

STARTER

BRUSCHETTA

Datterino tomato, garlic and fresh basil (VG) 7.99

WURSTEL E PATATINE

Italian-style frankfurter sausages served with french fries 9.99

Ketchup +0.5€ Mayo +0.5€

BURRATA

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

POLPETTE AL SUGO

Slow cooked meat balls in a rich tomato sauce 12.99

FOCACCIA

Focaccia with creamy burrata cheese and tomato sauce 10.99 (VG)

Option Focaccia Garlic | Chilli | Truffle +1€
Add Parma Ham +6.50€

FRENCH FRIES

Classic 5.99 | Truffle 6.99 (VG)

Parmesan cheese +1.5€
Ketchup +0.5€
Mayo +0.5€

WHITE WINE

| | 175ML | 250ML | BOTTLE |
|------------------|-------|-------|--------|
| Bianco Trebbiano | 10.99 | 12.99 | 34.99 |
| Chardonnay | 12.99 | 16.99 | 49.99 |
| Soave DOC | 14.99 | 19.99 | 59.99 |

RED WINE

| | | | |
|---------------------------------|-------|-------|-------|
| Nero d'Avola | 10.99 | 12.99 | 34.99 |
| Chianti DOCG | 12.99 | 16.99 | 49.99 |
| Valpolicella Appassimento Rosso | 14.99 | 19.99 | 59.99 |

ROSÉ WINE

| | | | |
|------|-------|-------|-------|
| Rosé | 11.99 | 16.99 | 44.99 |
|------|-------|-------|-------|

PROSECCO & CHAMPAGNE

| | GLASS | BOTTLE |
|-----------------------------------|-------|--------|
| Corte Dei Rovi Prosecco Extra Dry | 9.99 | 31.99 |
| Möet & Chandon | | 120 |

BEER

| | 250ML | 330ML | 500ML |
|-----------------------|-------|-------|-------|
| Peroni Nastro Azzurro | 5.99 | | 8.99 |
| Peroni O.0% | | 5.99 | |

50 TOP WORLD ARTISAN PIZZA CHAINS



MARINARA

Tomato sauce, oregano, garlic, soybean oil (VG) 13.99

MARITA

Half Margherita, half Marinara (V) 14.99

MARGHERITA

Tomato sauce, basil, Agerola fior di latte cheese, pecorino Romano D.O.P., cheese, soybean oil (V) 13.99

Double Cheese 15.99 | Buffalo Cheese 15.99 | Vegan 15.99

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, chilli extra virgin olive oil 17.99

SICILIANA

Tomato sauce, aubergine parmigiana, parmesan cheese, Agerola fior di latte cheese, basil, extra virgin olive oil (V) 17.99

SIDE

SALAD

Rocket salad, cherry tomatoes, parmesan cheese (VG) 7.99
Add artichokes and black olives +3.5€

OLIVES

4.99

DRINK

SOFT DRINK

| | |
|---|-----|
| Water Still Sparkling | 4.5 |
| Coca Cola Zero Fanta Sprite | 4.5 |
| Lemonade Soda Tonic Ginger Ale Juices | 4.5 |
| Orange Apple Pineapple | 4.5 |
| Redbull | 5 |

SPRITZ

| | |
|--|-------|
| Aperol Hugo Limoncello Campari Passion | 10.99 |
| Alcohol Free Spritz | 10.99 |

COCKTAILS

| | |
|------------------|-------|
| Espresso Martini | 12.99 |
| Pornstar Martini | 12.99 |
| Negroni | 12.99 |
| All Classics | 12.99 |

HOT BEVERAGE

| | |
|--|------------------------|
| Espresso Macchiato | 3 Single 3.99 Double |
| Cappuccino Americano Latte Hot Chocolate | 4 |
| Tea | 4 |

DIGESTIF

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

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, 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) 18.99

PIZZA FRITTA

Ciccioli (pressed prok), salami Napoli, Agerola fior di latte cheese, ricotta cheese, black pepper, deep fried in sunflower oil (folded pizza) 18.99

QUATTRO FORMAGGI

Agerola fior di latte cheese, pecorino Romano D.O.P., parmesan cheese, blue cheese, soybean oil (V) 17.99

Add 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

WURSTEL E PATATINE

Agerola fior di latte cheese, wurstel, french fries, basil and 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 18.99

ORTOLANA

Tomato sauce, black olives, Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, bell peppers, mushrooms, fresh chilli, basil, soybean oil 17.99
(VG)*No cheese vegan option 16.99

REGINA

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

VERACE

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

DESSERT

NODINI

Deep-fried knots of pizza dough with your favourite topping:

Nutella 9.50
White Chocolate +3
Pistachio cream +3

TIRAMISU

Italian "Savoardi" dipped in coffee, layered with whipped cream of mascarpone cheese, brazilian cocoa 9.50

TOPPINGS

CHEESE

| | |
|-----------------------|-----|
| Buffalo Mozzarella | 5 |
| Agerola Fior di Latte | 2.5 |
| Ricotta | 4 |
| Burrata | 5 |
| Vegan Cheese | 2.5 |
| 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 | 2 |
| Onions | 2 |
| Black Olives | 2 |
| Bell Pepper | 3 |
| Fresh Chilli | 1 |
| Capers | 2 |
| Garlic | 1 |
| Truffle Oil | 1 |

MEAT

| | |
|---------------|-----|
| Ciccioli | 5 |
| Salami Napoli | 5 |
| Parma Ham | 6.5 |
| Cotto Ham | 6.5 |
| Sausage Mince | 5 |
| Pancetta | 5 |
| Spicy Nduja | 5 |
| Tuna | 4 |
| Anchovies | 4 |



@pizzeriadamichelenl



www.pizzeriadamichele.nl



Eerste Van der Helststraat 72H, 1072 NZ



Reguliersbreestraat 37, 1017 CM

* Please ask your waiter for advice on allergies
Vegan (VG)*, Vegetarian (V) * Gluten-free pizza available €3.99
* Our ingredients for pizza are gluten-free, there might be traces of gluten as there could be contaminations during the pizza-making process.

Eat Pray Love

by Elizabeth Gilbert

"He gave me the name of a Pizzeria in Naples ("Da Michele") that I had to try, because he informed me, it sold the best pizza in Naples. I found this a wildly exciting prospect, given that the best pizza in Italy is from Naples and the best pizza in the world is from Italy, which means that pizzeria must offer... I'm almost too superstitious to say it... the best pizza in the world?"

"Please go to this pizzeria order the margherita pizza with double mozzarella. If you do not eat this pizza when you are in Naples, please lie to me later and tell me that you did."

"At the pizzeria "Da Michele", the pies we have just ordered, one for each of us, are making us lose our mind. I love my pizza so much, in fact, that I have come to believe in my delirium that my pizza might actually love me, in return. I am having a relationship with the pizza, almost an affair."



50 TOP WORLD ARTISAN PIZZA CHAINS



Who Is Michele

The man who, more or less consciously, incarnated the philosophy of Neapolitan pizza, was a small person and a man of humble origins.

He had a sharp look and a mischievous smile; he was an unusual person, particularly for his character, for his life but, above all, for the way he worked and appreciated his job.

One of his sons, master pizza chef Antonio Condurro, defined him as 'an icon of the art of pizza'.

Michele was simply a 'pizza fanatic', just like Luigi Condurro, another of his 13 children, used to define him.

This was Michele Condurro, the famous master pizza maker and founder of the family of restaurateurs who has made Neapolitan pizza their life's work since 1870.

The story of Antica Pizzeria Da Michele

In the heart of Naples, the Condurro family began what would become a long history of great pizza producers in 1870.

Michele Condurro, Salvatore's son, mastered the family art of pizza making, which he acquired from the legendary Torre Annunziata masters who were professionals in the preparation and kneading of pizza dough, as well as the cooking of pizza.

Michele founded his first pizzeria in 1906 on the current location of Ascalesi Hospital, which required the pizzeria to relocate due to construction. The pizzeria was relocated to its current home on Via Cesare Sersale in 1930, which has been named "the sacred temple of pizza" by specialists and journalists.



★★★★★
DE PIJP



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