

Welcome to J. Michael's:

# Weekly Specials

## Monday and Tuesday

*All you can eat Pasta* with Grandma Gennett's Homemade Marinara or  
Homemade Meat Flavored Sauce.... \$6.95 (Includes Soup or Salad and Bread)

## Thursday

*Prime Rib Night....* Slow roasted and finished to your preference.  
Includes our own oven roasted potatoes or pasta Du jour topping with homemade  
meat flavored spaghetti sauce....\$16.95 (Includes Soup or Salad and Bread)

## Friday

We proudly serve *Rack of Lamb* for the lamb lover. Grilled to order and  
topped with our own Raspberry Bourdon Reduction....market price (Includes Soup or  
Salad and Bread)

*We Will Open Sunday's for Special Parties and Banquets.*

What is ...

## Grilled Pizza?

A grilled pizza is cooked on the grates of our grill directly over an open fire. The Grill imparts a slightly smoky flavor to the crust, giving it a very unique taste. The flavors are more intense and the pizza is topped sparsely with ingredients to help maintain a perfect balance. Grilling adds a special texture to the crust that is unobtainable by traditional oven cooking. Grill marks and a slight charring will be visible on the dough only adding to its unique taste.

We are one of just a handful of restaurants in the country that uses this unusual technique. I am told the idea for grilled pizza originated in Florence, Italy. I was fortunate enough to learn this special method of grilling pizzas from two well-known chefs at their restaurant in Providence, Rhode Island. I hope you enjoy the pizza as much as we have.

## Gourmet Grilled Pizza

- I. Tomato, Mozzarella, Garlic, & Herb..... \$ 8.50
- II. Sausage, Sweet Onion, Two Cheese, Tomato, & Herb..... \$ 9.95
- III. Proscuitto, Sauteed Spinach, Tomato, Romano, & Herb..... \$ 10.95
- IV. Artichoke Hearts, Mushrooms, Red Pepper Puree, Parmesan & Herb.... \$ 10.95

## House Sandwiches

(All Sandwiches come with a side of pasta)

- I. Marinated Grilled Chicken Breast  
with melted Provolone, & Roasted Red Peppers..... \$ 7.75
- II. Grilled Sweet Sausage with Grilled Bell Peppers & Onions..... \$ 7.75
- III. Grandma Gennett's Homemade Meatball Sandwich  
(topped with melted Provolone Cheese)..... \$ 7.75

# Appetizers

## Clams Casino

Littleneck Clams stuffed with bacon, chopped onions, peppers, grated Parmesan, and a blend of garlic and spices..... \$ 7.95

## Bacon Wrapped Shrimp

Large Gulf Shrimp wrapped with smoky bacon and broiled in our specialty chef sauce..... \$ 7.95

## Bacon Wrapped Scallops

Large Sea Scallops wrapped with smoky bacon and broiled in our specialty chef sauce..... \$ 7.95

## Stuffed Mushroom Caps

Large Silver Dollar Mushroom Caps stuffed with homemade crab stuffing and topped with melted provolone cheese.... \$ 7.50

## Garlic Bread

Toasted Italian Bread seasoned with roasted garlic butter and topped with melted provolone. Served with marinara..... \$ 4.95

## Shrimp Cocktail

Large Gulf Shrimp chilled and served with our tangy Cocktail Sauce..... \$ 7.50

## Bruschetta Spinach

Seasoned Toast topped with a spinach and artichoke mixture and sprinkled with Romano cheese..... \$ 6.75

## Bruschetta Rosa

Seasoned fresh tomatoes on garlic toast..... \$ 6.25  
Add imported Italian Hard Salami..... \$ 1.75

## Hot Antipasto

A great sampler featuring: Clams Casino, Stuffed Mushroom Caps, and both Bacon Wrapped Shrimp and Scallops..... \$ 12.95

## Stuffed Grilled Portobello

Stuffed with our spinach/artichoke mixture and Romano cheese. Topped with melted feta and hollandaise..... \$ 7.50

## Grilled Portobello Mushroom

Brushed with Olive oil, grilled to perfection, and served with our very own red pepper puree..... \$ 6.75

## Sauteed Jumbo New Zealand Mussels

Large Sauteed Green Mussels on the half shell with white wine and Garlic sauce, centered with a dollop of marinara..... \$ 8.95

# Soups

**Soup Du Jour**..... Our Soup of the day is always fresh, different, and served piping hot..... Cup..... \$ 2.00  
Bowl..... \$ 3.50

**Pasta Fagioli**..... Traditional Italian vegetable soup w/Pasta and white beans..... Cup..... \$ 2.00  
Bowl..... \$ 3.50

# Salads

## Antipasto

Genoa Salami, Cappelletti, Provolone, Fresh Lettuce, Olives, Peppercini, Roasted Red Peppers and Artichoke Hearts  
Small..... \$ 5.95 Large..... \$ 6.95

## Tuscan Grilled Salad

Assorted Grilled Vegetables, Olives, Cannelli Beans, Feta Cheese, Tomatoes, and Garlic Croutons, served with House Balsamic Vinaigrette Dressing  
Small..... \$ 7.95 Large..... \$ 8.95

## Grilled Chicken Salad

Crisp Lettuce, Roasted Peppers, Artichoke Hearts, Tomatoes, Olives and Grilled Chicken Breast..... \$ 8.50

## Authentic Caesar Salad

Crisp Romaine Lettuce, Romano Cheese, Anchovies, Garlic Croutons, and Homemade Caesar Dressing  
Add Grilled Chicken..... \$ 3.00 Small..... \$ 4.75 Large..... \$ 5.95

# J. Michael's Offers

## Your Favorite Cutlets:

### Chicken

<b>Traditional:</b>	Lightly Seasoned and Breaded Cutlet.....	\$ 11.95
<b>Parmesan:</b>	A Cutlet Topped with Homemade Sauce and Melted Parmesan Cheese.....	\$ 12.95
<b>Carcofi:</b>	A Cutlet Topped with Sauteed Artichokes, Portobello Mushrooms, Garlic, and Melted Provolone Cheese.....	\$ 13.75
<b>Lorenzo:</b>	A Cutlet Topped with Breaded Eggplant, J. Michael's Ricotta Mix, Hard Salami, Homemade Marinara Sauce and Provolone Cheese.....	\$ 13.75
<b>Chi-Chi Bella:</b>	A Cutlet Topped with Sauteed Hot and Sweet Cherry Peppers.....	\$ 13.75
<b>Natale:</b>	A Cutlet Topped with Portobello Mushrooms in a Sherry Wine Demi-Glace...	\$ 13.75

### Pork

<b>Traditional:</b>	Lightly Seasoned and Breaded Cutlet.....	\$ 11.75
<b>Parmesan:</b>	A Cutlet Topped with Homemade Sauce and Melted Parmesan Cheese.....	\$ 12.75
<b>Carcofi:</b>	A Cutlet Topped with Sauteed Artichokes, Portobello Mushrooms, Garlic, and Melted Provolone Cheese.....	\$ 13.75
<b>Chi-Chi Bella:</b>	A Cutlet Topped with Sauteed Hot and Sweet Cherry Peppers.....	\$ 13.75
<b>Natale:</b>	A Cutlet Topped with Portobello Mushrooms in a Sherry Wine Demi-Glace...	\$ 13.75

### Veal

<b>Traditional:</b>	Lightly Seasoned and Breaded Cutlet.....	\$ 12.95
<b>Parmesan:</b>	A Cutlet Topped with Homemade Sauce and Melted Parmesan Cheese.....	\$ 13.95
<b>Carcofi:</b>	A Cutlet Topped with Sauteed Artichokes, Portobello Mushrooms, Garlic, and Melted Provolone Cheese.....	\$ 14.75
<b>Chi-Chi Bella:</b>	A Cutlet Topped with Sauteed Hot and Sweet Cherry Peppers.....	\$ 14.75
<b>Natale:</b>	A Cutlet Topped with Portobello Mushrooms in a Sherry Wine Demi-Glace...	\$ 14.75

# Pasta

All pasta dishes are served with your choice of homemade soup or garden salad and fresh bread

## .....With Meat

### Homemade Spaghetti

Topped with Grandma Gennett's homemade meat flavored spaghetti sauce or homemade marinara sauce. \$ 6.95  
 Add Meatballs (Made with ground veal and pork...No hamburger) \$ 3.50  
 Add Sausage \$ 2.75

### Penne with Grilled Chicken & Pesto

Penne Pasta tossed with grilled chicken in a pesto cream sauce. \$ 10.95

### Penne with Grilled Chicken & Mushrooms

Penne Pasta tossed with grilled chicken, fresh mushrooms, and spinach in a light cream sauce. \$ 10.95

### Fusilli with Sweet Peppers & Sausage

Homemade fusilli tossed with grilled sweet sausage, bell peppers, and fresh tomatoes, in marinara. \$ 10.95

### Chicken Fusilli

Grilled chicken breast with broccoli, sun dried tomatoes and mushrooms in a garlic cream sauce tossed with homemade fusilli. \$ 11.95

### Fettuccini Carbonara

Fettuccini tossed in a light and creamy Alfredo sauce with pancetta, shallots, and peas. \$ 10.95

### Fettuccini Alfredo

An Italian favorite made with fresh cream and grated Parmesan and Romano cheese. \$ 9.95

Add Grilled Chicken and Broccoli \$ 3.00 Add Sauteed Shrimp and Grand Broccoli \$ 3.75

### Tortellini Alfredo

Cheese tortellini tossed with our creamy Alfredo sauce. \$ 9.95

### Tortellini Tarragon

Cheese tortellini in a tarragon cream sauce tossed with sun dried tomatoes and peas. \$ 9.95

Add Grilled Chicken \$ 3.00 Add Sauteed Shrimp \$ 3.75

### Linguini with Peas and Prosciutto

Served in a light tomato cream sauce. \$ 10.95

### Meat Lasagna

Layers of homemade meatballs, sausage, and ricotta cheese topped with melted Provolone and our homemade meat flavored sauce. \$ 9.50

Add Meatballs (Made with ground veal & pork... no hamburger) to any dish \$3.50

Add Sausage to any dish \$2.25

## .....Without Meat

### Imported Italian Pasta's

Linguini, Cappellini or Penne, with homemade meat flavored spaghetti sauce or homemade marinara sauce. \$ 6.95

### Linguini Pomodoro

Linguini tossed with fresh tomatoes, garlic, extra virgin olive oil, and fresh herbs in a marinara sauce. \$ 8.95

### Linguini Arrabbiata

Linguini, tomatoes, garlic, herbs, and hot pepper, infused oil, all tossed in homemade marinara sauce. \$ 8.95

### Linguini with Grilled Eggplant

Linguini tossed with fresh tomatoes, grilled eggplant, olives, and Sicilian ricotta in marinara sauce. \$ 9.75

### Greens 'n' Beans

Linguini, cannellini beans, fresh spinach, fresh tomatoes, and garlic slivers tossed in a light white wine sauce. \$ 9.75

### Theresa Fusilli

Homemade fusilli with tomato, roasted peppers, broccoli, roasted garlic, and fresh Mozzarella in marinara. \$ 10.75

### Penne Parmesan

Penne Pasta tossed with marinara or meat sauce, Parmesan and Provolone then baked. \$ 8.95

Add Shrimp \$ 3.75

### Penne a la Vodka

Penne Pasta tossed in a light tomato cream sauce with a splash of vodka. Finished with Romano cheese. \$ 9.95

Add Grilled Chicken \$ 3.00 Add Sauteed Shrimp \$ 3.75

# Pasta.....

## Ravioli

Ravioli stuffed with creamy ricotta cheese and topped with Homemade meat flavored spaghetti sauce or homemade marinara sauce. \$ 8.95  
Topped with melted Provolone add \$ 1.00

## Ravioli a la Vodka

Ravioli in a light tomato cream sauce with a splash of vodka. \$ 9.95

## Spinach Manicotti

Homemade crepes filled with a spinach and ricotta cheese blend. Topped with homemade marinara sauce \$ 9.75

## Stuffed Shells

Pasta shells stuffed with creamy ricotta cheese topped with Provolone and then baked until golden brown \$ 9.50

## Eggplant Parmesan

Breaded eggplant cutlets layered with Ricotta cheese topped with our meat flavored sauce and melted Provolone. Baked until golden brown. \$ 9.95

## Homemade Potato and Cheese Gnocchi

Tossed with our Homemade meat flavored sauce, Homemade marinara sauce, or oil and garlic. \$ 9.50  
Tossed with our Homemade Basil Pesto Cream Sauce and fresh Spinach. \$ 2.00

## .....With Seafood

## Shrimp and Calamari Livornese

For the true Italian lover: a combination of our meat flavored sauce, marinara, black olives, capers, and a splash of white wine. Tossed with linguini. \$ 12.95

## Seafood Marinara

Sauteed shrimp and scallops in our homemade marinara sauce, served over linguini. \$ 12.95

## Shrimp, Clams, and Calamari

Served in fresh red, white seafood or fridiavolo sauce over linguini. \$ 12.75

## Mussels Marinara

Fresh poached mussels steeped in our own homemade marinara sauce, served over linguini. \$ 11.95

## Shrimp and Scallops with Red Pepper Puree

Sauteed shrimp and scallops in fresh red bell pepper puree cream sauce, served over linguini. \$ 13.25

## Linguini Putanesca

Linguini tossed with a combination of tomatoes, onions, capers, black olives, anchovies, garlic, and spices all simmered in marinara sauce. \$ 12.50

## Fruit de Mare

Fresh mussels and little neck clams arranged with sauteed shrimp, scallops, calamari, and baby Clams in our homemade marinara sauce, served over linguini. Hope you're hungry!!! \$ 17.95

## Shrimp Milano

Sauteed shrimp, mushrooms, and peas in a creamy Alfredo sauce, served over linguini. \$ 12.25

## Pasta in Clam Sauce

Linguini or cappellini served in our homemade red or white clam sauce. \$ 10.95

## Shrimp Scampi

Large gulf shrimp sauteed in lemon, fresh garlic, parsley, and butter. Served over cappellini. \$ 12.95

## Seafood Primavera

Sauteed shrimp, scallops and fresh vegetables in an Alfredo sauce, tossed with homemade fusilli pasta. \$ 12.95

## Fettuccini Luciana

Fettuccini tossed in our homemade fresh basil pesto cream sauce with shrimp and scallops. Topped with seasoned fresh pomodoro tomatoes. \$ 12.95

# Entrees

All entrees are served with your choice of homemade soup or garden salad, fresh bread and your choice of pasta or potato.

## Poultry

### Grilled Chicken Breast

Marinated grilled chicken breast served on brushetta with sauteed broccoli. \$ 11.95

### Chicken Pescatore

Sauteed chicken breast, shrimp, and scallops finished in a light white wine and garlic marinara sauce. \$ 13.95

### Chicken Marsala with Mushrooms

Lightly floured chicken breast and Portobello mushrooms sauteed in butter, finished with Marsala wine demi-glaze. \$ 11.95

### Chicken Piccata

Lightly floured chicken breast sauteed in butter, finished with white wine, lemon and capers. \$ 11.95

### Chicken Carlini

Chicken breast sauteed with roasted red peppers and Portobello mushrooms, topped with melted Provolone cheese in a Marsala wine demi-glaze sauce. \$ 13.25

### Chicken Scampi

Chicken breast sauteed with our homemade scampi white wine sauce. \$ 11.95

### Chicken Oscar

Sauteed chicken breast topped with shrimp, asparagus and a creamy hollandaise sauce. \$ 13.25

### Sicilian Chicken

Chicken breast sauteed with black and green olives in our homemade sauce, finished with Sicilian Ricotta cheese. \$ 12.25

### Chicken Saltimbocca

Sauteed Chicken topped with prosciutto, spinach, mushrooms and Provolone cheese in a garlic and fresh sage demi-glaze. \$ 13.50

### Chicken Athenian

Chicken sauteed with spinach, mushrooms, and sun dried tomatoes in a garlic white wine sauce, tossed with homemade fusilli and topped with feta cheese. \$ 13.50

## Veal

### Veal A La Mary

Sauteed Veal, Shrimp, Scallops and Mushrooms in a Mornay sauce, then hit with a splash of Marsala wine. \$ 15.95  
(Mornay is a light cream sauce with sherry wine and Romano Cheese)

### Veal Saltimbocca

Sauteed Veal topped with prosciutto, spinach, mushrooms and Provolone cheese in a garlic and fresh sage demi-glaze. \$ 15.75

### Veal Athenian

Veal sauteed with spinach, mushrooms, and sun dried tomatoes in a garlic white wine sauce, tossed with homemade fusilli and topped with feta cheese. \$ 15.50

### Veal Melanzane

Sauteed Veal with prosciutto, grilled eggplant, and melted Provolone cheese in a garlic demi-glaze. \$ 14.95

### Veal Marsala

Lightly floured Veal and Portobello mushrooms sauteed in butter, finished with Marsala wine demi-glaze. \$ 15.25

### Veal Piccata

Veal lightly floured and sauteed, finished with white wine, lemon and capers. \$ 14.95

### Veal Carlini

Veal breast sauteed with roasted red peppers and Portobello mushrooms, topped with melted Provolone cheese in a Marsala wine demi-glaze sauce. \$ 15.25

## Entrees.....

### Beef

#### J. Michael's Signature Stuffed Steak

Choice Delmonico stuffed with melted Provolone and Mozzarella cheese and roasted peppers, topped with a burgundy Portobello mushroom sauce. Garnished with crisp, smoky bacon. \$ 21.95

#### Choice Delmonico

A thick, juicy cut of choice Delmonico beef grilled to the perfect temperature just for you! \$ 16.95

#### Filet Mignon

8oz. Filet mignon wrapped in bacon \$ 21.95

Topped with Homemade Bernaise \$ 22.95

Topped with an authentic Milanese sauce \$ 23.95

Topped with melted Blue Cheese \$ 23.95

#### Twin Tournedos

Two 5oz. Choice Filet medallions served in a burgundy Portobello mushroom sauce. \$ 22.95

#### Cajun Delmonico

A Cajun spiced Delmonico in a peppercini demi-glace sauce. \$ 17.25

### Pork

#### Grilled Pork Chop Milanese

Center cut boneless pork chops, served in garlic, oregano and olive oil. \$ 14.25

#### Pork Chop Valentino

Grilled boneless center cut pork chops with sauteed garlic, broccoli, and sage in a garlic demi-glace. \$ 14.25

#### Pork Chop Pizziola

Grilled boneless center cut pork chops with sauteed bell peppers, onions, and marinara sauce. \$ 14.25

#### Jack Daniels Pork Chops

Grilled boneless center cut pork chops with Jack Daniels Bourbon sauce, crushed pineapple, brown sugar, teriyaki, and a touch of J. Michaels. \$ 14.25

*Ask your server for the fish special of the day*

## J. Michael's Desserts

Grandma Gennett's Homemade Chocolate Cake.....oh so good!!!! \$ 4.25

Homemade Cheesecake (flavor of the week). \$ 4.95

Tiramisu \$ 5.95

Homemade Cannoli \$ 4.25

Ice Cream or Sherbert \$ 2.75