



Michael's
O N N A P L E S
R I S T O R A N T E

DINE OUT 2024 MENU

ANTIPASTI

RICOTTA CON CAROTE

Whipped ricotta, ash cooked heirloom carrots, herb salad
Frappello, Caruso Minini '21 Sicilia

OR

PESCE SPADA

Chilled swordfish salad, lemon, Sicilian olive oil, green garlic pizzelle
Etna Bianco, Tornatore '22 Sicilia

PRIMI PIATTI

TORTELLINI

Potato and fontina filled pasta, brown butter, sage, Grana Padano
Maggiorina, Le Piane '21 Piemonte

OR

CAVATELLI CON SUGO ALLA GENOVESE

Rolled semolina pasta, braised beef, onion sugo
Barbera D'Asti, Renato Ratti '21 Piemonte

SECONDI PIATTI

MERLUZZO

Oven roasted local black cod, English peas, semolina gnocchi
Vermentino, Poggio al Tesoro "Solosole" '21 Bolgheri

OR

MAIALE AL LATTE

Milk braised pork shoulder, creamy polenta, spigarello
Super Tuscan, Brancaia "Tre" '19 Bolgheri

DOLCI

CROSTATA DI MELE

Gala apple tart, streusel topping, vanilla bean gelato
Bracchetto D'Acqui, Marengo '22 Piemonte

OR

TORTA DI FRUTTA

White chocolate pastry cream, salted caramel, JG Farms mixed berries
Moscato D'Asti, Marengo '22 Piemonte

Imaginary Breadstick \$3*

*Our Imaginary Breadsticks are satisfying and have zero calories. Though they are *imaginary* they do have a real impact, yet cost very little dough. All proceeds benefit the California Restaurant Association's non-profit Restaurants Care, which provides relief and stability to California restaurant owner and workers in-need. Visit restaurantcare.org

\$55/ person \$95 with wine pairing+ tax & gratuity

Michael Dene
Owner

Massimo Aronne
GM & Sommelier

Eric Samaniego
Executive Chef