

## *Cold Appetizers*

Clams on the Half Shell (8)	12.00	Oysters on the Half Shell (6)	12.00
Antipasto All Italiano	12.00	Shrimp Cocktail	12.00
Frutti di Mare	13.00		
Mozzarella, Tomatoes and Roasted Peppers			10.00

## *Hot Appetizers*

<b>Michael's Seafood Hot Antipasto</b> (for 2 or more People) person	18.00 per
Oysters alla Michaels, Shrimp Scampi, Calamari Orreganato, Baked Clams, and Mussels Marinara	

<b>Hot Antipasto</b> – Baked Clams, Mozzarella in Carozza, Stuffed Eggplant And Stuffed Mushroom	14.00
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Baked Clams (8)	12.00	Grilled Pulpo	11.00
Mussels Marinara	12.00	Zuppa di Clams	12.00
Oysters alla Michaels (6)	12.00	Mozzarella in Carozza	8.00
Eggplant Rollatina	9.00	Fried Calamari	12.00

## *Salads*

Caesar Salad	10.00	Spinach and Mushroom	10.00
Michaels Salad	10.50	Tre Colore	9.00
Mixed Salad with Goat Cheese	10.00		

## *Pasta*

Certain pasta dishes are not available by the half order, unless a minimum of 2 halves are ordered.

Spaghetti	Angel Hair	Fettuccine	Penne	Rigatoni
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Linguini	Gnocchi +\$2	Tortellini +\$2	
Marinara		16.00 Bolognese	16.00
Pesto		16.00 Garlic and Olive Oil	15.00
Vodka		17.00 White or Red Clam Sauce	18.00
Risotto di Mare – Imported Arborio Rice with Seafood			21.00
Puttanesca- Tomatoes, Garlic, Olive Oil, Olives, Anchovies and Capers		18.00	
Filetto di Pomodoro- Tomato with Prosciutto and Onions			17.00
Alla Michaels- Shrimp and Clams in a Light Tomato Sauce			21.00
Arrabiata- Tomato Garlic and Hot Peppers			17.00
Lasagna		17.00 Cheese Ravioli	17.00

## *Entrees*

All entrees come with potato and vegetables. Side dishes of pasta are available for an additional \$4.00

<b>Veal alla Michaels-</b> Veal scaloppini topped with spinach and mozzarella cheese in a white wine and shrimp sauce	27.00
<b>Veal Chop Milanese</b> – Nature veal chop pounded thin, breaded and fried	27.00
<b>Veal Chop Primavera-</b> Veal chop Milanese topped with chopped salad in a vinaigrette dressing	28.00
<b>Veal Scaloppini Marsala</b> – Tender slices of nature veal in a marsala wine sauce with mushrooms, prosciutto and onions	25.00
<b>Veal Scaloppini Sorrentina</b> – Topped with a slice of prosciutto di Parma and mozzarella cheese	25.00

<b>Veal Scaloppini Piccata</b> – Lemon and white wine sauce	25.00
<b>Veal or Chicken Parmigiana</b> – Breaded, fried then covered with tomato sauce and mozzarella cheese	(veal) 24.00 (chicken) 23.00
<b>Veal Cacciatore</b> – Veal chunks in a tomato and mushroom sauce	24.00
<b>Veal Scaloppini Francese</b> – Fried in an egg batter with lemon and white wine	25.00
<b>Chicken Francese</b> – Boneless breast of chicken, fried in an egg batter In a lemon and white wine sauce	22.00
<b>Chicken Cardinale</b> – Boneless breast of chicken in a marsala wine sauce with prosciutto and onions topped with mozzarella cheese	22.00
<b>Chicken Rollatina</b> – Boneless breast of chicken, rolled and stuffed with prosciutto and mozzarella	24.00
<b>Chicken alla Michaels</b> – Half chicken on the bone in a white wine, garlic, lemon and rosemary sauce (can also be prepared boneless)	23.00
<b>Chicken Cacciatore</b> – Half chicken made with tomato, mushrooms, onions and prosciutto	24.00
<b>Eggplant Parmigiana</b> – Sliced eggplant, fried in our special batter, covered with tomato sauce and mozzarella cheese	20.00

## *Seafood*

**Fisherman's Platter** - Lobster tail, shrimp, clams, calamari and mussels

in a fra diavolo sauce over linguini	38.00
<b>Lobster Tails</b> – Broiled, orreganato or fra diavolo	38.00
<b>Fresh Norwegian Salmon</b> – Grilled, broiled, livornese, mare chiara	mkt.
<b>Fried Shrimp</b> – Breaded then deep fried	25.00
<b>Shrimp Francese</b> – Fried in an egg batter with a white wine lemon sauce	25.00
<b>Shrimp Marinara</b> – Tomato, garlic, olive oil	25.00
<b>Shrimp Oreganato</b> – Baked in a white wine, lemon and garlic sauce, topped with seasoned bread crumbs	25.00
<b>Shrimp Scampi</b> – Broiled in white wine, lemon and garlic	25.00
<b>Shrimp Parmigiana</b> – Breaded, fried then topped with tomato sauce and mozzarella cheese	25.00
<b>Fried Calamari</b> – Fried in our special batter and served with hot medium or mild sauce	22.00
<b>Filet of Sole</b> – Broiled, Francese or Oreganato	25.00

## *Grill*

<b>Surf and Turf</b> (Broiled Lobster Tail and Filet Mignon)	39.00
<b>Lamb Chops</b>	27.00
<b>Veal Chop</b>	29.00
<b>T- Bone Steak</b>	33.00
<b>Sirloin Steak</b>	29.00
<b>Filet Mignon</b>	30.00
<b>Rack of Lamb</b>	29.00
Mushroom or Peppers on top addl.	5.00

## *Vegetables*

<b>Broccoli di Rape</b>	9.00	<b>Broccoli</b>	8.00
<b>Escarole</b>	7.00	<b>Spinach</b>	8.00

**String Beans**  
**French Fries**

7.00 **Potato Croquets**  
5.00 **Fried Zucchini**

5.00  
8.00

*Michael's*

2929 Avenue R

Brooklyn , New York 11229  
[www.michaelsofbrooklyn.com](http://www.michaelsofbrooklyn.com)

(718) 998 – 7851

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