

Created to encourage you to explore many
styles of wines at a great value!

\$25

ALL SELECTIONS

White Wine - Rosé

Bin#

- 2501 Moscato Sweet Wine "Feudo Arancio" 2012 Sicily
- 2502 Falanghina "I Capitani" 2012 Campania
- 2503 Chardonnay "Sea Ridge Winery" Napa 2013 California
- 2504 Pinot Grigio "Sycamore Lane" 2013 California
- 2505 Pinot Grigio "La Vite" IGT Baglio San Vito 2014 Sicily
- 2506 Chardonnay "Sycamore Lane" Napa 2013 California
- 2507 Sauvignon Blanc "Sea Ridge Winery" Napa 2013 California
- 2508 Pinot Grigio Delle Venezie "Vicolo" 2013 Veneto
- 2509 Chardonnay "La Vite" IGT Baglio San Vito 2014 Sicily

Red Wine

Bin#

- 2520 Merlot "Sea Ridge Winery" 2012 California
 - 2521 Pinot Noir Delle Venezie "Vicolo" 2013 Veneto
 - 2522 Cabernet Sauvignon "Sea Ridge Winery" Napa 2012 California
 - 2523 Syrah "Sea Ridge Winery" Napa 2013 California
 - 2524 Sangiovese Rosso Piceno Organic "Saladini Pilastrini" 2012 Marche
 - 2425 Montepulciano D'Abruzzi "Vicolo" 2013 Abruzzi
 - 2426 Merlot "Sycamore Lane" Napa 2011 California
 - 2427 Chianti DOCG "Vicolo" 2013 Tuscany
 - 2428 Primitivo (Red Zinfandel) "Vicolo" 2013 Puglia
 - 2429 Brachetto D'Aqui *Sweet Sparkling Red* 2012 Piedmont
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Salute!!!

Enjoy Responsibly.

91 Elcock Avenue | Boonton Twp. | 973.316.1111

Lunch Menu

Appetizers

- ☞ **Panelle Palermitane** \$6.95
Flash Fried Squares of Herbed Chickpea Flour
- Sicilian Mini Rice Balls Al Burro** \$7.95
With Mozzarella, Butter & Parmigiano
- ☞ **Fresh Homemade Mozzarella** \$8.95
Topped with Orange Marmalade
- Spidini** \$7.95
*Breaded Béchamel & Mozzarella, topped with
a Creamy Cheese & Mushroom Sauce*
- Calamari** \$10.95
- Clams Oreganato** \$9.95

Soups

- ☞ **Minestrone Casalinga** . \$6.95 **Soup of the Day** . . . \$6.95

Italian Sliders

- Sausage & Pepper Slider** \$9.95
- Meatball Slider** \$9.95

Pasta Course




Gluten Free & Whole Wheat Pasta Available \$2.00 extra

- Trofie Alla Genovese** \$13.95
Arugula Pesto, Baby Shrimp, and Gorgonzola
- Spaghetti Al Brucio** \$12.95
*Roasted Garlic, Fresh Rosemary, Hot Red Pepper,
Fresh Tomato Sauce topped with Pecorino Cheese*
- Homemade Panzerotti** \$13.95
*Half Moon Ravioli stuffed with Ricotta & Spinach
in a Brandy Pink Cream Sauce*
- Rigatoni Bolognese** \$11.95
- Spaghetti Puttanesca, "Hooker Style"** \$13.95
Crushed Tomato, Garlic, Gaeta Olives, Capers, Olive Oil
- Cavatappi 3 P's** \$12.95
*Corkscrew Shaped Pasta with Prosciutto, Peas,
Parmigiano and Cream Sauce*

☞ = GLUTEN FREE

SPLIT DISHES SUBJECT TO \$2.00 PER PERSON SURCHARGE


Main Course Salads

-  Grilled Chicken Caesar Salad \$13.95
-  Grilled Shrimp over Arugula \$18.95
*With Walnuts, Mozzarella, Cannellini Beans, Red Onions,
 Diced Tomato in a Lime Vinaigrette Dressing*
- Sicilian Salad \$13.95
*Chicken, Lettuce, Tomato, Onions, Ham, Salami,
 Mozzarella & Roasted Peppers*
-  Seafood Salad \$15.95
*Calamari, Shrimp, Mussels, Lettuce, Celery,
 Roasted Pepper, Garlic, Lemon and EVOO*

Main Course

- Chicken Michelangelo \$14.95
*Sautéed with Sun-Dried Tomato, Garlic, Shiitake &
 Portobello Mushrooms, finished in a Port Wine Sauce*
- Chicken Dijon \$14.95
*Shallots and Apples in a Dijon Cream Sauce
 over Sautéed Spinach*
- Veal Saltimbocca \$18.95
*Topped with Prosciutto & Mozzarella over Spinach
 in a Marsala Demi-Glaze Sauce*
-  Shrimp Fra Diavolo \$18.95
Sautéed in a Spicy Hot Marinara Sauce served over Capellini
-  Fresh Fillet of Tilapia Livornese \$15.95
Onions, Capers, Gaeta Olives & Fresh Herbs and Tomato Sauce
-  Zuppa Di Clams \$17.95
In a White or Red Sauce over Linguine
- Eggplant Rollatine \$14.95
With Ricotta topped with Mozzarella in a Tomato Sauce
- Eggplant Cannelloni \$15.95
Filled with Meat Ragu

LET IL MICHELANGELO HOST YOUR NEXT PARTY IN THE SECOND FLOOR PRIVATE ROOM & LOUNGE

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