



THE MICHELANGELO
NEW YORK

In Room Dining

In Room Breakfast Menu

Continental Breakfast is served from 6am – Noon

Full Breakfast is served from 7am – Noon

<u>Continental Breakfast</u>	21
<i>Assorted Pastries ~ Mini Yogurt Parfait Fresh Squeezed Orange or Grapefruit Juice Italian Dark Roast Coffee or Premium Tea</i>	
<u>American Breakfast</u>	27
<i>Two Eggs Any Style~ Bacon or Sausage~ Breakfast Potatoes~ Fresh Squeezed Orange or Grapefruit Juice Choice of Toast: Wheat ~ White ~ Rye Italian Dark Roast Coffee or Premium Tea</i>	
<u>Eggs Benedict</u>	21
<i>Two Soft Poached Eggs on a Toasted English Muffin ~ Hollandaise Sauce ~ Fresh Chives Substitute Smoked Salmon</i>	
	+7
<u>Three Egg Omelet</u>	21
<i>Your choice of (3) Fillings: Tomato~ Cheese~ Mushroom~ Onion~ Spinach ~ Peppers ~ Ham Choice of Toast: Wheat ~ White ~ Rye Each Additional Fillings</i>	
	+1
	+2
<u>Avocado Toast</u>	21
<i>Ale Infused Toast ~ Organic Avocado ~ (2) Sunny-side Up Eggs ~ Cherry Tomatoes</i>	
<u>Michelangelo Frittata</u>	18
<i>Marinated Portobello Mushrooms~ Taleggio Cheese~ Choice of Bacon ~ Sausage or Ham</i>	

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<u>Fluffy Vanilla Pancakes</u>	17
<i>Organic Seasonal Berries ~ Smoked Applewood Bacon ~ Sweet Vanilla Whipped Cream ~ Organic Maple Syrup</i>	
<u>Baked Eggs 'Alla' Fiorentina</u>	18
<i>Aged Parmesan Cheese ~ Sautéed Spinach ~ Toasted Baguette</i>	
<u>Brioche French Toast</u>	19
<i>Organic Berry Compote ~ Sweet Vanilla Whipped Cream ~ Organic Maple Syrup</i>	
<u>Energizing Fruit Smoothie</u>	10
<i>Greek Yogurt ~ Acai ~ Strawberries ~ Banana ~ Pineapple ~ Honey ~ Chia Seeds ~ Protein Powder</i>	
<u>Steel Cut Oats</u>	10
<i>Add Berries</i>	15
<i>*made with milk*</i>	
<u>Greek Yogurt Parfait</u>	16
<i>Organic Seasonal Berries ~ Granola</i>	
<u>Seasonal Fruit Plate</u>	15
<u>Smoked Salmon Bagel</u>	21
<i>Smoked Duck Trap Salmon ~ Cream Cheese ~ Tomato ~ Red Onion ~ Capers</i>	
<u>Assorted Cold Breakfast Cereals</u>	5
<i>With Berries</i>	+5
Sliced Grapefruit	8

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<u>Bagel or Toast</u>	5
<i>Plain or Whole Wheat Bagel</i>	
<i>Whole Wheat~ White~ Rye~ or Gluten Free</i>	

Choice of:

Applewood Smoked Bacon	
Pork Sausage	
Turkey Bacon	
Turkey Sausage	
Black Forest Ham	
Paprika Roasted Breakfast Potatoes	7

Beverages

Freshly Squeezed Orange or Grapefruit Juice	5
Apple~ Tomato~ V8~ Pineapple~ or Cranberry Juice	5
Still or Sparkling Water	
Large (1 Liter)	10
Small (500 mL)	7
Italian Dark Roast Coffee (Regular or Decaf)	
Regular Pot	8
Large Pot	12
Coffee Enhancements:	
Almond Milk	+1
Coconut Milk	+1
Soy Milk	+1
Espresso	6
Cappuccino	6
Hot Chocolate	6
Glass Milk	5
Iced Coffee	5
Iced Cappuccino	6
Hot Tea – Regular Pot	8
<i>Earl Grey ~ Chamomile ~ Organic Green ~</i>	
<i>English Breakfast ~ Mint</i>	

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IN ROOM DINNER MENU

In Room Breakfast Menu

Dinner is served from 5pm – 11:30pm

Primi Piatti

<u>Insalata Caprese</u>	14
Marinated Heirloom Tomato ~ Burrata ~ Fresh Basil	
<u>Piatto di Formaggi e Salumi Sortiti</u>	23
Trio of Artisanal Cheeses ~ Prosciutto ~ Honey Comb~ Red Seedless Grapes~ Rustic Bread	
<u>Verdure Miste</u>	13
Grilled Organic Seasonal Vegetables	
<u>Tris di Polpette</u>	12
Meatballs Three Ways ~ Fried Veal Ricotta ~ Taleggio Cream ~ Crushed Tomato Sauce	
<u>Arancini al Tartufo</u>	16
Black Truffle Risotto ~ Buffalo Mozzarella ~ Parmesan Cream	
<u>Patatine Fritte</u>	9
Parmesan Truffle French Fries ~ Truffle Aioli	
<u>Polpo Arrosto</u>	16
Roasted Octopus ~ Orange Aioli ~ Pepperoncino ~ Gigante Beans ~ Micro Arugula	
<u>Pollo Grigliato</u>	15
Chicken Sliders ~ Buffalo Mozzarella ~ Tomatoes ~ Basil	

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Zuppa e Pasta

<u>Minestrone Soup</u>	10
Organic Vegetables Simmered in Aromatic Broth	
<u>House made Gnocchi</u>	15
Potato Gnocchi ~ Pesto ~ Parmesan Cheese	
<u>Gaganelli all' Amatriciana</u>	15
Caramelized Onions ~ Guanciale ~ Crushed Tomato	

Pizza al Forno

<u>Margherita</u>	15
House Pulled Mozzarella ~ Crushed Tomato Sauce	
<u>Bianca</u>	21
Ricotta ~ House Pulled Mozzarella ~ Shaved Parmigiano ~ Prosciutto ~ Arugula ~ Balsamic Glaze	
<u>Capriciosa</u>	18
Black Forest Ham ~ Portobello Mushrooms ~ Artichokes ~ Olives ~ House Pulled Mozzarella	
<u>Vegetariano</u>	17
Eggplant ~ Zucchini ~ Peppers ~ Mozzarella di Buffalo	
<u>Diavola</u>	18
Pepperoni ~ House Pulled Mozzarella	

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Secondi Piatti

<u>The Michelangelo Burger</u>	21
Roasted Plum Tomatoes ~ Fontina Cheese ~ Fresh Basil ~ Balsamic Mayonnaise ~ Hand Cut Fries	
<u>Filetto Arrosto</u>	32
Roasted Filet Mignon ~ Tri-Colored Cauliflower ~ Chimichurri Sauce ~ Veal Reduction	
<u>Branzino Alla Griglia</u>	28
Confit Potatoes ~ Marinated Olives ~ Lemon Aioli	
<u>Pollo Arrosto</u>	28
Roasted Chicken ~ Organic Market Grilled Vegetables	

Dolci

<u>Chocolate Lava Cake</u>	
Cookie Crumble & Vanilla Gelato	10
<u>Banana Fried Cheese Cake</u>	
Vanilla Gelato & Caramel Drizzle	10
<u>Tiramisu</u>	12
Lady Fingers ~ Coffee Reduction ~ Mascarpone Cream	
<u>Gelato</u>	
Choice of Three Scoops: Chocolate ~ Vanilla ~ Strawberry	11

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Kids Menu

Chicken Fingers 15

Grilled Cheese Sandwich 13
*Melted Cheddar Cheese on a Grilled
White or Whole Wheat Bread*

Peanut Butter and Jelly 12

***all come served with a side of crispy French fries**

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WINE BY THE GLASS

WHITE WINE

GL/BTL

White Blend ~ Centine Bianco~ Banfi~ Toscana~ Italia	12/60
Vermentino ~ Argiloas Costamolino~ Sardegna~ Italia	12/60
Pinot Grigio ~ Vigneti delle Dolomiti~ Alto Adige~ France	13/65
Riesling ~ Muller Thurgau~ Alto Adige~ Italia	13/65
Sauvignon Blanc Blend ~ Samas~ Sardegna~ Italia	14/70
Chardonnay ~ Bramito~ Marchesi Antinori~ Umbria Italia	15/75

RED WINE

GL/BTL

Red Blend ~ Centine Rosse~ Banfi~ Toscana~ Italia	12/60
Nero D' Avola ~ Castellucci Miano~ Sicilia~ Italia	13/65
Super Tuscan ~ Brancaia Tre~ Toscana~ Italia	16/80
Aglianico ~ Donnachiarra~ Irpinia~ Italia	14/70
Barbera D' Alba ~ Pertinace~ Piemonte~ Italia	12/60
Chianti Classico ~ Castello di Querceto~ Toscana~ Italia	15/75
Cannonau di Sardegna ~ Sella & Mosca~ Sardegna~ Italia	13/65
L'Aardi Dolcetto D' Acqui ~ Banfi~ Piemonte~ Italia	12/60

*Wines Change Seasonally, Please Inquire With
Your InRoom Dining Attendants*

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SPARKLING

GL/BTL

Prosecco, La Marca ~ Vento~ Italia	15/45
Nicolas Feuillatte ~ Brut ~ Chouilly~ France (187mL)	17
Nicolas Feuillatte ~ Brut Rose~ Chouilly~ France (187 mL)	18
Piper Heidsieck ~ Brut~ NV~ Champagne	95
Moet & Chandon ~ Imperial Brut~ NV~ Champagne	105
Veuve Clicquot Ponsardin ~ Brut~ NV~ Champagne	125
Dom Perignon ~ Brut~ 2004~ Champagne	450
Louis Roederer ~ Brut~ <i>Cristal</i> ~ 2004~ Reims~ Champagne	595

Domestic Beer

Blue Moon~ Belgian Style Wheat Ale	7
Brooklyn Seasonal	8
Budweiser~ American Lager	7
Bud Light~ Light American Pale Lager	7
Captain Lawrence IPA	8
Coney Island~ American Pilsner	8
Samuel Adams~ Boston Lager	8

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Imported Beer

Amstel Light~ Dutch Pale Lager	9
Corona~ Mexican Pale Lager	9
Heineken~ Dutch Pale Lager	9
Guinness~ Irish Dry Stout	9
Kaliber~ Non-Alcoholic Pale Lager	7
Peroni~ Italian Pale Lager	9

SPIRITS

Absolut Vodka~ 1L	125
Grey Goose Vodka~ 1L	225
Ketel One Vodka~ 1L	225
Tanqueray Gin~ 1L	175
Bombay Sapphire Gin~ 1L	185
Jack Daniel's Tennessee Whiskey~ 1L	200
Maker's Mark Bourbon~ 1L	225
Johnnie Walker Black Label~ Scotch~ 1L	250
Macallan Single Malt 12yr~ Scotch~ 1L	275
Patron Silver~ Tequila 750 ml	225

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BEVERAGES

SODAS

COKE
GINGER-ALE
TONIC WATER

COKE ZERO
SPRITE

DIET COKE
CLUB SODA

JUICE

ORANGE
V8
APPLE JUICE

GRAPEFRUIT
PINEAPPLE

CRANBERRY
TOMATO

5

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Guest Amenities Menu

Champagne & Sparkling Wine

La Marca Prosecco ~ Brut ~ Veneto ~Sparkling Wine	45
Piper Heidsieck ~ Brut~ NV~ Champagne	95
Moët & Chandon ~ Imperial Brut~ NV~ Champagne	105
Veuve Clicquot Ponsardin ~ Brut~ NV~ Champagne	125
Dom Perignon ~ Brut~ 2004~ Champagne	450
Louis Roederer ~ Brut~ <i>Cristal</i> ~ 2004 ~Reims ~Champagne	595

White Wine

White Blend ~ Centine Bianco~ Banfi~ Toscana~ Italia	60
Vermentino ~ Argiloas Costamolino~ Sardegna~ Italia	60
Pinot Grigio ~ Vigneti delle Dolomiti~ Alto Adige~ France	65
Sauvignon Blanc Blend ~ Samas~ Sardegna~ Italia	70
Chardonnay ~ Bramito~ Marchesi Antinori~ Umbria Italia	75

Red Wine

Barbera D' Alba ~ Pertinace~ Piemonte~ Italia	60
Nero D' Avola ~ Castellucci Miano~ Sicilia~ Italia	65
Chianti Classico ~ Castello di Querceto~ Toscana~ Italia	75
Cannonau di Sardegna ~Sella & Mosca~Sardegna~Italia	65
L'Aardi Dolcetto D' Acqui ~ Banfi~ Piemonte~ Italia	60

Food

Chocolate Covered Strawberries 6~12	18~36
Individual Chocolate Lava Cake	12
A Dozen Assorted Chocolate Truffles	24
Selection of Mini Desserts & Pastries	36
Seasonal Whole Fruit	27
Seasonal Sliced Fruit Platter	15
Chef Selected Cheese & Charcuterie	32
Trio of Nuts, Dried Fruit & Chocolate	12
Cookies & Milk	16

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