



# 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

## 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

## TAGLIERE SALUMI

Selection of cured meats \* 15.99  
*Recommended with Focaccia*

## MARINARA

Tomato sauce, oregano, garlic, soybean oil (VG) \* 10.99

## 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) \* 11.99  
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 14.99

## DIAVOLA

Salami Napoli, tomato sauce, Agerola fior di latte cheese, basil, pecorino Romano D.O.P. cheese, fresh chilli, chilli extra virgin olive oil 15.99

## SICILIANA

Aubergine parmigiana, parmesan Reggiano cheese 30 months aged, tomato sauce, Agerola fior di latte cheese, basil, extra virgin olive oil (V) \* 15.99

# 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) 16.99

## PIZZA FRITTA

Ciccioli (pressed pork), salami Napoli, Agerola fior di latte cheese, ricotta cheese, black pepper, deep fried in sunflower oil (folded pizza) 16.99

## QUATTRO FORMAGGI

Agerola Fior di latte cheese, pecorino cheese, parmesan Reggiano cheese 30 months aged, blue cheese (V) \* 14.99  
*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

## CAMPAGNOLA

White truffle cream, pork minced sausage, roasted potatoes, Agerola fior di latte cheese, black pepper, pecorino Romano D.O.P. cheese 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 16.99

# SIDE

## FRENCH FRIES

Classic | Truffle (VG) \* 4.5

## FOCACCIA

Classic | Chilli Garlic | Truffle (VG) \* 7.5  
*Recommended Parma ham +6.5€*

## SALAD

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

## 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
"Taburno" Falanghina	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
"Taburno" Aglianico	10.9	13.9	39.9

## ROSÉ WINE

"Notterossa" Primitivo Rosé	11.5	16.5	44.9
-----------------------------	------	------	------

## PROSECCO & CHAMPAGNE

	GLASS	BOTTLE
Friulvini Prosecco Doc Extra Dry	7.5	29.9
Möet & Chandon		120

## BEER

	250ML	330ML	500ML
Peroni Nastro Azzurro	4.9		8.9
Disco Daisy Ondersteboven	5.9		
"Hangende Harry" IPA	5.9		
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
--	-----

## COCKTAILS

Espresso Martini	11.9
Pornstar Martini	11.9
Negroni	9.9
Basil Heart	12.9
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

## PANNA COTTA

White pudding vanilla flavoured; order plain or add your topping:  
Nutella 7.50  
White chocolate +1  
Pistachio cream +2

## NODINI

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

## TIRAMISU

Italian "Savoirdi" 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

## 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



Eerste Van der Helststraat 72H, 1072 NZ,



Reguliersbreestraat 37, 1017 CM

