

Michelangelo Package

We invite you to design your own menu please choose two appetizers, one pasta, one chicken, one fish and one meat.

Appetizer

Mini Crab Cakes

Served with champagne Cream sauce.

Broiled Scallops

Sun dried tomato pesto crusted broiled scallops drizzled with white wine garlic sauce.

Calamari fritti

Fried squid served with marinara sauce.

Antipasto Misto Seafood Bruschetta

Pasta

Cavatelli Pomodoro

Cavatelli pasta served in a prosciutto pomodoro sauce.

Borsette alla Vodka

Pasta Purses in a sweet peas vodka sauce.

Entrees Course

Chicken Florentino

Sautéed chicken breast with spinach Rock shrimp in a brandy cream sauce

Chicken Apollonia

Sautéed chicken breast with spinach, plum Tomato, shiitake mushrooms in a white wine butter and feta cheese.

Mahi Mahi Or Grouper (Market)

Pistachio herd crusted Mahi Mahi Topped with sun dried tomato pesto Cream sauce.

Chilean Seabass

Sautéed with rock shrimp shiitake Mushrooms in a sherry wine sauce.

Filet Mignon

10 oz filet grilled to perfection with Montreal seasoning topped with Lobster meat Newburg sauce.

Veal Chop Cafe Antonio

14 oz veal chop lightly dusted with ground espresso, fire grilled and topped with veal porcini demi-glaze sauce.

New York Strip Steak

16 Oz New York strip steak grilled to perfection topped with sautéed hot roasted peppers, cherry tomatoes, Portobello mushrooms in a garlic white wine sauce.

Michelangelo package includes a family style spring mix salad, bread, soda, coffee, cappuccino, espresso and an assortment of pastries.

\$49.99 plus tax and gratuity.