

CAFE MICHELANGELO'S

# Christmas Eve

## TAKEOUT MENU 2020

ALL ORDERS MUST BE PLACED AND PAID FOR BY TUESDAY, DECEMBER 22

PICKUP BY 4:00PM ON THURSDAY, DECEMBER 24

SOME ITEMS CAN BE ORDERED COLD AND REHEATED CHRISTMAS DAY

### Soups

(BY THE QUART, SERVES 4)

**STRACCATELLI | \$14**

Italian spinach egg drop soup

**CHICKEN NOODLE | \$16**

**MANHATTAN SEAFOOD**

**CHOWDER | \$18**

### Salads

(SERVES 4 TO 6 PEOPLE)

**#14 HOUSE SALAD | \$14**

**#15 CAESAR SALAD | \$17**

**#16 TOMATO SALAD | \$23**

**#17 ARUGULA SALAD | \$24**

arugula, grana padana, mandarin wedges, evoo & lemon juice

**#18 SPRING MIX SALAD | \$32**

pears, walnuts, goat cheese, dried cranberries & raspberry vinaigrette

**#19 SEAFOOD SALAD | \$18/LB**

mussels, shrimp, baby octopus, cuttlefish, calamari & EVOO

### Bread

**HOMEMADE LOAF OF BREAD | \$2**

### Appetizers

(SIZED TO SERVE 4 TO 6 PEOPLE)

**#1 CLAMS CASINO | \$16**

Eight shucked & broiled top neck clams filled with bacon, breadcrumbs, & diced peppers

**#2 MUSSELS (DEEP 1/2 TRAY) | \$25**

choice of red, garlic or diavolo

**#3 CALAMARI (DEEP 1/2 TRAY) | \$30**

fried, grilled or sauteed (choice of red, garlic, or diavolo)

**#4 ITALIAN FLASH FRY (DEEP 1/2 TRAY) | \$35**

flour dusted calamari, smelts & shrimp with 12oz marinara

**#5 CLAMS (DEEP 1/2 TRAY, APPROX 36) | \$35**

choice of red, garlic or diavolo

**#6 MUSSELS, CLAMS & CALAMARI | \$35**

choice of red, garlic or diavolo (DEEP 1/2 TRAY)

**#7 SHRIMP COCKTAIL | \$19/LB**

served with house made cocktail sauce

**#8 SAUTEED SHRIMP (18 PIECES) | \$25**

choice of red, garlic or diavolo

**#9 PASQUALE'S FRIED SHRIMP | \$30**

18 butterflied, breaded & deep fried gulf shrimp

**#10 SCALLOPS PICCATA (15 PIECES) | \$30**

pan seared sea scallops topped with a lemon butter sauce

**#11 MARIO'S FRIED SCALLOPS | \$35**

15 breaded & deep-fried sea scallops

**#12 CRAB CAKE BITES | \$48**

18 mini crab cakes served with house made cocktail & tarter sauce

**#13 BREADED MIXED SEAFOOD FRY | \$38**

crab bites (5), Shrimp (5) & Scallops (5) with cocktail sauce

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11901 BUSTLETON AVENUE

PHILADELPHIA, PA 19116 | 215.698.2233

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## Pasta (DEEP 1/2 TRAY, SERVES 4 TO 6)

spaghetti, linguini, penne, or rigatoni in choice of sauce

- #20 MARINARA | GARLIC & OIL | FRA DIAVOLO \$23
- #21 CONCOSE | VODKA | PINK | ARRABIATA | ALFREDO \$33
- #22 BOLOGNESE | NONNA PINK | CARBONARA \$43

**FRESH PASTA UPGRADE | ADD \$15**

GNOCCHI | RAVIOLI | CAVATELLI | CHEESE TORTELLINI

**ADD PROTEIN:**

CHICKEN, SAUSAGE OR MEATBALLS (8) | \$10

LITTLE NECK CLAMS (24) | \$15

MUSSELS | \$10

JUMBO LUMP CRABMEAT (1LB) | \$48

SHRIMP (15) | \$20

SALMON (2 GRILLED PORTIONS) | \$25

SCALLOPS (15) | \$30

## Specialty Pasta

(1/2 TRAY, SERVES 4 TO 6, HOT OR COLD PICKUP)

- #23 SPAGHETTI BIANCO | \$33  
*spaghetti tossed with roasted shaved garlic, anchovies, breadcrumbs, parsley & EVOO*
- #24 LOBSTER RAVIOLI A LA VODKA | \$52  
*20 lobster filled ravioli in a vodka sauce*
- #25 NONNO'S BAKED RIGATONI | \$52  
*mini meatballs, provolone, mozzarella, diced hardboiled eggs, & grated romano cheese all tossed in our pomodoro sauce*
- #26 CAVATELLI PAESANO | \$52  
*sauteed sausage, broccoli raab, diced tomatoes, garlic & EVOO*
- #27 FOUR CHEESE LASAGNA | \$43  
*layers of pasta sheets, provolone, mozzarella, ricotta, grated romano cheese & pomodoro sauce*
- #29 MEAT LASAGNA | \$52  
*layers of pasta sheets, Bolognese sauce, mozzarella & ricotta*
- #30 SEAFOOD CANNELLONI | \$70  
*savory crepes filled with a medley of garlic sauteed diced shrimp, scallops & crabmeat baked with fontina & a blush sauce (10 pieces)*

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## Seven Fish Platter

SERVES 1-2 PEOPLE: \$38 | SERVES 3-4 PEOPLE: \$70 | SERVES 4-5 PEOPLE: \$90 | SERVES 5-6 PEOPLE: \$125  
(2 PIECES OR 2OZ OF EACH ITEM PER MINIMUM NUMBER SERVED)

### #31 | BROILED

shrimp, sea scallops, petite crab cake, clams  
casino, mussels, flounder and Atlantic cod

(INCLUDES DRAWN BUTTER, COCKTAIL SAUCE, & TARTER SAUCE)

### #32 | FRIED

shrimp, sea scallops, crab cake, flounder, cod,  
calamari & smelts

## Entrées

ALL ENTREES PORTIONED FOR 4 PEOPLE, INCLUDES SALAD & BREAD

### PARMIGIANA & PASTA

Breaded cutlet baked with  
tomato sauce & mozzarella with  
penne pasta

#33 - CHICKEN | \$65  
#34 - VEAL | \$75

### MARSALA

sauteed medallions in a mushroom  
marsala wine sauce served with starch  
& vegetable

#35 - CHICKEN | \$70  
#36 - VEAL | \$80

### PICCATA

sauteed medallions of meat in a  
lemon caper butter sauce served  
with starch & vegetable

#37 - CHICKEN | \$70  
#38 - VEAL | \$80

### #39 - BACCALA ITALIANO | \$75

pan roasted cod over roasted potatoes topped with an onion-roasted pepper Marinara sauce

### #40 - SALMON & SHRIMP LA ROSA | \$105

four - 8oz pan seared salmon filets & shrimp served with mashed potatoes topped with a spinach aurora

### #41 - FLOUNDER IMPERIAL BROIL | \$115

four broiled flounder filets & crab imperial over penne finished with a cherry tomato bur blanc

### #42 - ROASTED TURKEY | \$65

slow roasted turkey breast with gravy & mashed potatoes, string beans, & carrots

### #43 - ROASTED PRIME RIB AU JUS (SERVED MEDIUM) | \$105

3lbs of prime rib roast served medium with roasted potatoes & asparagus

### #44 - SAMBUCA RACK OF LAMB (SERVED MEDIUM) | \$115

grilled rack of lamb with a sambuca sauce with roasted potatoes, string beans & carrots

## Dessert

#45 CANNOLI (4 PIECES) | \$12

#46 ITALIAN PANDORO CAKE | \$13

#47 JEWISH APPLE CAKE | \$14

#48 TIRAMISU (4 PIECES) | \$20

#49 9" PLAIN CHEESECAKE | \$18

chocolate, raspberry or caramel sauce on side

#50 STOCKS VANILLA POUND CAKE | \$17

#51 ITALIAN SAMPLER | \$18

tiramisu, profiterole, & mini cannoli (serves 4)

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