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<http://www.wedeliverruidoso.com>

Michael J's

Appetizers

- Bruschetta \$8.91
Toasted baguette, garlic, EV olive oil, Roma tomatoes, fresh basil
- Classic Garlic Bread \$8.34
Brushed with garlic butter, parmesan cheese and parsley.
- Steamed Mussels \$17.19
Canadian Blue Mussels in a white wine, garlic and butter sauce.
- Garlic Clams \$17.19
Sauteed in white wine, lemon, garlic, and fresh diced tomato.
- Caprese Salad \$12.36
Vine-ripened tomatoes, fresh mozzarella and basil drizzled with EV olive oil and balsamic vinegar reduction.
- Crab Cakes \$16.04
Two panko-crust ed jumbo lump crab cakes with diced red bell peppers and parmesan cheese topped with a remoulade sauce with capers, dill and shallots.

Soup And Salad

- Minestrone
Classic Italian soup in a rich tomato broth with vegetables. A true vegan soup!
- Caesar Salad \$12.59
With romaine hearts, parmesan, garlic croutons and classic Caesar dressing.

Entrees

All entrees served over pasta! Served with dinner salad or small Caesar salad.

- Michael J's Homemade Lasagna \$20.13
Our homemade house specialty!
- Eggplant Parmigiana \$18.34
A vegetarian delight with ricotta, mozzarella and marinara sauce.

Veal and Chicken

All of our chicken is free range, hormone and antibiotic free.

- Chicken Piccata \$21.79
Chicken breast saut ed with lemon, butter, white wine and capers.
- Chicken Parmigiana \$20.64
Panko crust ed, pan seared chicken topped with rich marinara sauce and parmesan cheese.
- Chicken Marsala \$21.79
Chicken breast lightly floured then saut ed with Marsala wine, butter, garlic and crimini mushrooms.
- Veal Piccata \$26.39
Veal saut ed with lemon, butter, white wine and capers.
- Veal Parmigiana \$25.24
Breaded veal cutlet pan-seared topped with rich marinara sauce and parmesan cheese.
- Veal Marsala \$26.39
Veal lightly floured then saut ed with Marsala wine, butter, garlic and crimini mushrooms.

Seafood

- Prawns Arrabiata \$21.79
Large Shrimp saut ed in a spicy marinara sauce served with pasta.

Pasta

- Spaghetti Bolognese \$17.19
Classic meat sauce from Bologna, Italy.
- Fettuccini Carmella \$21.79
Heavy cream, rich tomato sauce, spinach, prosciutto ham, chicken and large shrimp.
- Fettuccini Alfredo \$17.19
Rich cream sauce with parmesan cheese.
- Linguini Pescatore \$22.94
With clams, shrimp and mussels in a garlic butter and white wine sauce.
- Pasta Primavera \$18.34
Fresh vegetables (zucchini, red bell peppers, asparagus, mushrooms, tomatoes and spinach) in a garlic, butter and white wine sauce.
- Linguini Vongole \$20.64
Little-neck clams in a white wine, garlic and butter sauce.
- Linguini with Shrimp Scampi \$21.79
Shrimp with lemon, butter, garlic and white wine sauce over linguini.
- Cioppino with Linguini \$22.94
Made with shrimp, clams, mussels & stewed seafood in a rich tomato broth over Linguini.

Desserts

- Chocolate Mousse Torte \$9.20
Rich flourless chocolate torte made in house with strawberry coulis topped with house-made chocolate whipped cream
- Tiramisu \$10.35
Lady fingers dipped in espresso, layered with a whipped mixture of mascarpone cheese and heavy cream flavored with Amaretto and topped with shaved chocolate on Creme Anglaise
- Seasonal Buttercake \$16.10
A rich buttercake topped with a house-made Swasonal compote and accented with a whipped mascarpone flavored with vanilla and heavy cream