



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 croccché 11.99

CALAMARI

Crispy deep-fried squid served with lemon mayonnaise 15.99

POLPETTE AL SUGO

Slow cooked meat balls 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)* 13.99
Double Cheese 14.99 | Buffalo Cheese 15.99 | Vegan 14.99

NAPOLETANA

Tomato sauce, basil, Agerola fior di latte cheese, Cetara anchovies, black olives, capers, oregano, soybean oil 16.99

DIAVOLA

Salami Napoli, tomato sauce, Agerola fior di latte cheese, basil, pecorino Romano D.O.P. cheese, fresh chilli, extra virgin olive oil 17.99

SICILIANA

Aubergine parmigiana, parmesan Reggiano cheese 30 months aged, tomato sauce, Agerola fior di latte cheese, basil, extra virgin olive oil (V)* 17.99

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 prok), 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)* 17.99

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 18.99

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), pancetta, pecorino Romano D.O.P. cheese, soybean oil 18.99

SIDE

FRENCH FRIES

Classic | Truffle (VG)* 4.5
*Parmesan cheese +1€
Truffle cream +3€
Ketchup +0.50€
Mayo +0.50€*

FOCACCIA

Classic | Chilli Garlic | Truffle (VG)* 7.5
Recommended with Parma Ham +6.5€

SALAD

Rocket salad, cherry tomatoes, parmesan cheese (VG)* 5.9
Recommended with artichokes and black olives +3.5€

ZUCCHINI FRITTI

Deep fried julienne green courgettes (VG)* 5.5

DRINK

WHITE WINE

"Zaccagnini" Bianco Trebbiano 8.9
"Forchir" Traminer Aromatico 9.9
"Cantina" Di Negrar Soave DOC 10.9

175ML | 250ML | BOTTLE

8.9 11.9 31.9
9.9 12.9 33.9
10.9 13.9 39.9

RED WINE

"Baglio" Nero d'Avola 8.9
"Stefano Farina" La Ginestra Chianti DOCC 9.9
"Cantina" Di Negrar Appassimento Rosso Veneto IGT 10.9

175ML | 250ML | BOTTLE

8.9 11.9 31.9
9.9 12.9 33.9
10.9 13.9 39.9

ROSÉ WINE

"Notterossa" Primitivo Rosé 11.9

175ML | 250ML | BOTTLE

11.9 16.9 44.9

PROSECCO & CHAMPAGNE

Corte Dei Rovi Prosecco Extra Dry 7.9
Möet & Chandon 29.9
120

GLASS | BOTTLE

7.9 29.9
120

BEER

Peroni Nastro Azzurro 4.9
Peroni 0.0% 4.9

250ML | 330ML | 500ML

4.9 8.9
4.9

SOFT DRINK

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

SPRITZ

Aperol | Hugo | Limoncello | Campari | Passion 9.9

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 | Hot Chocolate 4
Tea 4

DIGESTIF

Vecchio Amaro del capo | Montenegro | Averna 5.5
Grappa Bianca | Grappa Barricata 6
Limoncello 5.5
Disaronno Amaretto 6

DESSERT

DELIZIA A LIMONE

Sponge cake, soaked with limoncello, filled with lemon fragrance cream and lemon chantilly sauce 8.50

NODINI

Deep-fried knots of pizza dough with your favourite topping:
Nutella 8.50
White Chocolate + 2
Pistachio cream + 3

TIRAMISU

Italian "Savoardi" dipped in coffee, layered with whipped cream of mascarpone cheese, brazilian cocoa 8.50

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

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
Pancetta 5
Nduja 5

FISH

Tuna 4
Cetara Anchovies 4



** Please ask your waiter for advice on allergies
Vegan (VG)*, Vegetarian (V) * Gluten-free pizza available €3
* 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



@pizzeriadamichelenl



www.pizzeriadamichele.nl



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