

Michelangelo Restaurant

Teresa Guidice's Book Signing Event

Dinner Menu

Appetizer Course (Choice Of)

Seafood Salad

Sicilian Rice Balls filled with Béchamel,

Portobello Mushrooms filled with Spinach, Mozzarella in a Marsala Brown Sauce

Stuffed Mozzarella with Artichoke Hearts, Roasted Peppers, Ham, Soppresata
over Mesculin in a Balsamic Vinaigrette Reduction

Salad Course

Baby Field Greens

with Cantelupe Carpaccio, Gorgonzola in a White Balsamic Vinaigrette

Main Course (Choice of)

Gnocchi Bolognese

In a Meat Ragu with Peas

Chicken Michelangelo

Sauteed with Sun-Dried Tomato, Garlic, and Shiitake & Portobello Mushrooms,
Finished in a Port Wine Sauce

Wild Bass Oreganato

Sprinkled with Seasoned Bread Crumb Baked in a Pinot Grigio Wine Sauce

Beef Rollatine

Stuffed with Mixed Wild Mushroom & Fontina Cheese
finished in a Demi-Glazed Wine Sauce

Boneless Pork Roast

With Apples & Apricot Bread Stuffing with Pinoli Nuts in a Sherry Wine Sauce

Eggplant Cannelloni

Filled with Meat Ragu and Peas, topped with Mozzarella and Tomato Sauce

Dessert Course

Dessert Combination

Panna Cotta & Chocolate Crêpe with Lemon Cream

Coffee or Tea

\$39.95 per person + tax & gratuity