



MICHAEL'S BACK DOOR RESTAURANT

DINNER MENU

ANTIPASTI

BRUSCHETTA	\$6.95
Fresh tomatoes, olive oil, garlic basil, toasted crostini	
CAPRICCIO DI MARE	\$16.95
Grilled calamari, shrimp, scallop, mussels and clam with a warm olive oil, lemon, tomato concasse, caper, dressing	
COZZE ALLA MARINARA	\$11.95
Steamed mussels with garlic, white wine, tomato sauce	
GAMBERI ALLA DIAVOLA	\$16.95
Shrimp sautéed with garlic, white wine, spicy tomato sauce	
CHARCUTERIE BOARD	\$17.95
Assorted cured Italian meats, sun-dried tomatoes, pickled eggplant, olives, exotic cheese, balsamic toastini	

ZUPPA E INSALATE

ZUPPA DEL GIORNO	6.95
Prepared fresh daily	
INSALATA DELL'ORTO	\$8.95
Medley of mix greens, olive oil and balsamic dressing	
INSALATA ALLA CESARE	\$9.95
Traditional Caesar Salad	
INSALATA CAPRESE	\$12.95
Heirloom tomatoes, bocconcini cheese, aged balsamic vinaigrette	
INSALATA BARBABIETOLA	\$10.95
White balsamic marinated beet and celery root with European lemon vinaigrette	
INSALATA DELLA CASA	\$12.95
Arugula, crumbled gorgonzola cheese, fresh pear, balsamic vinaigrette	

PASTA

TAGLIOLINI	\$26.95
Lobster meat in tomato cream sauce	
FARFALLE	\$18.95
Tuna, capers, garlic, white wine, parsley, light tomato sauce	
PENNE	\$18.95
Bacon, chicken vodka cream rosé sauce	
LINGUINE	\$26.95
Shrimp, scallops, mussels, clams, white wine garlic basil tomato sauce	
GNOCCHI	\$17.95
Homemade potato dumplings with fresh basil, shaved parmigiano cheese, Napolitano tomato sauce	
RISOTTO	Priced accordingly
Chef's daily special creation	

CARNE E PESCE

VITELLO AL LIMONE	\$23.95
Veal Scaloppine, sautéed with a basil white wine, lemon butter sauce	
FILETTO DI VITELLO	\$33.95
Pan seared veal tenderloin in a porcini mushroom cognac sauce	
VITELLO SORRENTINA	\$25.95
Veal Scaloppine topped with eggplant, capicollo, bocconcini cheese in basil garlic tomato sauce	
POLLO	\$21.95
Sautéed chicken breasts with Moroccan olives, garlic tomato concasse	
AGNELLO	\$38.95
Roasted marinated rack of lamb with red wine reduction	
BISTECCA ALLA GRIGLIA	\$37.95
Grilled 10 oz certified Angus NY Striploin with 3 peppercorn sauce	
FEGATO	\$23.95
Provimi calves liver with sautéed onions in red wine sauce	
CIOPPINO DI PESCE	\$33.95
Shrimp, scallops, calamari, mussels, clams, fish in a savoury garlic white wine tomato broth, toastini	
ATLANTIC SALMON	\$25.95
Baked, herb crusted, lemon buerre blanc	
BRANZINO	\$30.95
Seared European Bass with olives, tomato concasse, olive oil, sauce verge	

Ask your server about our
fresh daily features



Please inquire
about our gluten free,
vegetarian, organic options
and notify us of any
food allergies



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BACK DOOR
RESTAURANT

