

Michelangelo

"Inspired By Italy,
Loved By All"

OSTERIA | PIZZA | CAFFETTERIA | FOOD STORE | WINE BAR

Antipasti

Bruschetta all'aglio olio (veg) Toasted bread with a touch of garlic, extra vergin olive oil salt and pepper	5.90
Bruschetta classica (veg) Toasted bread with diced tomato, oregano, and shaved parmesan	9.90
Scamorza al prosciutto Grilled smoked scamorza served with parma prosciutto	14.90
Vitello tonnato Pink roast beef served with creamy tuna sauce, tomato and cappers	14.90
Parmigiana di melanzane (veg) Eggplant parmigiana on napoli sauce served with toasted bread	13.90
Prosciutto e focaccetta alle erbe Parma prosciutto served with herbs focaccia	16.90
Antipasto vegetariano (veg) Fresh daily choose by the chef	16.90
Antipasto della casa (2 pax) Parma prosciutto, mortadella, capocollo, salami, mix cheese toasted bread	21.90
Tagliere formaggi (2pax) Grana padano, asiago, montasio, truffle pecorino, honey and carasau bread	19.90

Focaccie

(daily home made bread)

Caprese Tomato, mozzarella cheese, basil	12.90
Prosciutto Parma prosciutto, mozzarella cheese, rocket, mayo	13.90
Roast beef Roast beef, tomato, caramelized onion, cheese, rocket, mayo	14.90
Chicken Chicken fillet, pumpkin, cheese, baby spinach, mayo	13.90

Salads

Insalata di Tonno Tuna, baby spinach, beans, olives, red onion, boiled eggs, italian dressing	14.90
Insalata di Pollo mix salad, breast fillet chicken, cupsicum, beans, mayo	14.90
Insalata caprese Tomatoes, mozzarella, basil, evo	13.90
Insalata toscana Rocket, pears, walnuts, shaved parmesan, evo	10.90
Insalata mista Mix salad, tomato, olives, onion	8.90

Pizza

special pizza tongue daily home-made (sourdough)	
Focaccia alle erbe Herbs, salt, focaccia pizza	9.90
Margherita Tomato, mozzarella, basil, parmesan	14.90
Marinara Tomato, garlic, oregano, chilli	12.90
Vegetariana Spinach, pumpkin, cupsicum, mushrooms, mozzarella	14.90
Quattro formaggi Four italian cheeses	14.90
Capricciosa Tomato, mozzarella, ham, olives, mushrooms	15.90
Salame Tomato, mozzarella, salami, olives, artichocks	15.90
Prosciutto Tomato, mozzarella, prosciutto, rocket, parmesan	16.90
Zucchine Smoked scamorza, zucchini, anchovies, basil, shaved parmesan	15.90
Salmone Smoked salmon, scamorza, capers, red onion, fresh ricotta	17.90
Marchigiana Broccoli leave, mozzarella, ciauscolo sausages chilli	17.90
Michelangelo mozzarella, home made guanciale, porcini mushrooms, truffle oil	18.90

Extra variation \$ 2.50

Home made Pasta & Risotto

Zuppa del giorno Soup of the day (see the board)	
Tonnarelli cacio e pepe (veg) Typical roman dish with pecorino cheese and back pepper	15.90
Gnocchi sorrentina (veg) Oven baked gnocchi on napoli sauce and gratin mozzarella cheese	17.90
Gnocchi al ragu' bolognese Gnocchi served w traditional bolognese beef ragu'	18.90
Pappardelle al ragu' d'anatra Pappardelle with duck ragu'	21.90
Tagliolino verde con moscardini e vongole Green basil pasta with baby octopus and clams	20.90
Risotto alla trevigiana Carnaroli rice with red radicchio, asiago cheese, and amarone wine	18.90

Drinks

Red	
Chianti – Melini Pian del masso (Tuscany)	8
Nero d'Avola – Tenuta rapitala' (Sicily)	8
Pinot Nero – Bolla (Veneto)	8
White	
Frascati Superiore - Fontana Candida (Lazio)	8
Chardonnay – Bolla (Veneto)	8
Pinot Grigio – Pasqua (Veneto)	8
Sparkling	
Prosecco – Torrealta (Veneto)	8
Beer	
Nastro Azzurro	7.5
Crown	7.5
Corona	7.5
Soft Drink	
coke	4
limonata	4
chinotto	4
aranciata rossa	4
Sparkling Water	
Santa vittoria 250 ml	3.5
Santa vittoria 500 ml	5
Santa vittoria 1000 ml	8