

Michael's on Naples

5620 E 2nd st, Long Beach, CA 90803

michaelsonnaples.com | facebook.com/MichaelsonNaples | instagram.com/michaelsonnaples

OWNER MICHAEL DENE

ABOUT

Michael's on Naples is one of the many creations by restaurateur Michael Dene. This farm to fork restaurant concept highlights local ingredients through Italian style cuisine with a hint of nouveau California. Michael's on Naples provides an intimate yet sophisticated escape from daily life and takes its guests to a place of sophistication through their passionate and imaginative menu. Sommelier Massimo Aronne and Executive Chef David Coleman, among other dedicated professionals, make this possible.

LOCAL PLEDGE

"My lifelong passion has been to open a restaurant that reflects my high standards of taste – from the overall design and professionalism of the staff to, most importantly, the menu and wine list. Thanks to a team of dedicated professionals, who hold that same commitment to excellence, my vision has been realized with Michael's On Naples. Now my wish is to share my dream with you. I hope you will join me in a celebration of dining at its finest." -Michael Dene

Our local pledge: We strive to source local ingredients and support local and organic farmers whenever possible. We make our pastas and mozzarella in-house, daily. We grow herbs and select seasonal vegetables in our rooftop garden. We hand-craft all of our sausage. Menu items are subject to change without notice due to seasonal availability.

Michael's on Naples was rated 2015 #1 Italian in LA by Zagat.

MENU

Their focus is on the finest ingredients, simply paired, to create the most robust culinary experience.

CALAMARI: Marinated calamari on grilled ciabatta with Taggiasche olives, Trevisio and calabrian chili.

SALSICCIA E MOZZARELLA PIZZETTE: Italian sausage, roasted peppers, basil pesto and mozzarella.

SPAGHETTI CON ARAGOSTA: Hand-rolled pasta with Maine lobster tail, San Marzano tomatoes, roasted garlic, white wine and spicy Calabrian peperoncino.

TAGLIATA DI MANZO: Carved Prime New York strip steak with cipollini onions, potato gnocchi, and spigarello greens.

AFFETTATO MISTO: Selection of cured meats, grilled bread and olives.

CANNOLI CON IMPASTATA ALLA FRUTTA: Crispy cannoli shells filled with Ricotta impastata cream, candied orange peels and Valrhona chocolate.

Dishes are subject to change at a moment's notice due to season and market availability

ADDITIONAL INFORMATION

Hours of Operation:

Sunday - Thursday 5pm- 10pm
Friday & Saturday 5pm - 11pm
Holidays Open: Father's Day
Holidays Closed: Christmas Day

Menu Pricing:

- Antipasti Insalate Zuppa \$15 - \$18
- Pizette \$14
- Piatti \$16 - \$45
- Bar Menu \$9 - \$16
- Dolci \$12 - \$23

Seating: Indoor and Outdoor Seating Available

Ongoing Promotions:

Happy Hour everyday from 5 p.m.- 7 p.m. and includes 50% off selected beer, wine by the glass and spirits. Happy Hour is served in the Bar and Lounge areas only.

Every Weds, Thurs and Fri they feature live music on the rooftop Patio.

Monthly Meatball Monday with featured cocktail + variations

Monthly Wine Tasting

Affiliated Restaurants

Michael's Pizzeria @michaelspizzeria, Chianina Steakhouse @chianinasteak, Working Class Kitchen @workingclasskitchen



For more information or interview requests please contact
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