



STARTER

BRUSCHETTA

Datterino tomato, garlic and fresh basil (VG) * 6.99

PARMIGIANA

Layered aubergine dish with Agerola fior di latte Cheese, Parmesan Reggiano 30 months aged and fresh basil (V) * 10.99

BURRATA

Seasoned Datterino tomatoes topped with a creamy burrata (V) * 11.99

Recommended with Focaccia

FRITTO MISTO

Typical Neapolitan plateful of golden and crispy bites, frittatina, arancino, crocchè 11.99

CALAMARI

Crispy deep-fried squid served with lemon mayonnaise 15.99

POLPETTE AL SUGO

Slow cooked meatballs in a rich tomato sauce 12.99

MARINARA

Tomato sauce, oregano, garlic, soybean oil (VG) * 11.99

MARITA

Half Margherita, half Marinara (V) * 13.99

MARGHERITA

Tomato sauce, basil, Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, soybean oil (V) * 12.99
Double Cheese 14 | Buffalo Cheese 15.5 | Vegan 14.5

NAPOLETANA

Tomato sauce, basil, Agerola fior di latte cheese, Cetara anchovies, black olives, capers, oregano, soybean oil 15.99

DIAVOLA

Salami Napoli, tomato sauce, Agerola fior di latte cheese, basil, pecorino Romano D.O.P. cheese, fresh chilli, chilli extra virgin olive oil 16.99

SICILIANA

Aubergine parmigiana, parmesan Reggiano cheese 30 months aged, tomato sauce, Agerola fior di latte cheese, basil, extra virgin olive oil (V) * 16.99

PIZZA

TRUFFLE MUSHROOM

Champion London Pizza Festival 2019 | Winner Best Topping 2022
Agerola fior di latte cheese, white truffle cream, mushrooms, pecorino Romano D.O.P. cheese, shaved black truffle, basil, black truffle extra virgin olive oil (V) * 24.99

CALZONE

Tomato sauce, ciccioli (pressed pork), salami Napoli, Agerola fior di latte cheese, ricotta cheese, pecorino Romano D.O.P. cheese, basil, black pepper, soybean oil (folded pizza) 17.99

PIZZA FRITTA

Ciccioli (pressed pork), salami Napoli, Agerola fior di latte cheese, ricotta cheese, black pepper, deep fried in sunflower oil (folded pizza) 17.99

QUATTRO FORMAGGI

Agerola Fior di latte cheese, pecorino Romano D.O.P. cheese, parmesan Reggiano cheese 30 months aged, blue cheese (V) * 15.99
Recommended Parma ham +6.5€

CAPRICCIOSA

Tomato sauce, Agerola fior di latte cheese, basil, pecorino Romano D.O.P. cheese, cooked ham, artichokes, mushrooms, black olives, soybean oil 17.99

SALSICCIA E FRIARIELLI

Pork minced sausages, broccoli rabe (Friarielli), Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, soybean oil 17.99

ORTOLANA

Tomato sauce, black olives, Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, bell peppers, mushrooms, fresh chilly, basil, soybean oil 17.99

*(VG) * No cheese vegan option 15.95€*

REGINA

Datterino tomatoes, rocket salad, Agerola fior di latte cheese, Parma ham, Burrata cheese, extra virgin olive oil 19.99

VERACE

Ragu Beef, Slow cooked meatballs in a rich tomato sauce, Agerola Fior di latte cheese, basil, pecorino Romano D.O.P. cheese, extra virgin olive oil 19.99

CALABRESE

Tomato sauce, Agerola fior di latte cheese, basil, fresh Nduja from Spilinga (spreadable spicy sausage), rolled bacon, pecorino Romano D.O.P. cheese, soybean oil 17.99

SIDE

FRENCH FRIES

Classic | Truffle (VG) * 4.5

FOCACCIA

Classic | Chilli Garlic | Truffle (VG) * 7.5

SALAD

Rocket salad, cherry tomatoes, parmesan cheese (VG) * 5.9

ZUCCHINI FRITTI

Deep fried julienne green courgettes (VG) * 5.5

DRINK

WHITE WINE

	175ML	250ML	BOTTLE
"Zaccagnini" Bianco Trebbiano	8.9	11.9	31.9
"Forchir" Traminer Aromatico	9.9	12.9	33.9
"Cantina" Di Negrar Soave DOC	10.9	13.9	39.9

RED WINE

"Baglio" Nero d'Avola	8.9	11.9	31.9
"Stefano Farina" La Ginestra Chianti DOCG	9.5	12.9	33.9
"Cantina" Di Negrar Appassimento Rosso Veneto IGT	10.9	13.9	39.9

ROSÉ WINE

"Notterossa" Primitivo Rosé	11.5	16.5	44.9
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PROSECCO & CHAMPAGNE

	GLASS	BOTTLE
Corte Dei Rovi Prosecco Extra Dry	7.5	29.9
Möet & Chandon		120

BEER

	250ML	330ML	500ML
Peroni Nastro Azzurro	4.9		8.9
Peroni 0.0%		3.9	

SOFT DRINK

Water Still Sparkling	3.5
Coca Cola Zero Light Fanta Sprite	3.5
Lemonade Soda Tonic Ginger Ale	3.5
Juices Orange Apple Pineapple	3.5
Redbull	4.5

SPRITZ

Aperol Hugo Limoncello Campari Passion	9.9
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COCKTAILS

Espresso Martini	11.9
Pornstar Martini	11.9
Negroni	9.9
Bella Rose	14.9
All Classics	11.9

HOT BEVERAGE

Espresso Macchiato	2.5 Single 3.5 Double
Cappuccino Americano Latte	4
Tea	4

DIGESTIF

Vecchio Amaro del capo Montenegro Averna	5
Grappa Bianca Grappa Barricata	6
Limoncello	5
Disaronno Amaretto	6

DESSERT

DELIZIA A LIMONE

Sponge cake, soaked with limoncello filled with lemon fragrance cream and lemon chantilly sauce 7.99

NODINI

Deep-fried knots of pizza dough with your favourite topping:
Nutella 7.99
White Chocolate +1
Pistachio cream +3

TIRAMISU

Italian "Savoardi" dipped in coffee, layered with whipped cream of mascarpone cheese, Brazilian cocoa 7.99

TOPPINGS

CHEESE

Buffalo Mozzarella	5
Agerola Fior di Latte	2
Ricotta	4
Burrata	5
Vegan Cheese	2
Parmesan Cheese	1.5
Pecorino Cheese	1.5
White Truffle Cream	5
Blue Cheese	3

FISH

Tuna	4
Cetara Anchovies	4

VEGETABLE

Mushrooms	3
Aubergine	3
Courgette	3
Artichokes	4
Friarielli	3
Cherry Tomatoes	2
Rocket Salad	1.5
Onions	1.5
Black Olives	2
Bell Pepper	3
Fresh Chilli	1
Shaved Truffle	6

MEAT

Ciccioli	5
Salami Napoli	5
Parma Ham	6.5
Cotto Ham	6.5
Sausage Mince	5
Rolled Bacon	5
Nduja	5



* Please ask your waiter for advice on allergies * Vegan (VG), Vegetarian (V) * Gluten-free pizza available €2.50
* Our ingredients for pizza are gluten-free, there might be traces of gluten as there could be contaminations during the pizza-making process. *

50 TOP WORLD ARTISAN PIZZA CHAINS 2022



@pizzeriadamichelenl



www.pizzeriadamichele.nl



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