

Seafood

BROILED SEAFOOD PLATTER • 35
combination of lobster tail, jumbo (U12) shrimp, scallops, flounder filet, and baked clams in a white wine lemon sauce

CALAMARI MARINARA OR FRA DIAVOLO • 26
calamari simmered in marinara sauce, served spicy or mild

FLOUNDER ANTONIO • 28
fresh broiled flounder filet topped with italian plum tomatoes, basil, garlic, in a white wine sauce

FLOUNDER FRANCESE • 28
egg battered flounder simmered in a lemon, butter, and white wine sauce

FLOUNDER LIVORNESE • 28
fresh filet of flounder with kalamata olives, tomatoes, onions, garlic, & capers, in a light plum tomato sauce

FLOUNDER OREGANATA • 30
filet of flounder topped with seasoned bread crumbs in a light garlic, oil, white wine sauce, garnished with clams and mussels

GRILLED SALMON • 29
tender grilled salmon topped with fresh vegetables in garlic and oil

Calzones & Rolls

CHEESE CALZONE (add additional toppings for +2.00)	11
CHICKEN ROLL strips of breaded chicken, mozzarella, and tomato sauce	10
PIZZA POP sausage, pepperoni, mozzarella, and tomato sauce	9
SPINACH ROLL spinach, pepperoni, ricotta cheese, and mozzarella	9
GARLIC BREAD	5
GARLIC BREAD with melted mozzarella	7
GARLIC KNOTS	.75 EA. / 1/2 DOZEN 4 / DOZEN 7

We are offering a cash discount. The prices listed on our menu are the discounted cash prices (sales tax not included). We will continue to accept credit/debit card payments with the 4% card surcharge (which covers the card processing costs).

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. Consuming raw/undercooked food may increase your risk of food borne illnesses. Management advises that our food may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish, or fish, and we cannot assure monitoring ingredient cross-contamination. Please do not take any unnecessary risks.

Pizza

	SLICE / PIE
CHEESE PIZZA	3 / 20
GRANDMA PIZZA	3.75 / 23
SICILIAN PIZZA	3.50 / 22
GLUTEN FREE PIZZA (12")	16
CAULIFLOWER CRUST PIZZA (12")	17
MICHELANGELOS EVERYTHING PIE	CHEESE / SICILIAN 34 / 36

THE FOLLOWING TOPPINGS ARE AVAILABLE FOR AN ADDITIONAL \$4 ON PIES:
Extra Cheese, Peppers, Onions, Bacon, Meatballs, Sausage, Fresh Mushrooms, Pepperoni, Eggplant, Black Olives.

Gourmet Pizza

	SLICE / PIE
BBQ CHICKEN PIZZA BBQ tossed chicken and mozzarella cheese	5.25 / 29
BUFFALO CHICKEN breaded fried chicken and buffalo bleu cheese sauce	5.25 / 29
CHICKEN BACON RANCH PIZZA with mozzarella cheese	5.25 / 29
CHICKEN BROCCOLI TOMATO PIZZA mozzarella, garlic, and oil	5.25 / 29
CHICKEN PARMIGIANA PIZZA	5.25 / 29
breaded chicken cutlet, ricotta, mozzarella, tomato sauce	/
CHICKEN MARSALA PIZZA	5.25 / 30
chicken sauteed with marsala mushroom sauce	
CRISPINO PIZZA (served hot or cold) thin crispy crust topped with fresh mozzarella, tomato, roasted red peppers, and fresh basil	5.25 / 34
EGGPLANT PARM breaded eggplant, ricotta, mozzarella, tomato sauce	4.75 / 25
GORGONZOLA SALAD PIZZA (served cold) thin crispy crust topped with our famous gorgonzola salad	5.25 / 30
HAWAIIAN PIZZA pineapple, ham, bacon, mozzarella cheese	5.25 / 29
MARGHERITA PIZZA fresh mozzarella, plum tomato sauce, fresh basil	4.75 / 29
PESTO PIZZA fresh tomato basil, pesto, and mozzarella cheese	4.75 / 27
STUFFED MEAT PIZZA	38
ham, salami, pepperoni, meatballs, sausage, mozzarella, tomato sauce	
SWEET CHILI CHICKEN PIZZA	5.25 / 29
square crust, sweet and spicy chicken topped with mozzarella cheese and scallions	
VEGETABLE PIZZA	5.25 / 29
fresh mushroom, zucchini, broccoli, spinach, breaded eggplant, and mozzarella cheese	
WHITE PIZZA ricotta and mozzarella cheese	4.75 / 24
WHITE SPINACH PIZZA spinach, ricotta cheese, and mozzarella (no sauce)	4.75 / 25

Michelangelos

Mattituck
ORIGINAL PIZZERIA & RESTAURANT

Takeout Menu

631.298.4100

10095 Main Road | Mattituck, NY 11952



MICHELANGELOSMATTITUCK.COM

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Appetizers

BAKED CLAMS • 17

6 PER ORDER, whole baked little neck clams oreganata style, baked with seasoned Italian style bread crumbs

CLAMS MICHELANGELO • 19

12 PER ORDER, little neck clams sautéed in white wine with a touch of crushed red pepper, parsley, lemon, garlic, and olive oil

FAMOUS BUFFALO WINGS • 20

10 PER ORDER, tossed in our signature buffalo sauce

FRESH MOZZARELLA & TOMATO • 16

topped with basil, extra virgin olive oil and balsamic

FRIED CALAMARI • 20

tender squid in a crispy batter, served with zesty marinara sauce

FRUTTI DI MARE • 26

(FOR TWO) cold seafood salad with jumbo (U12) shrimp, calamari, and mussels in a lemon, garlic, and olive oil dressing

GRILLED CALAMARI SALAD • 20

grilled calamari with celery, basil, red onion, parsley, served in a refreshing lemon, garlic, and olive oil

HOT APPETIZER • 23

a combination of mozzarella sticks, baked clams, stuffed mushrooms, and eggplant rollatine

MOZZARELLA STICKS • 12

6 PER ORDER, served with our traditional tomato sauce

SHRIMP COCKTAIL • 20

5 PER ORDER, jumbo (U12) shrimp served chilled with cocktail sauce

STUFFED MUSHROOMS • 17

6 PER ORDER, mushroom caps with crabmeat, seafood, and vegetable stuffing, in a brodino wine sauce

ZUPPA DI MUSSELS • 19

RED OR WHITE, mussels served in a brodino plum tomato garlic sauce

Soups

ESCAROLE & BEANS • 10

fresh escarole and cannolloni beans in a light broth (served with bacon upon request)

MINISTRONE • 10

classic Italian vegetable soup

PASTA E FAGIOLI • 10

a homemade blend of cannellini beans and pasta

TORTELINI IN BRODO • 10

tri-color cheese tortellini with spinach in a light chicken broth

Salads

CAESAR SALAD • 14

romaine, croutons, caesar dressing, and shaved parmesan cheese

GARDEN SALAD • 14

mixed greens, cucumbers, tomatoes, olives, and red onions in our house dressing

GORGONZOLA SALAD • 16

spring mix, roasted red peppers, gorgonzola cheese, red onions, artichoke hearts, tomatoes, and in our house dressing

GREEK SALAD • 16

romaine lettuce, cucumber, red onion, peppers, feta cheese and kalamata olives

WARM SPINACH SALAD • 17

fresh spinach leaves with warm bacon, sauteed mushrooms and onions, with our house dressing

WEDGE SALAD • 16

iceberg lettuce, crispy bacon, and tomatoes, with blue cheese dressing

* ADD Grilled Chicken (1pc) +8, (2pc) +14, Jumbo (U12) Shrimp (5) +20, Salmon +14

Pasta

Dinner Salads available upon request *2.95.

Whole Wheat Penne *3.50. Gluten Free Pasta *3.50

BAKED CHESE RAVIOLI • 19

BAKED PASTA COMBO • 23

lasagna, stuffed shells, and monicotti

BAKED ZITI • 19

CAPELLINI ANGELINA • 24

tender chicken bites sauteed with artichoke hearts, basil, garlic, oil, and plum tomato sauce

FETTUCCINE ALFREDO • 21

in a white cream sauce

LASAGNA • 19

LINGUINI PESCATORE • 32

shrimp, clams, and mussels, in a light marinara sauce

LINGUINI IN CLAM SAUCE • 24

RED OR WHITE, fresh chopped clams in your choice of red or white clam sauce

MANICOTTI • 19

PASTA CAPRESE • 23

slices of fresh mozzarella and tomatoes, with basil, garlic, and olive oil

PENNE CON BROCCOLI • 21

sauteed broccoli florets in a light garlic and olive oil

PENNE CHICKEN & BROCCOLI • 23

with sun-dried tomatoes served in sauteed garlic and olive oil

Heros

CHICKEN PARMIGIANA _____ 13

EGGPLANT PARMIGIANA _____ 12

MEATBALL PARMIGIANA _____ 12

SAUSAGE PARMIGIANA _____ 12

SAUSAGE & PEPPER PARMIGIANA _____ 13

SHRIMP PARMIGIANA _____ 15

VEAL PARMIGIANA _____ 14

served on garlic bread upon request +\$3

PENNE FILETTO DI POMODORO • 21

in a fresh basil, marinara sauce, with sauteed onions

PENNE PUTTANESCA • 21

Italian plum tomato-basil sauce with garlic, kalamata olives, capers, and olive oil

PENNE PRIMAVERA • 21

RED OR WHITE, sauteed fresh vegetables in your choice of red or wine sauce

PENNE SHRIMP & BROCCOLI • 29

sauteed in garlic and olive oil

RIGATONI ALLA VODKA • 21

a pink creamy meat sauce simmered in vodka

RIGATONI BROCCOLI RABE & SAUSAGE • 23

sauteed in garlic and olive oil with a touch of red pepper

SPAGHETTI • 19

with meatballs or meat sauce

STUFFED SHELLS • 19

TORTELLINI DELLA NONA • 23

with prosciutto, peas, and onions in a light cream sauce

WHEN PLACING YOUR ORDER: PLEASE STICK TO ORDERING DISHES AS LISTED ON OUR MENU, THE KITCHEN IS NOT EQUIPPED TO ACCOMODATE RECIPE CHANGES

Entrées

All Entrees are Served with your choice of either a Dinner Salad with House Dressing OR a Side Pasta.

PASTA OPTIONS: Cappellini, Linguini, Rigatoni, Penne, Spaghetti, Whole Wheat Penne *3.50, Gluten Free Pasta *3.50

Dinner Salads are still available upon request for an additional *2.95.

CHICKEN FRANCAISE • 26

golden battered chicken breast, simmered in a lemon, butter, white wine sauce

CHICKEN MARSALA • 26

sauteed chicken breast with fresh mushrooms in a marsala wine sauce

CHICKEN MICHELANGELO • 26

tender chicken breast in a butter and white wine sauce, topped with broccoli and melted mozzarella cheese

CHICKEN PARMIGIANA • 26

baked with traditional tomato sauce and mozzarella cheese

CHICKEN PICCATA • 26

sauteed with artichoke hearts and capers in a lemon, butter, white wine sauce

EGGPLANT PARMIGIANA • 23

with traditional tomato sauce and mozzarella cheese

EGGPLANT ROLLATINI • 24

eggplant stuffed with ricotta cheese, prosciutto, and mozzarella

EGGPLANT ROLLATINI & CHICKEN PARMIGIANA COMBO • 25

GRILLED CHICKEN FLORENTINE • 26

tender chicken grilled, topped with sauteed spinach and melted mozzarella cheese

ITALIAN GRILLED CHICKEN • 26

tender chicken breast topped with fresh chopped plum tomatoes, with onions, garlic, and herbs

PARMIGIANA TRIO • 29

chicken, veal, and shrimp parmigiana

VEAL FRANCAISE • 28

golden battered, simmered in a lemon, butter, white wine sauce

VEAL MARSALA • 28

sauteed with fresh mushrooms in a marsala wine sauce

VEAL MILANESE • 28

golden pan fried veal topped with arugula salad

VEAL PARMIGIANA • 28

baked in tomato sauce and mozzarella cheese

VEAL PICCATA • 28

sauteed with artichoke hearts and capers in a lemon, butter, white wine sauce

VEAL SALTIMBOCCA • 28

medallions of veal topped with prosciutto in a savory brown sauce, served over a bed of spinach

VEAL SORRENTINO • 28

veal topped with breaded eggplant, prosciutto, and mozzarella in a light brown sauce

VEAL TUSCANO • 28

roasted red peppers and mushrooms in a light cognac cream sauce

Sides

BROCCOLI _____ 10

BROCCOLI RABE _____ 13

ESCAROLE & BEANS _____ 11

MEATBALLS 2 PER ORDER _____ 11

MIXED VEGETABLES _____ 11

SAUSAGE 2 PER ORDER _____ 11

SAUSAGE & PEPPERS _____ 12

SPINACH _____ 10