



# MICHAEL'S BACK DOOR RESTAURANT

## DINNER MENU

### ZUPPE

**ZUPPA DEL GIORNO** 6.95  
Prepared Fresh Daily

**PASTA FAGIOLI** 7.95  
Rustic Tuscan Three Bean Soup

### ANTIPASTI

**BRUSCHETTA AL POMODORO** 6.95  
Crostinis Topped with Fresh Tomatoes  
Marinated in Olive Oil, Garlic & Fresh Herbs

**LUMACHE** 9.95  
Snails with a Red Wine, Fresh Garlic  
Mushroom Ragout in Puff Pastry

**CALAMARI ALLA GRIGLIA** 12.95  
Grilled Garlic, Olive Oil Lemon, Basil Marinated  
Calamari, with a Fresh Tomato, Caper  
Vinagrette on a Bed of California Greens

**ANTIPASTO MISTO** 14.95  
Prosciutto & Cantaloupe Melon, Grilled  
Vegetables Salami and Tomato Boconccini

**GORGONZOLA RAVIOLI** 10.95  
Jumbo Gorgonzola filled Ravioli with a  
Roasted Bacon, Four Cheese Sauce

**GAMBERI E CAPESANTE  
ARROSTITO** 16.95  
A Duo of Fire Roasted Shrimp in a  
Madagascar Peppercorn Sauce and  
Scallops in Pernod Cream Dill

### INSALATE

**INSALATA DELL'ORTO** 8.50  
Medley of Assorted Greens with our  
House Vinaigrette Dressing

**INSALATA ALLA CESARE** 8.95  
Traditional Caesar Salad

**POMODORI CIMELIO** 12.95  
Red and Yellow Heirloom Tomatoes with  
California Greens

**INSALATA BARBABIETOLA** 10.95  
White Balsamic Marinated Beet Root and  
Celery Root Salad with a European Lemon  
Basil Vinaigrette

### PESCI

**FILETTO DI TROTA  
GRENOBLOISE** 23.95  
Pan Seared Rainbow Trout in a Lemon,  
Caper Sauce

**BRANZINO** 29.95  
Fire Roasted European Sea Bass Filets  
with a Red Pepper, Basil Butter

**SOGLIOLA DI DOVER MEUNIER** 39.95  
Traditional Dover Sole in a Light Lemon  
Butter Sauce

**PESCI FRESCHI DEL GIORNO** \$ Daily  
Chef's Recommended Fresh Fish  
of The Day

### CARNE

**PICCATA AL LIMONE** 22.95  
Veal Scaloppine in a Delicate Lemon Sauce

**COTALETTA ALLA PARMIGIANA  
AI TRE FORMAGGI** 23.95  
Lightly Breaded Veal Cutlet Topped with  
Tomato Sauce & Baked with Cheddar,  
Swiss & Mozzarella Cheeses

**FILETTO DI VITELLO** 32.95  
Pan Seared Veal Tenderloin with a Three  
Mushroom, Cognac Sauce

**PETTO DI ANATRA ALL'ARANCIA** 25.95  
Roasted Ontario Duck Breast with an  
Orange Brandy Sauce over Buttered  
Angel Hair

**FRACOSTA DI MANZO  
ALLA GRIGLIA** 34.95  
Grilled 10 Ounce Certified Angus  
Strip Loin Steak with a Three  
Peppercorn Sauce



**SELLA D'AGNELLO AROSTO** 38.95  
Oven Roasted New Zealand Rack of Lamb  
with a Fresh Rosemary Red Wine Reduction

### PASTA & RISOTTO

**SPAGHETTI BOLOGNESE** 16.95  
Traditional Meat Sauce

**RISOTTO AI FUNGHI** 16.95  
Traditional Italian Arborio Rice with Wild  
Mushrooms, White Wine, Truffle Oil and  
Parmigiano

**GNOCCHI DI ZUCCA** 17.95  
Butternut Squash Gnocchi with Fresh  
Tomato, Olive Oil, basil pesto and Broccoli

**FETTUCCINE AGLIO E OLIO** 15.95  
Gluten Free Fettuccine with Roasted  
Garlic, Olive Oil Baby Spinach and a  
Vegetable Medley

**PENNE ALLA TRASTEVERINA** 18.95  
Penne with Roasted Bacon & Chicken in a  
Delightful Vodka Tomato Cream Sauce

**RIGATONI SPEZZATINO** 19.50  
Rigatoni with Veal Strips in a Tomato,  
Barolo Sauce with Roasted Pine Nuts

**CAPELLI D'ANGELI CON  
SALSA DI ARAGOSTA** 24.95  
Angel Hair Pasta in a Velvet Lobster  
Tomato Cream Sauce

**LINGUINI PORTOFINO** 25.95  
Linguini with Large Black Tiger Shrimp &  
Scallops in a Tomato Fresh Basil Sauce

**PASTA DEL GIORNO** \$ Daily  
Chef's Specialty Pasta of The Day



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



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**RESTAURANT**

