a Light Lemon Butter Sauce
> 39.95

Pesci Freschi del Giorno

Chef's Recommended Fresh Fish of the Day
> \$ Daily

CARNE

Piccata al Limone

Veal Scaloppine in a Delicate Lemon Sauce
> 22.95

Cotaletta alla Parmigiana ai Tre Formaggi

Lightly Breaded Veal Cutlet Topped with Tomato Sauce and Baked with Cheddar, Swiss & Mozzarella Cheeses
> 23.95

Filetto di Vitello

Pan Seared Veal Tenderloin Flamed with Apricot Brandy in a Pink Peppercorn, Cream Sauce
> 32.95

Petto di Anatra all'Arancia

Roasted Ontario Duck Breast with a Cherry Brandy, Wild berry Sauce
> 25.95

Spezzatino di Vitello Forestiera

Veal Spezzatino with a Red Wine Garlic Sauce and Wild Mushrooms on a Bed of Buttered Fettuccine
> 23.95

Fracosta di Manzo alla Griglia 'Cafe de Paris'

Grilled 10 Ounce Certified Black Angus Steak Topped with a Herb Butter Medallion
> 34.95



Sella D'Agnello Arosto

Oven Roasted New Zealand Rack of Lamb with a Fresh Rosemary Red Wine Reduction
> 38.95

PASTA & RISOTTO

Spghettini del Giardiniere

Spghettini Aglio e Olio with Spinach and Grilled Vegetables
> 16.95

Risotto al Vino Rosso

Traditional Italian Arborio Rice with Red Wine Beets and Kale
> 17.50

Gnocchi di Spinaci Quattro Formaggio

Spinach Gnocchi with a Four Cheese Sauce and Broccoli
> 17.95

Penne alla Trasteverina

Penne with Roasted Bacon & Chicken in a Delightful Vodka Tomato Cream Sauce
> 18.95

Ravioli a Strisce di Patate Dolci

Striped Sweet Potato Ravioli, Butter Poached, Tossed with Fresh Sage and Herbs
> 21.95

Capelli D'Angeli Con Salsa di Aragosta

Angel Hair Pasta in a Velvet Lobster Tomato Cream Sauce
> 24.95

Linguini Portofino

Linguini with Large Black Tiger Shrimp & Scallops in a Tomato Fresh Basil Sauce
> 25.95

Pasta del Giorno

Chef's Specialty Pasta of the Day
> \$ Daily

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