

ANTIPASTI

BRUSCHETTA diced Roma tomatoes, garlic, basil, extra virgin olive oil, grilled Italian bread	\$5.75	SHRIMP DIAVOLO five gulf shrimp, spicy, long hot pepper marinara sauce	\$9.75
BROCCOLI RABE sautéed broccoli rabe, roasted garlic cloves, extra virgin olive oil <i>add grilled sausage +\$3.75</i>	\$8.75	STEAMED CLAMS 14 little neck clams steamed in choice of garlic, marinara, Fra Diavolo or butter	\$10.75
EGGPLANT ROLLATINI battered eggplant, filled with ricotta, baked with mozzarella, pomodoro sauce	\$9.25	LEMON CAPER SCALLOPS seared sea scallops, lemon butter caper sauce	\$12.50
CREPES FLORENTINE sautéed spinach, Portobello mushrooms, roasted mixed peppers, béchamel sauce	\$10.00	CRAB CAKE 6oz pan roasted jumbo crab cake, tartar and cocktail sauce	\$13.50
CALAMARI fried: dusted in cornmeal and flour, flash fried, side of marinara sautéed: garlic, marinara, or Fra Diavolo	\$9.75	FRITO DI PESCARA calamari, shrimp, smelts, dusted in cornmeal and flour, flash fried, lemon wedges.	\$13.50
STEAMED MUSSELS steamed mussels, choice of garlic, marinara, or Fra Diavolo	\$9.75	GRILLED OCTOPUS grilled octopus, cannellini, garbanzo, diced tomato, basil, extra virgin olive oil and lemon	\$13.75
CLAMS CASINO Shucked, top-neck clams, bacon, pepper, breadcrumbs, Italian seasoning	\$9.75	ITALIANO a classic Italian antipasto: prosciutto, spicy capicola, mortadella, Grana Padano, fresh mozzarella, olives, roasted mixed peppers, bruschetta	\$14.50

ZUPPA + INSALATA

SOUP OF THE DAY HOUSE spring mix, tomatoes, cucumbers, house-made balsamic vinaigrette	starting at \$4.75 \$4(S) / \$6(L)	CAPRESE sliced tomatoes, fresh mozzarella, olive oil and balsamic, fresh basil <i>add roasted mixed peppers</i>	\$9.50 +\$3.75
CEASAR romaine lettuce, house-made croutons, house-made Caesar dressing	\$5.25(S) / \$8.25(L)	SPINACH spinach, cucumbers, tomatoes, garlic, red onions, sliced almonds, fresh mozzarella, balsamic vinaigrette	\$12.25
ANTIPASTO MICHELANGELO mixed marinated vegetables, house-made tuna salad (mayo based), cheese, salami, house-made balsamic vinaigrette	\$11.00(S) / \$16.50(L)	ARUGULA STEAK seasoned arugula, gorgonzola, diced tomatoes, sliced 7oz grilled strip steak	\$15.75
ROASTED MIXED PEPPER house-made roasted mixed peppers, sliced garlic, extra virgin olive oil, fresh parsley	\$8.00	SEAFOOD SALAD mussels, clams, shrimps, calamari, scallops, poached and chilled, lemon vinaigrette	\$16.50
ARUGULA Arugula, toasted walnuts, shaved Grana Padano, tomato wedges, evoo & lemon juice	\$8.75	ADD TO ANY SALAD: chicken breast (\$4.75) 5 shrimp (\$7.75) 4oz crabmeat (\$10) 4 scallops (\$9.75) steak (\$10.75)	
TOMATO wedged tomatoes, green peppers, cucumbers, red onions, evoo, garlic	\$8.75	DRESSINGS: house balsamic, house Cesar, Russian, oil & vinegar <i>Extra side of Cesar Dressing (.50)</i>	

MENU PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

ENTREES

All entrees served with side house salad & freshly baked bread
All dishes served with potato of the day & vegetables unless served with pasta

CLASSICS

PICATTA Pan-seared and finished in a lemon caper white wine sauce Chicken: \$17.50 Veal: \$18.50 Salmon: \$20.50	MARSALA Sautéed with mushrooms and finished in marsala wine demi glaze Chicken: \$17.50 Veal: \$18.50
PARMIGIANA Breaded & baked with tomato sauce & mozzarella cheese served with spaghetti Eggplant: \$16.50 Veal: \$18.50 Chicken: \$17.50 Shrimp: \$21.50	ALLA GRIGLIA Lightly seasoned with salt, pepper & extra virgin olive oil & grilled Suasage: \$15.50 Veal: \$18.50 Chicken: \$17.50 Shrimp: \$21.50 Misto: \$22.50

POLO + CARNE

VEAL SALTIMBOCCA seared, hand-cut veal medallions, topped with prosciutto and mozzarella cheese, finished in a chablis white wine herb sauce	\$21.50
PORK CHOP grilled 12oz pork chop, topped with sautéed spinach and garlic	\$19.50
NEW YORK STRIP grilled 14oz New York strip steak, topped with a roasted peperonata brandy sauce	\$25.50
RACK OF LAMB AL SAMBUCA roasted rack of lamb, finished in a Sambuca and balsamic vinegar reduction sauce	\$29.50
CHICKEN MICHELANGELO chicken sautéed with prosciutto, sun-dried tomatoes, and caramelized shallots, finished in a pinot grigio white wine sauce	\$18.50
CITRUS HERBED CHICKEN & SHRIMP chicken and shrimp, grilled and seasoned with thyme, rosemary, parsley, extra virgin olive oil, and a medley of citrus juices	\$20.50

SIDES

STANDARD (\$ 650) PENNE (POMODORO OR GARLIC & OIL) VEGETABLE MEDLEY ROASTED POTATOES MASHED POTATO OF THE DAY	ALLA CARTE (SUBJECT TO AVAILABILITY)	SAUTÉED BROCCOLI \$5.75 SAUTÉED SPINACH W/ ASPARAGUS (SEASONAL) \$8.75 BROCCOLI RAAB \$8.75
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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE INFORM OUR STAFF OF ANY ALLERGIES.

PESCE

MUSSELS & PASTA Mussels sautéed with garlic over linguini in your choice of garlic, Fra Diavolo, or marinara sauce	\$17.50
SHRIMP & PASTA seven jumbo shrimp sautéed with garlic over linguini, in choice of marinara, scampi, or Fra Diavolo	\$19.00
CLAMS & PASTA fourteen clams sautéed with garlic over spaghetti, in your choice of garlic, Fra Diavolo, or marinara sauce	\$19.00
BACCALA RUSTICO pan-roasted Atlantic cod, topped with a roasted pepper and onion marinara sauce	\$19.50
SALMON DORINO broiled Atlantic salmon filet, topped with a house-made basil pesto cream sauce	\$20.50
AHI TUNA MEDITERANO sushi-grade ahi tuna, pan seared and served rare, topped with sundried tomatoes, olives, capers, red onions, parsley, and fresh tomatoes	\$23.50
FRUTTI DI MARE mussels, clams, shrimp, calamari, and scallops, sautéed with garlic over linguini, in your choice of garlic, marinara or Fra Diavolo sauce	\$28.50

NOV2020

PASTAS

All pasta dishes include house salad & freshly baked bread

SPAGHETTI POMODORO a classic and simple house-made mirepoix based tomato sauce	\$11.50	PENNE PRIMAVERA medley of seasonal vegetables, finished in a garlic sauce	\$14.50
LINGUINI AGLIO E OLIO traditional sauce of thin sliced roasted garlic, fresh parsley, and extra virgin olive oil	\$11.50	SPAGHETTI CARBONARA diced pancetta and onions, in an egg yolk cream sauce with Romano cheese	\$16.50
RIGATONI ARRABIATA sautéed hot pepper flakes and garlic finished in a blush pomodoro sauce	\$13.50	RIAGTONI ALLA VODKA diced tomatoes, sliced garlic, and basil, finished in a vodka reduction blush sauce	\$16.50
LINGUINI PUTTANESCA kalamata olives, minced anchovies, fresh garlic, capers, and marinara sauce	\$14.50	CAPELLINI GRANCHIO 4oz of jumbo lump crabmeat, sautéed arugula, diced tomatoes, and extra virgin olive oil	\$21.50
PENNE MICHELANGELO sautéed onions, garlic, and Genova tuna, tossed in a blush sauce	\$14.50		

ADD: sausage or meatballs (\$3.50) | chicken breast (\$4.75) | 5 shrimp (\$7.75)
4oz crabmeat (\$10) | 4 scallops (\$9.75)
SUBSTITUTE: whole wheat penne (\$2.00) | fresh pasta (\$4.25)

GLUTEN FREE PASTA OPTIONS: penne, ravioli, or gnocchi (all \$4.25)

HOUSE - MADE, FRESH CUTS

TAGLIATELLE GENOVESE hand-cut pasta, in a house-made pesto of basil, garlic, Romano cheese, and walnuts	\$16.50	PAPPARDELLE BOLOGNESE wide cut pasta, tossed in a slow-cooked pomodoro ragu of pork, beef & veal	\$18.50
FETTUCCINI ALFREDO fettuccini, tossed in a reduction cream and grated parmigiana cheese sauce	\$17.00	CAVATELLI CAMPAGNA ricotta based shell shaped pasta, broccoli rabe, diced tomato, sausage, garlic and extra virgin olive oil.	\$18.50

FILLED PASTAS + BAKED DISHES

GNOCCHI ROMANO potato pasta dumplings, finished in a blush sauce, and baked with fontina cheese	\$18.50	TORTELLINI DELLA NONNA cheese tortellini, sautéed with prosciutto, peas, onions, and mushrooms, in an aurora sauce	\$16.50
MANICOTTI AL FORNO three rolled pasta tubes, filled with ricotta cheese, and baked with mozzarella cheese and tomato sauce	\$16.50	LASAGNA CLASSICO house-made pasta sheets, Bolognese ragu, mozzarella, and ricotta, layered and baked to perfection (please allow extra time!)	\$17.50

HOSTING A PARTY? INTERESTED IN CATERING? MOST DISHES ARE AVAILABLE IN FULL + HALF TRAY SIZING WITH 48 HOUR NOTICE. PICK UP A CATERING MENU IN THE RESTAURANT OR CHECK OUT OUR CATERING OPTIONS AT WWW.CAFEMICHELANGELO.COM

We are here for you during the pandemic & are doing our best to serve you. We appreciate your patience and patronage during these times! Check out our facebook page & website frequently for updated hours, prices & daily specials!

FACEBOOK: WWW.FACEBOOK.COM/CAFEMICHELANGELOPHILLY
WEBSITE: WWW.CAFEMICHELANGELO.COM

THIN CRUST BRICK OVEN

Classically made thin crust pizza, crafted from scratch and cooked in our traditional, wood-burning brick oven | SM—10", LG—16"

CLASSIC	SM	LG
PLAIN tomato sauce, mozzarella	\$8.25	\$13.25
WHITE garlic, mozzarella, oregano, grated Romano cheese	\$8.25	\$13.25
MARINARA / TOMATO garlic, tomato sauce, grated Romano cheese, oregano	\$7.50	\$11.50
SPECIALTY	SM	LG
MICHELANGELO garlic, mozzarella, spinach, crushed tomatoes	\$11.00	\$16.50
MARGHERITA tomato sauce, fresh mozzarella, basil, evoo (no garlic)	\$11.00	\$16.50
POLLO ROSSO mozzarella, grilled chicken, caramelized onions, ricotta, crushed tomatoes	\$11.00	\$16.50
ORTO garlic, mozzarella, diced peppers, diced broccoli, spinach, diced mushrooms, crushed tomatoes	\$11.00	\$16.50
QUATTRO STAGIONI mozzarella, artichokes, ham, mushrooms, olives, tomato sauce	\$11.25	\$17.50
ARUGULA seasoned focaccia, arugula, prosciutto, shaved Grana Padano, evoo	\$12.25	\$18.50
PARMIGIANO tomato sauce, mozzarella, spinach, evoo, prosciutto, shaved Grana Padano, garlic	\$13.00	\$18.50
SCAMPI plain, white or tomato base shrimp	\$16.00	\$23.50
CALZONE (RICOTTA FILLED, SAUCE ON THE SIDE)	ONE SIZE	
MARGHERITA mozzarella, ricotta cheese	\$10.50	
BOCCE mozzarella, ricotta, pepperoni, black olives	\$11.50	
ORTO mozzarella, ricotta, broccoli, spinach, sweet peppers, mushrooms	\$12.00	
CON POLLO mozzarella, ricotta, chicken, pesto, black olives	\$13.50	
STROMBOLI (SAUCE ON THE SIDE)	ONE SIZE	
AMERICANO American cheese, chicken or beef chopped steak	\$11.50	
TRE-GUSTI cooked ham, mozzarella, mushrooms	\$11.50	
MICHELANGELO chopped steak, mozzarella, sweet peppers, mushrooms, onions	\$12.50	
FOCCACCIA	SM	LG
Thin baked pizza dough seasoned with garlic, grated cheese and extra virgin olive oil	\$7	\$11

PIZZA

ADDITIONAL TOPPINGS

CLASSIC

\$1.00 (SM)

\$1.75 (LG)

BROCCOLI

EGGPLANT

HAM

HOT PEPPERS

MOZZARELLA

MUSHROOMS

ONIONS

PEPPERONI

SAUSAGE

BLACK OLIVES

SLICED MEATBALL

SLICED TOMATO

SPINACH

SWEET PEPPERS

SPECIALTY

\$1.75 (SM)

\$3.25 (LG)

ANCHOVIES

ARTICHOKES

BROCCOLI RABE

CALAMARI

CHICKEN

CHOPPED STEAK

FRESH MOZZARELLA

GOAT CHEESE

PESTO

PROVOLONE

PROSCIUTTO

RICOTTA

SALAMI

SUNDRIED TOMATOES

ARUGULA

\$3.50 (SM)

\$5.50 (LG)

SHRIMP

\$7.75 (SM)

\$14.25 (LG)

12" GLUTEN FREE

from \$11.50

TRAMEZZINI

Garlic & herb seasoned pizza dough Italian sandwiches served with fries.

MICHELANGELO Prosciutto fresh mozzarella tomatoes onions roasted red peppers	\$15.50
CEASAR Grilled chicken romaine lettuce Cesar dressing	\$13.50
GRILLED VEGGIE Eggplant mushrooms zucchini peppers provolone pesto spread	\$14.50

SANDWICH BOARD

all sandwiches served with fries and a side of pickles

ADD-ONS: +\$0.50: fried onions | sautéed mushrooms | bacon | pepperoni | hot peppers | peppers | mushrooms | sauce | provolone | American cheese | mozzarella +\$1.00: bacon | gorgonzola
Sandwich on a pizza dough wrap: +\$2.00

STEAK (ON LONG ROLL)	
PIZZA Chicken or beef steak, mozzarella cheese, pizza sauce	\$9.50
HOAGIE Chicken or beef steak, lettuce, tomato, raw onion	\$8.50
CHEESE Chicken or beef steak, American cheese	\$8.00
PLAIN Chicken or beef steak	\$7.00
SPECIALTY (ON LONG ROLL UNLESS NOTED)	
SAUSAGE & PEPPER split sweet sausage, mixed peppers, onions, tomato sauce	\$7.00
ITALIAN HOAGIE spicy capicola, salami, ham, provolone, lettuce/tomato/onion, oregano	\$7.50
RAAB CHICKEN CUTLET breaded chicken cutlet, broccoli rabe & garlic, provolone	\$8.50
ITALIAN TUNA Genova tuna, fried hot peppers, fresh mozzarella, olive oil	\$8.50
ROASTED PORK Italian pulled pork, broccoli rabe & garlic, provolone, au jus on side	\$8.00
ANGELO HOAGIE fresh mozzarella, prosciutto, sliced tomatoes, olive oil	\$8.50
PARMIGIANA chicken, eggplant or veal (+\$2), baked w/tomato sauce & mozzarella	\$7.50
PESTO CHICKEN grilled chicken breast, roasted peppers, pesto, fontina, brioche bun	\$9.50
MEATBALL beef & pork meatballs, baked with tomato sauce & grated cheese	\$7.00
VEGGIE GRIDDLE tomato, roasted peppers, mushrooms, spinach, onions, provolone, garlic	\$7.50
BALSAMIC CHICKEN grilled balsamic chicken breast, romaine, tomato, brioche bun	\$7.50
BURGERS (SERVED ON BRIOCHE BUN, EXTRA PATTY \$6)	
THE AMERICANO 8oz angus beef burger, lettuce & tomato	\$10.50
THE BLT 8oz angus burger, bacon, lettuce, & tomato	\$11.50
THE BELLO grilled portobello mushroom, tomato bruschetta, spinach & Fontina	\$10.50
THE GORGONZOLA 8oz angus burger, sautéed mushroom, arugula & gorgonzola	\$14.00
THE ITALIANO 8oz angus burger, roasted peppers, garlic, provolone & arugula	\$14.00

FRITTO

BUFFALO WINGS OR SHRIMP Flash fried & served dry with hot sauce, blue cheese, carrots, and celery on the side WINGS: \$6.50 (6) \$11.50 (12) \$17.50 (18) SHRIMP: \$9.50 (5) \$17.00 (10)	PASQUALE'S FRIED SHRIMP Butterflied, breaded, and fried; served with tartar and cocktail sauce \$10.50 (5) \$19.00 (10) \$24.50 (15)
FRENCH FRIES Topped with American cheese \$4.50 Served pizza style \$5.00	FRIED MOZZARELLA STICKS (5 pieces) \$6.50 FRIED ZUCCHINI (10 pieces) \$6.50 CHICKEN FINGERS & FRIES \$8.50 choice of BBQ, honey mustard or marinara

TO-GO BEVERAGES

*BOTTLED PREMIUM SODA \$3.50 ROOT BEER DIET ROOT BEER ORANGE CREAM	BOTTLED WATER \$1.50
*BOTTLED SNAPPLE TEAS \$3.00 LEMON DIET LEMON PEACH DIET PEACH	*ITALIAN IMPORTED SODAS \$2.25
*BOTTLED LEMONADE \$3.00 *PLEASE NOTE PSBT (PHILADELPHIA SWEET BEVERAGE TAX) APPLICABLE TO THESE PRODUCTS	*BOTTLED APPLE JUICE \$2.00
	*BOTTLED SODA \$2 (12oz) \$2.50 (20oz) \$4 (2 LITER) COKE DIET COKE SPRITE

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We appreciate your patronage and look forward to serving you!

TAKEOUT MENU



CAFÉ MICHELANGELO

11901 BUSTLETON AVENUE

PHILADELPHIA, PA 19116

215-698-2233

WWW.CAFEMICHELANGELO.COM

VISIT US ON FACEBOOK AT:

CAFEMICHELANGELOPHILLY

CURRENT TAKEOUT HOURS (SUBJECT TO CHANGE):

TUESDAY - THURSDAY: 11AM - 9PM

FRIDAY & SATURDAY: 11AM - 10 PM

SUNDAY: 1PM - 9PM

CLOSED MONDAY

LIMITED DELIVERY AVAILABLE MOST DAYS AFTER 4PM

CALL OR VISIT WEBSITE FOR IN-HOUSE DINING HOURS

NOV/2020