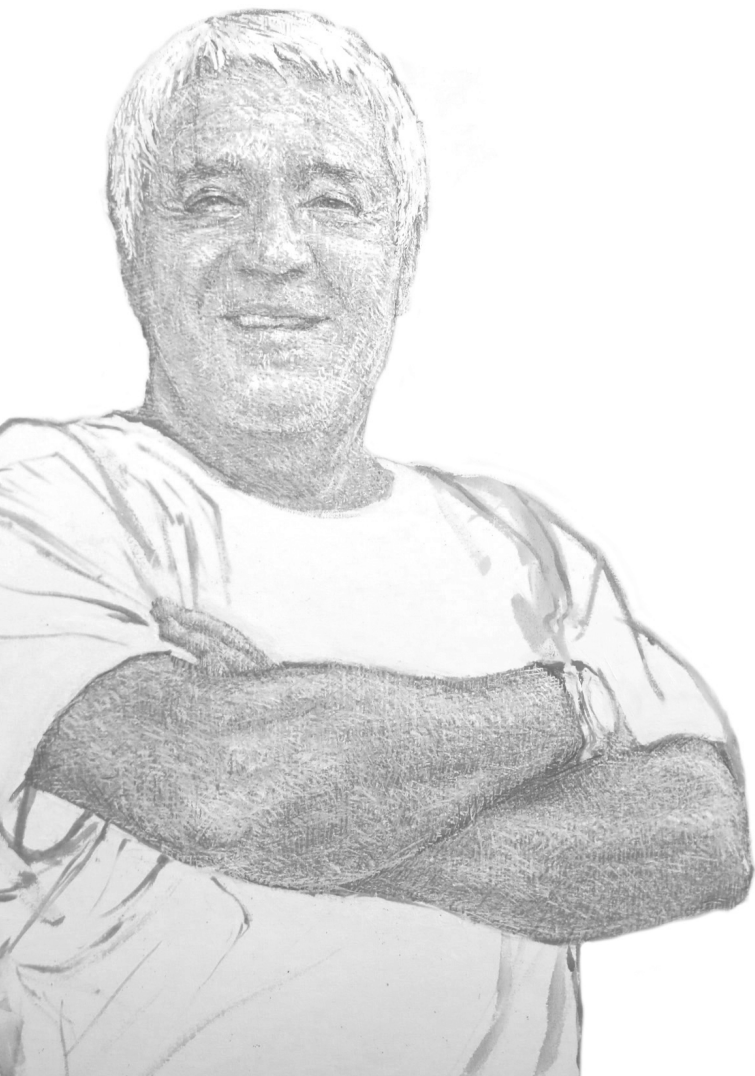


MAMO

MICHELANGELO

Since the opening in 1992, Michelangelo has offered an amazing experience for dinner. With a variety of generous authentic dishes, such as the creamy fresh burrata from Puglia, meats perfectly cooked in the wood fired oven, the delicious risottos and some signature dishes like the truffle focaccia and the spaghetti Cacio e Pepe dello Chef.



Antipasti

Entrées | Starters

Prosciutto di Parma 🍷 🍷 Jambon de Parme Parma ham	32 €
Melanzane alla Parmigiana 🍷 🍷 Aubergines gratinées au parmesan et au cantal Baked eggplant, tomato sauce, parmesan and cantal cheese	34 €
Insalata di Carciofi di Sicilia 🍷 Salade d'artichauts au parmesan Artichokes salad with aged parmesan	37 €
Polpette Meatball à la sauce tomate Meatballs with tomato sauce	40 €
Carpaccio di Orata 🍷 Carpaccio de daurade, zest de citron et piment d'Espelette Sea bream carpaccio, lemon zest and Espelette pepper	42 €
Tartare di Tonno 🍷 Tartare de thon Tuna tartare	37 €
Insalata di Polpo Mediterraneo 🍷 Poulpe, tomates cerises, pommes de terre, cébettes Octopus, cherry tomatoes, potatoes, spring onions	35 €
Vitello Tonnato 🍷 Veau, sauce thonée, anchois et câpres Slow cooked veal loin with tuna sauce, caper berries	34 €
Burrata Pugliese (add fresh truffle m.p.) 🍷 🍷 Burrata crémeuse des Pouilles, tomates cerises et basilic Creamy Apulian burrata, cherry tomatoes, basil	37 €
Calamari alla Provençale 🍷 Calamars à la Provençale Char-grilled squid "à la Provençale"	36 €
Carpaccio di manzo 🍷 Carpaccio de bœuf, roquette et parmesan Beef carpaccio, arugula salad and parmesan cheese	37 €
+ Supplément truffe noire et blanche + White or black truffle option	on request

Caviar by CASPARIAN



Caviar Casparian

Blinis, concassé de tomates, beurre citronné,
sauce citron et ciboulette

Blinis, crushed tomatoes, lemon butter
lemon and chives sauce

50 g 350€ - 125 g 720€

Pizze

Pizzas

Margherita

Sauce tomate, mozzarella et basilic
Tomato sauce, mozzarella and basil

Focaccia al Tartufo fresco

Truffe fraîche - prix suivant arrivage, origine et cours du jour
Fresh truffle - price depending on origin and market price

Risotti

"Acquerello"

Risotto al Tartufo fresco

Truffe fraîche - prix suivant arrivage, origine et cours du jour
Fresh truffle - price depending on origin and market price

Paste

Pâtes | Pastas

Gnocchi dello Chef

Gnocchis faits à la main, beurre et sauge
Handmade gnocchis, butter and sage

Tonnarelli Cacio e Pepe dello Chef (add fresh truffle m.p.)

Tonnarelli maison, poivre noir et pecorino
Homemade tonnarelli with black pepper and pecorino cheese

Spaghetti alle Vongole

Spaghetti aux palourdes, ail et piment
Spaghetti with clams sauce, garlic and fresh chili

Spaghetti al limone con burro e Caviale

Spaghetti beurre citron, caviar (10gr)
Spaghetti with lemon butter and caviar (10gr)

Rigatoni alla carbonara di Roma (add fresh truffle m.p.)

Rigatoni carbonara de Rome, guanciale et pecorino
Rigatoni pasta carbonara, guanciale and pecorino cheese

Tagliatelle alla bolognese

Tagliatelles maison à la bolognaise
Home Made tagliatelle with bolognese sauce

Raviolini fatti in casa burro e salvia

Raviolini, beurre, sauge, truffes
Raviolini, butter, sage, truffles

Fettuccine al ragù di vitello

Fettuccine maison au ragoût de veau & sauce blanche
Homemade fettuccine with veal ragoût in a white sauce

Nos pâtes sont servies al dente, n'hésitez pas à demander une cuisson plus longue.
Our pastas are served al dente, don't hesitate to ask for a longer cooking time.

Pesce

Poissons | Fish

34 € Filetto di Orata
Filet de dorade, épinard frais, crémeux de pois chiches, salsa verde
Fillet of sea bream, fresh spinach, creamy chickpea, salsa verde

46 € Gamberi Grigliati
Crevettes géantes tigrées grillées, beurre citronné
Grilled tiger prawns, lemon butter

Carne

Viandes | Meat

44 € Ossobuco
Slowly cooked veal shin with onions celery and carrots

Piccata al Limone
Piccata de veau au citron - *Veal escalope with lemon*

Scaloppina alla Milanese
Escalope de veau à la Milanaise - *Breaded veal escalope*

Filetto di Manzo Charolais al pepe
Filet de bœuf Charolais, sauce poivre
Charolais Beef fillet, black pepper sauce

37 €

Contorni

Accompagnements | Sides

Broccoli
Brocolis, ail et piment frais
Broccoli, garlic and fresh chilli

Pomodorini e rucola
Roquette
Arugula salad

Purée di patate fatto in casa
Purée maison
Homemade mash potatoes

Purée di patate fatto in casa al tartufo
Purée maison à la truffe
Homemade mash potatoes with truffle

Caponata alla Sicilliana
Aubergines, tomates, olives, pignons, raisins secs
Eggplants, tomatoes, olives, pine nuts and raisins

Buon
Appetito!

Love, Mamo