

Michela's

La carta de Vini

White Wines

Italy

1020	1985	Verdicchio, Casal di Serra	13.00
1021	1986	Lacryma Christi, Mastroberardino	17.00
1022	1985	Orvieto "Pulicchio" Secco, Barberani	14.00
1023	1986	Galestro, Antinori	15.00
1024	1986	Tocai Friuliano, Ronco del Gnemiz	17.00
1025	1986	Sauvignon Blanc, Jermann	19.00
1026	1986	Pinot Bianco, Sorti, Zeni	19.00
1027	1986	Pinot Grigio, Fabio Berin	20.00
1028	1986	Pinot Grigio, Livio Felluga	23.00
1029	1985	Tunina, Jermann	33.00
1030	1985	Soave Classico, Monteforte, Anselmi	20.00
1031	1986	Soave Classico, Capital Foscari, Anselmi	22.00
1032	1985	Arneis, Giacosa	32.00
1033	1985	Gavi, La Scolca	26.00
1034	1985	Chardonnay, Fontanelle	22.00
1035	1986	Chardonnay, Maculan	24.00
1036	1984	Chardonnay, Vigneto la Pietra, Cabreo	28.00
1037	1984	Chardonnay, Gaia & Rey, Gaja	85.00

California

1040	1985	Johannisberg Riesling, Jeckel Vineyards	15.00
1041	1985	Gewurtztraminer, DeLoach	15.00
1042	1984	Chenin Blanc, Chappellet	16.00
1043	1985	Fume Blanc, Mondavi	17.00
1044	1985	Fume Blanc, Clos Pegase	18.00
1045	1984	Lyeth White	20.00
1046	1986	Sauvignon Blanc, Spottswoode	25.00
1047	1985	Chardonnay Reserve, Adams (Oregon)	23.00
1048	1985	Chardonnay, Ferrari Carano	27.00
1049	1985	Chardonnay, William Hill	28.00
1050	1985	Chardonnay, Silverado	12.00(half)
1051	1986	Chardonnay, Morgan	29.00
1052	1986	Chardonnay, Chateau Monteleone	41.00
1053	1986	Chardonnay, Chalone	50.00

France

1055	1985	Muscadet, Sur Lie, Domaine de L'Hyverniere	15.00
1056	1985	Vouvray, Domaine La Vallee-Raye	16.00
1057	1986	Sancerre "Les Tuilleries", M. Redde	18.00
1058	1985	Chateaux Carbonnieux, Grand Cru Classe, Graves	29.00
1059	1983	Chablis Grand Cru, Les Clos, Duplessis	40.00
1060	1985	Meursault, Drouhin	42.00
1061	1985	Polygny Montrachet, Les Folatieres, Jaboulet-Vercher	48.00
1062	1985	Chassagne Montrachet, O. LeFlaive	50.00

Wines by the Glass

Champagnes and Sparkling Wines

3001	N.V.	Prosecco Brut Venegazzu	4.25
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White Wines

3003	1985	Soave, Anselmi	2.75
3004	1986	Pinot Bianco, Tiefenbrunner	3.75
3005	1985	Chardonnay of the day	5.75
3006	1985	Tunina, Jermann	7.75

Red Wines

3009	1982	Barbera, Dessilani	3.00
3010	1982	Chianti Classico, Antinori	4.25
3011	1985	Dolcetto d'Alba, Gaja	5.00
3012	1983	Rosso del Conte, Regaleali	6.50

Red Wines

Italy

1066	1981	Valpolicella Classico, Quintarelli	18.00
1067	1981	Chianti Classico Riserva, Antinori	10.00(half)
1068	1981	Chianti Classico Riserva, Badia a Coltibuono	20.00
1069	1983	Le Pergole Torte, Monte Vertine	36.00
1070	1983	Ania "Cru Sangiovese", Castello de Gabbiano	33.00
1071	1983	Carmignano, Tenuta di Capezzana	24.00
1072	1982	Tignanello, Antinori	39.00
1073	1979	San Giorgio, Lungarotti	34.00
1074	1977	Taurasi Riserva, Mastroberardino	75.00
1075	1980	Montepulciano di Abruzzo, Emidio Pepe	34.00
1076	1980	Brunello di Montalcino, Caparzo	37.00
1077	1980	Brunello di Montalcino, Il Poggione	38.00
1078	1979	Brunello di Montalcino, Riserva, Costanti	62.00
1079	1983	Fratta, Maculan	58.00
1080	1985	Dolcetto d'Alba, Macarini	16.00
1081	1983	Barbera, Bricco Dell Uccellone, Braida	35.00
1082	1984	Nebbiolo d'Alba, Vignaveja, Gaja	34.00
1083	1978	Gattinara Riserva, Dessilani	23.00
1084	1982	Barbaresco, Asij, Ceretto	25.00
1085	1980	Barbaresco, Gallina, Giacosa	42.00
1086	1978	Barbaresco, Costa Russi, Gaja	85.00
1087	1980	Barolo, Bricco Rocche, Prapo, Ceretto	33.00
1088	1982	Barolo, Cannubio, Rinaldi	29.00
1089	1967	Barolo, Rinaldi	55.00
1090	1974	Barolo, Monfortino, Conterno	82.00

California

1092	1980	Zinfandel, Kalin Cellars	20.00
1093	1985	Pinot Noir, Knudsen-Erath (Oregon)	29.00
1094	1983	Pinot Noir, Chalone	38.00
1095	1984	Merlot, Newton	24.00
1096	1981	Cabernet Sauvignon, Rutherford Hill	17.00(half)
1097	1983	Cabernet Sauvignon, Rutherford, B.V.	19.00
1098	1983	Cabernet Sauvignon, Trefethen	23.00
1099	1981	Cabernet Sauvignon, Conn Creek	27.00
1100	1982	Cabernet Sauvignon, Burgess	29.00
1101	1981	Cabernet Sauvignon, Mondavi	28.00(half)
1102	1979	Cabernet Sauvignon, Mondavi	56.00
1103	1982	Opus One, Mondavi - Baron Rothschild	80.00
1104	1976	Cabernet Sauvignon Reserve, Georges de la Tour Beaulieu Vineyards	75.00

France

1106	1982	Chateau Vignelaure, Aix en Provence	18.00
1107	1983	Cotes du Rhone, Guigal	15.00
1108	1979	Beaune Premier Cru, Ponnelle	38.00
1109	1979	Pommard, Chateau de Pommard, Laplanche	54.00
1110	1978	Corton, Cuvee Docteur-Peste, "Hospice de Beaune"	120.00
1111	1983	Chateau Gloria, St. Julien	28.00
1112	1983	Chateau Kirwan, Margaux Cru Classe	31.00

Champagnes and Sparkling Wines

Italy

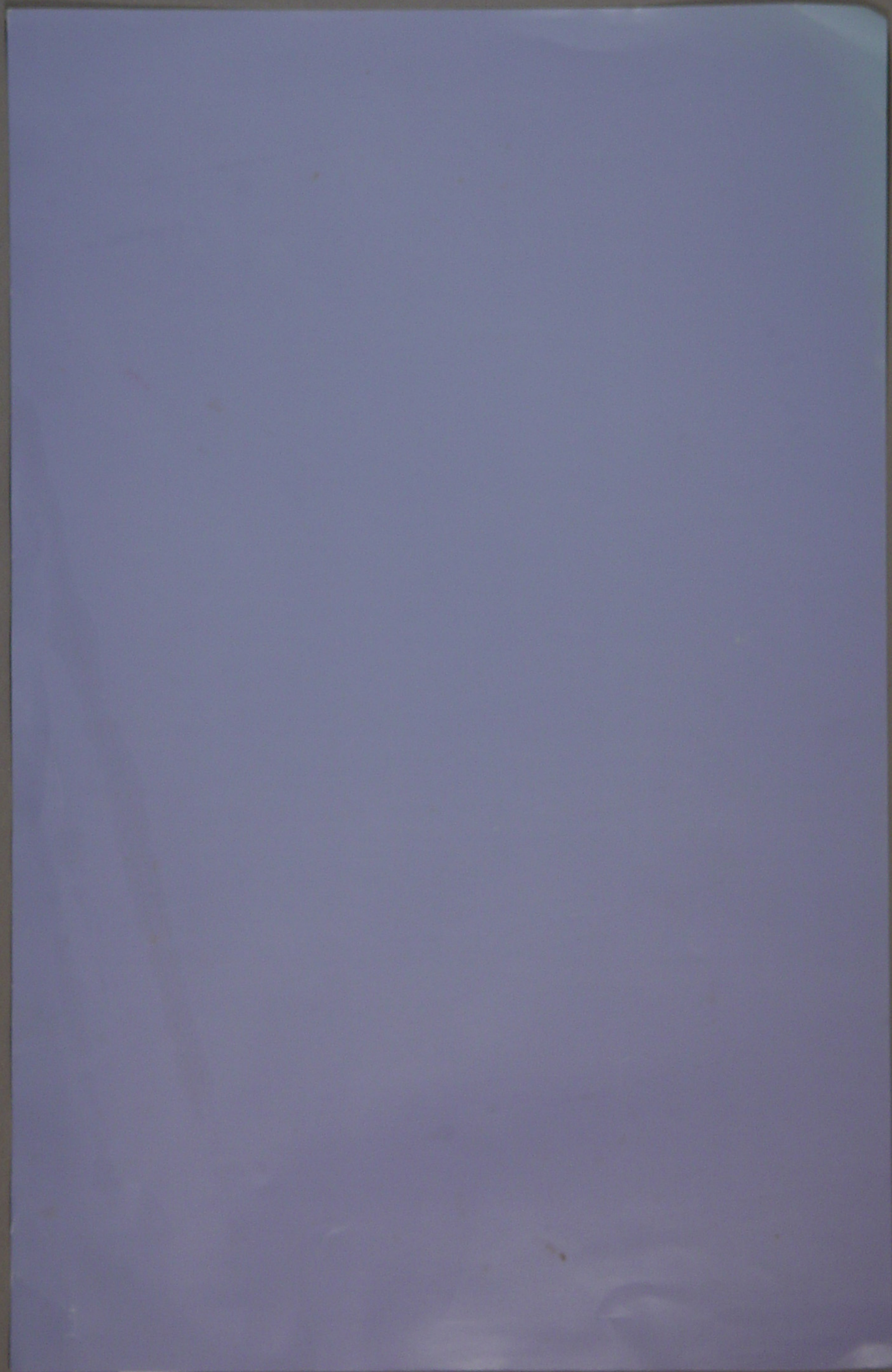
1001	N.V.	Prosecco Brut Venegazzu	16.00
1002	N.V.	Ca del Bosco, Dosage Zero	38.00
1003	N.V.	Contratto Brut	26.00
1004	1983	Extra Brut Spumante, Giacosa	48.00

California

1005	1983	Piper Sonoma Brut	24.00
1006	1984	Schramsberg, Cuvee de Pinot	35.00

France

1007	N.V.	Veuve Clicquot Ponsardin Extra Dry	54.00
1008	N.V.	Veuve Clicquot Brut	27.00(half)
1009	N.V.	Laurent Perrier, Cuvee Rose Brut	52.00
1010	N.V.	Billecart-Salmon Rose Brut	59.00
1011	N.V.	Krug, Grand Cuvee Brut	80.00
1012	1976	Taittinger, Comtes de Champagne	105.00



Michela's

LA CENA

ANTIPASTI

TONNO ARRABIATO	7.50
Charred rare tuna served on a warm white bean salad with tomato and anchovy vinaigrette and grilled vegetables	
CARPACCIO DI CAPRINI	6.75
Thinly sliced raw beef top round with lemon, capers and arugula salad with parmesan	
INSALATA VIAREGGIO	10.75
Shrimp, calamari, octopus and mussel salad with lemon, avocado, garlic and extra virgin olive oil	
CROSTINI DI FEGATO ANITRA	6.50
Grilled duck livers with wild mushrooms and leeks served on grilled crostini	
TORTA DI MELANZANE	6.75
Torte of grilled eggplant with roasted red peppers and goat cheese, served with a wilted spinach salad	
SFORMATO DI FUNGHI E INSALATA DI QUAGLIA	8.25
Terrine of wild mushrooms with roasted quail and artichoke salad	

PIZZA E CALZONE

PIZZETTE CON FORMAGGIO FRANCESE AISE	9.75
Pizza with red pepper puree, brie, spinach and ham	
CALZONE CON SALSICCE	9.50
Stuffed with italian sausage, potatoes, broccoli, mozzarella, tomato and basil	
PIZZETTE CON SCAMPI E CALAMARI	10.50
Pizza with blanched garlic, squid, shrimp, tomato, mozzarella and fennel	
PIZZETTE POR AMORE DI ACCIUGHE	8.75
Pizza with anchovies, sage, black olives, parmesan, garlic and marinara	

PRIMI PIATTI

ZUPPA DI POMODORO BRUCIATO **	6.25
Burnt tomato soup with shrimp, smoked pancetta, kale and Italian rice	
CROQUETTE DI RISOTTO	9.25
With orange, sage and cracked black pepper with a ragout of duckling	
TORTELLI DI PATATE DOLCI CON SALSA DI NOCI	8.75
Hat-shaped pasta filled with sweet potato and walnut sauce	
SPAGHETTI CON VONGOLE	10.50
Spaghetti with baby clams, oil, garlic and a touch of parmesan	
RAVIOLI DI SEPPIA	11.50
Squid ink ravioli stuffed with sea bass with a sauce of lemon butter and chives	
GNOCCHI DI RICOTTA AL FORNO	9.50
Ricotta dumplings baked with eggplant, veal sausage, tomato and fresh mozzarella	
TAGLIOLINI D'OLIVE NERE ALLA PASTORA	13.50
Black olive noodles with Australian lamb rack, artichokes, tomato, rosemary and gorgonzola	

SECONDI PIATTI

VITELLO ALLA BIANCA	23.50
Rack of veal studded with garlic and roasted, served with white bean cakes, roasted tomato sauce and roasted zucchini with basil	
PETTI DI FARAONA AL TEGAME	19.75
Breast of pheasant breaded and pan fried, served with thin green beans, wild mushrooms and roasted shallots, with a sauce of roasted apples and garnish of wild rice risotto	
TROTE REPIENE DI TARTUFO NERO	22.50
Grilled boneless lake trout, stuffed with black truffle puree and potatoes, served with fried fennel and parmigiano and yellow and red pepper salad	
RAZZA IN PAUPIOTTE	21.50
Skate wing stuffed with lobster and baked in parchment with a tomato bechamel, with saffron, cockles, vegetables and polenta	
BISTECCA DEL MONICO CON CIPOLLE FRITTE	19.50
Grilled delmonico style steak rubbed in roasted garlic and rosemary puree, served with onion fritters and creamed corn	
SALMONE ARROSTO CON PANCETTA	18.75
Salmon wrapped in bacon and roasted on a potato cake with a sauce of baby artichokes and black olives and sauteed spinach	
ANITRA AGRODOLCE	18.50
Grilled breast of duck marinated in stout beer and onions, served with mashed new potatoes and turnips, with a glaze of its marinade with prosciutto, balsamico and braised scallions	

INSALATA MISTA 4.50

Mixed green salad

INSALATA MISTA CON GORGONZOLA 5.50

Mixed green salad with gorgonzola and walnuts

As our bread is made with olive oil, we do not serve it with butter. Please do not hesitate to ask if you would like some. Please note that true to Italian tradition, we do not use bread plates.

In consideration of other guests, please refrain from cigar and pipe smoking in the restaurant.

**Indicates low calorie, low sodium, low cholesterol

