

STARTER

PIZZA

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

PARMIGIANA
Layered pie made with aubergine, Agerola fior di latte cheese, parmesan cheese 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, crocché *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

DON LUIGI
Fried Nodini with Napoli tomato sauce and buffalo stracciatella cheese (V) *11.99

MARINARA
Tomato sauce, oregano, garlic, soybean oil (VG) *12.99

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 14.50 | Buffalo Cheese 15.50 | Vegan 15.50

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

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) *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., 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

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 chilli, 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
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

FRENCH FRIES		FOCACCIA		SIDE		SALAD		ZUCCHINI FRITTI	
Classic Truffle (VG) * 5.50 <i>Parmesan cheese +1.5€ Truffle cream +5€ Ketchup +0.50€ Mayo +0.50€</i>		Classic Chilli Garlic Truffle (VG) * 7.50 <i>Add Parma Ham +6.5€</i>				Rocket salad, cherry tomatoes, parmesan cheese (VG) * 6.90 <i>Add artichokes and black olives +3.5€</i>		Deep fried julienne green courgettes (VG) * 5.99	
WHITE WINE		175ML 250ML BOTTLE		SOFT DRINK		SPRITZ		COCKTAILS	
"Zaccagnini" Bianco Trebbiano		10.9	12.9	34.9	4.5 3.9 3.9 3.9 5	Water Still Sparkling		Aperol Hugo Limoncello Campari Passion	
"Forchir" Traminer Aromatico		12.9	16.9	49.9		Coca Cola Zero Fanta Sprite		Alcohol Free Spritz	
"Cantina" Di Negrar Soave DOC		14.9	19.9	59.9		Lemonade Soda Tonic Ginger Ale Juices			
						Orange Apple Pineapple			
						Redbull			
RED WINE						COCKTAILS			
"Baglio" Nero d'Avola		10.9	12.9	34.9		Espresso Martini		11.9	
"Stefano Farina" La Ginestra Chianti DOCG		12.9	16.9	49.9		Pornstar Martini		11.9	
"Cantina" Di Negrar Appassimento Rosso Veneto IGT		14.9	19.9	59.9		Negroni		11.9	
ROSÉ WINE						All Classics		11.9	
"Notterossa" Primitivo Rosé		11.9	16.9	44.9					
PROSECCO & CHAMPAGNE		GLASS BOTTLE		HOT BEVERAGE		DIGESTIF			
Corte Dei Rovi Prosecco Extra Dry			9.9	31.9	3 Single 3.9 Double	Vecchio Amaro del capo Montenegro Aversa		6	
Möet & Chandon				120		Grappa Bianca Grappa Barricata		6	
						Limoncello		6	
BEER		250ML 330ML 500ML				Disaronno Amaretto		6	
Peroni Nastro Azzurro		5.9		8.9					
Peroni 0.0%			5.9						

DELIZIA A LIMONE		NODINI		TIRAMISU	
Sponge cake, soaked with limoncello, filled with lemon fragrance cream and lemon chantilly sauce 8.99		Deep-fried knots of pizza dough with your favourite topping: Nutella 8.99 White Chocolate +3 Pistachio cream +3		Italian "Savoiardi" dipped in coffee, layered with whipped cream of mascarpone cheese, brazilian cocoa 8.99	
CHEESE		VEGETABLE		MEAT	
Buffalo Mozzarella	5	Mushrooms	3	Ciccioli	5
Agerola Fior di Latte	2	Aubergine	3	Salami Napoli	5
Ricotta	4	Courgette	3	Parma Ham	6.5
Burrata	5	Artichokes	4	Cotto Ham	6.5
Vegan Cheese	2	Friarielli	3	Sausage Mince	5
Parmesan Cheese	1.5	Cherry Tomatoes	2	Pancetta	5
Pecorino Cheese	1.5	Rocket Salad	2	Spicy Nduja	5
White Truffle Cream	5	Onions	2	Tuna	4
Blue Cheese	3	Black Olives	2	Anchovies	4
		Bell Pepper	3		
		Fresh Chilli	1		
		Capers	2		
		Garlic	1		
		Truffle Oil	1		

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."



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.

