

Appetizers

- Stuffed Mushrooms** (6) mushroom caps with seafood stuffing in a sherry wine brodino..... **15**
- Calamari Fritti** tender squid served with our homemade marinara sauce..... **17**
- Clams Oreganate** (6) whole baked little neck clams..... **15**
- Clams Luciana** little necks sauteed in a white wine with a touch of red pepper, parsley, lemon, garlic and olive oil..... **17**
- Zuppa di Mussels** (Red or White)..... **15**
- Mozzarella Sticks** (6) **10**
- Calamari Salad** in a lemon, garlic and olive oil dressing..... **17**
- Rice Ball** (4oz) **3.50**
cheese or meat
- Mozzarella Caprese** fresh mozzarella, tomatoes, olive oil, basil and balsamic reduction..... **13**
- Antipasto Rustica** prosciutto di parma, parmigiano reggiano, fresh mozzarella and kalamata olives **21**
- Hot Antipasto** (For Two) a combination of stuffed shrimp, baked clams, stuffed mushrooms and eggplant rollatine..... **21**
- Frutta di Mare** (For Two) cold seafood salad with shrimp, calamari and mussels in a lemon, garlic and olive oil dressing **23**
- Shrimp Cocktail** (4) jumbo shrimp served chilled with cocktail sauce **17**
- Fried Calamari Arrabbiata** fried calamari topped with marinara sauce, sauteed with hot cherry peppers..... **17**

Soups

- Minestrone** classic Italian vegetable soup..... **7**
- Tortellini in Brodo** tri-color cheese tortellini with spinach in a light chicken broth **8**
- Pasta E Fagioli** a homemade blend of cannellini beans and pasta **8**
- Escarole & Beans** fresh escarole and cannellini beans in a light broth..... **8**
- Stracciatella Romano** a fresh spinach and eggdrop soup in a light chicken brodino with a touch of parmesan cheese **8**

Salads

- Garden Salad** spring mix, cucumbers, baby carrots, tomatoes, olives and red onions in our house dressing **For One 9 For Two 12**
- Caesar Salad** romaine lettuce, croutons, caesar dressing and parmesan cheese shavings..... **For One 9 For Two 12**
- Gorgonzola Salad** spring mix, roasted red peppers, gorgonzola cheese, red onions, artichoke hearts, walnuts, tomatoes and kalamata olives in our house dressing **For One 10 For Two 14**
- Spinach Salad** fresh spinach with bacon, red onions and mushrooms in a warm balsamic vinaigrette..... **For One 10 For Two 14**
- Greek Salad** romaine lettuce, tomatoes, cucumbers, red onions, kalamata olives, pepperoncini peppers and feta cheese **For One 10 For Two 14**
- Cold Antipasto** ham, soppressata, provolone, sliced fresh mozzarella, artichoke hearts, tomatoes, cucumbers, red onions and olives over a bed of romaine lettuce with our house dressing..... **For One 13 For Two 17**

Add Grilled Chicken To Any Salad
For One 6.25 For Two 8

Pasta

Served with a dinner salad

- Spaghetti with Meatballs or Sausage**..... **17**
- Penne con Broccoli** sauteed broccoli florets in a light garlic and olive oil..... **19**
- Penne Primavera** a variety of sauteed fresh vegetables with your choice of a white or red sauce (please specify) **19**
- Rigatoni alla Vodka** a pink creamy meat sauce simmered with vodka **19**
- Fettuccine Alfredo** tossed in a white cream sauce..... **19**
- Penne Puttanesca** kalamata olives, onions and capers in a plum tomato sauce.. **19**
- Cavatelli Bolognese** a pink creamy meat sauce..... **19**
- Penne Caprese** with fresh mozzarella and eggplant in a marinara sauce **20**
- Pappardelle Campagnola** tossed with peas, prosciutto, onions and porcini mushrooms in a marinara sauce **20**
- Linguine with Clam Sauce** fresh chopped clams with your choice of white or red sauce (please specify) **21**
- Tortellini della Nonna** tri-color cheese tortellini with prosciutto, peas and onions in a light cream sauce **21**
- Rigatoni, Broccoli Rabe & Sausage** served in a light garlic and olive oil with a touch of red pepper..... **21**
- Farfalle di Casa** bowtie pasta with baby shrimp, sundried tomatoes, mushrooms and peas in a light pink cream sauce..... **21**
- Orecchiette Barese** with baby shrimp, sundried tomatoes and broccoli florets sauteed in garlic and olive oil **21**
- Linguine Pescatore** a combination shrimp, calamari, clams and mussels in a red sauce, served over linguine **25**
- Zuppa di Pesce** a combination of shrimp, calamari, clams, mussels and a lobster tail in a red sauce served over linguine..... **33**

Parmigiana

Served with a dinner salad and your choice of pasta or vegetable of the day

- Chicken Parmigiana**..... **22**
- Veal Parmigiana** **24**
- Shrimp Parmigiana** **27**
- Eggplant Parmigiana**..... **20**
- Eggplant Rollatine** stuffed eggplant with ricotta cheese, prosciutto and mozzarella **21**

Combos

Eggplant Rollatine & Chicken Parmigiana Combo **22**

Baked Trio Combo
chicken, veal and shrimp parmigiana
(no substitutions please)

27

Aeros

- Meatball Parmigiana**..... **10**
- Eggplant Parmigiana**..... **10**
- Sausage Parmigiana**..... **10**
- Chicken Parmigiana**..... **11**
- Sausage & Pepper Parmigiana**..... **11**
- Veal Parmigiana** **13**
- Shrimp Parmigiana** **15**

Baked Pasta

Served with a dinner salad

- Baked Ziti**..... **16**
- Baked Ravioli** (Cheese)..... **16**
- Stuffed Shells**..... **16**
- Lasagna** **16**

Chicken

Served with a dinner salad and your choice of pasta or vegetable of the day

- Chicken Paisano** tender chicken breast topped with sliced tomato, prosciutto and melted fresh mozzarella in a pink cream sauce..... **22**
- Italian Grilled Chicken** tender chicken breast topped with fresh plum tomato salad **22**
- Chicken Marsala** tender chicken breast sauteed with fresh mushrooms in a marsala wine sauce..... **22**
- Chicken Francaise** golden battered chicken breast simmered in a lemon, butter and white wine sauce..... **22**
- Chicken Piccata** gently sauteed chicken breast with artichoke hearts and capers in a lemon, butter and white wine sauce..... **22**
- Chicken Cardinale** chicken breast topped with prosciutto, roasted red pepper and mozzarella in a light brown sauce..... **22**
- Chicken Scarpariello** medallions of chicken breast with sausage and hot cherry peppers in a light brown sauce **22**
- Chicken Cognac** tender chicken breast topped with melted mozzarella and mushrooms in a cognac cream sauce..... **22**
- Grilled Chicken Florentine** chicken breast topped with sauteed spinach, garlic and oil and melted mozzarella **22**

Veal

Served with a dinner salad and your choice of pasta or vegetable of the day

- Veal Marsala** tender veal sauteed with fresh mushrooms in a marsala wine sauce..... **24**
- Veal Francaise** golden battered veal simmered in a lemon, butter and white wine sauce..... **24**
- Veal Piccata** gently sauteed veal with artichoke hearts and capers in a lemon, butter and white wine sauce..... **24**
- Veal Saltimbocca** tender veal topped with spinach, prosciutto and mozzarella in a brown sauce..... **24**
- Veal Sorrentino** tender veal topped with mozzarella, prosciutto and breaded eggplant in a light brown sauce..... **24**
- Veal San Martino** tender veal topped with breaded eggplant and mozzarella in a pink cognac cream sauce **24**
- Veal Milanese** breaded veal cutlets topped with spring mix, roasted peppers, red onions, tomato and cucumber with a drizzle of balsamic reduction..... **24**

HEALTHY CHOICE

Grilled to your liking with side salad & fresh vegetables

Chicken 22 • Salmon 25 • Shrimp 27

Seafood

Served with a dinner salad and your choice of pasta or vegetable of the day

- Stuffed Shrimp** jumbo shrimp stuffed with seafood stuffing and served in a lemon, butter and white wine sauce **27**
- Shrimp alla Lisa** jumbo shrimp and cherry tomatoes sauteed in garlic and oil with fresh basil **27**
- Shrimp Scampi** jumbo shrimp sauteed in a garlic, butter and white wine sauce **27**
- Shrimp Marinara or Fra Diavolo** jumbo shrimp simmered in a marinara sauce served hot or mild **27**
- Shrimp Piccata** with artichoke hearts and capers in a lemon, butter and white wine sauce **27**
- Marinara or Fra Diavolo** **Mussels 21 Calamari 22 Scungilli 24** simmered in mild or spicy marinara sauce
- Flounder Francaise** golden battered flounder simmered in lemon, butter and white wine **25**
- Flounder Livornese** filet of flounder with kalamata olives, onions and capers in a light plum tomato sauce **25**
- Flounder Oreganata** filet of flounder topped with seasoned bread crumbs in a light garlic, oil and white wine sauce, garnished with clams and mussels .. **25**
- Pesto Crusted Salmon** broiled salmon topped with pesto in a lemon, butter and white wine sauce **25**

Steaks & Chops

Served with a dinner salad and your choice of pasta or vegetable of the day

- Smothered Pork Chops*** grilled center cut pork chops smothered with sauteed mushrooms, onions and roasted peppers **24**
- Grilled Filet Mignon*** (8oz) **32**
- NY Shell Steak*** (16oz) **30**

Children's Menu

10 years and younger

- Ravioli** **11**
- Baked Ziti** **11**
- Penne Alla Vodka** **11**
- Spaghetti & Meatballs** **11**
- Chicken Fingers & French Fries** **11**

Side Orders

- Meatballs or Sausage (2)** **8**
- Broccoli, Spinach or Escarole** sauteed in garlic and olive oil or steamed **9**
- Broccoli Rabe** **10**
- Extra Side of Sauce** **.75**
- Extra Side of Dressing** **.75**

We Value Our Customers

To keep our prices competitive and our business sustainable, we are offering a cash discount to all customers who pay with cash. The prices on our menus are cash discount prices. For your convenience we will still accept other forms of payment, although the 4% cash discount will not apply. We look forward to continuing to serve you.

PLEASE ASK FOR OUR DINNER SPECIALS FEATURED DAILY

NYS Sales Tax Not Included • Prices Subject To Change Without Notice

Calzones & Rolls

- Cheese Calzone** fillings are an additional charge **7.95**
- Spinach Roll** spinach, ricotta cheese and mozzarella **7.95**
- Chicken Roll** **7.95**
- Spicy Chicken Roll** **7.95**
- Pizza Pop** sausage, pepperoni, mozzarella and tomato sauce **7.95**
- Garlic Knots** **.50 ea Half Dozen 3 Dozen 5**

12" PERSONAL PIZZA 11.95

Toppings \$2.00 ea Gourmet Toppings \$5.00 ea

Pizza

- Neapolitan** **16.95**
- Sicilian** **19.95**

The following full toppings are available for an additional 3.50

- Extra Cheese • Peppers • Onion • Bacon
- Meatballs • Sausage • Fresh Mushrooms
- Pepperoni • Black Olives

Michelangelo's Special Pie

..... with all the toppings

Neapolitan **26.95** Sicilian **29.95**

12" Gluten Free® Personal Pizza 13.95

Toppings \$2.00 each
Gourmet Toppings \$5.00 each

Gourmet Pizza

- Grandma's Sicilian** Pie **20.95** Slice **2.50**
thin crust pizza with plum tomatoes, garlic and basil
- White Pizza** ricotta and mozzarella cheese Pie **21.95** Slice **3.50**
- Spinach Pizza** spinach, ricotta cheese and mozzarella Pie **22.95** Slice **3.50**
- Eggplant Pizza** Pie **22.95** Slice **3.50**
ricotta, mozzarella, tomato sauce and breaded eggplant
- Margherita Pizza** Pie **22.95** Slice **3.50**
fresh mozzarella, plum tomato sauce, basil
- Hawaiian Pizza** Pie **25.95** Slice **3.50**
pineapple, ham, bacon, mozzarella cheese
- Baked Ziti Pizza** Pie **22.95** Slice **3.50**
- Vegetable Pizza** Pie **26.95** Slice **4**
fresh mushrooms, zucchini, broccoli, spinach and breaded eggplant sauteed with garlic and oil
- Spicy Chicken** Pie **26.95** Slice **4**
- Chicken Marsala Pizza** Pie **26.95** Slice **4**
chunks of chicken sauteed in a marsala mushroom sauce
- Chicken Parmigiana Pizza** Pie **26.95** Slice **4**
chunks of breaded chicken with tomato sauce and mozzarella
- Crispino Pizza (Served Cold)** Pie **27.95** Slice **4**
a thin crispy sicilian topped with fresh mozzarella, sliced tomato, roasted red peppers and fresh basil
- Gorgonzola Salad Pizza (Served Cold)** Pie **27.95** Slice **4**
a thin crispy sicilian topped with our gorgonzola salad



TAKE OUT MENU

King Kullen Shopping Center
11 Eastport Manor Road
Eastport, NY 11941

Pizzeria: 631-325-1314
Restaurant: 631-325-0363

www.originalmichelangelo.com

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Our customer's safety is of our utmost importance. Please do not take any unnecessary risks. Management cannot assure any cross contamination of these ingredients with your dish.