STARTER

BRUSCHETTA
Datterino tomato, garlic and fresh basil (*VG*) *7.99

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

ARANCINO
Deep fried rice ball with tomato sauce and mozzarella cheese *7.99

POLPETTE AL SUGO
Slow cooked meat balls in a rich tomato sauce *12.99

CROCCHÉ
Golden potato croquettes filled with mozzarella cheese *7.99

PIZZA

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*) 14.99
Double Cheese 16.99 | Buffalo Cheese 16.99 | Vegan 16.99

NAPOLETANA
Tomato sauce, basil, Agerola fior di latte cheese, Cetara anchovies, black olives, capers, oregano, soybean oil 17.99

DIAVOLA
Salami Napoli, tomato sauce, Agerola fior di latte cheese, basil, pecorino Romano D.O.P. cheese, chilli extra virgin olive oil 18.99

SICILIANA
Tomato sauce, aubergine parmigiana, parmesan cheese,Agerola fior di latte cheese, basil, extra virgin olive oil (*V*) 18.99

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) 19.99

PIZZA FRITTA
Ciccioli (pressed prok), salami Napoli, Agerola fior di latte cheese, ricotta cheese, black pepper, deep fried in sunflower oil (folded pizza) 19.99

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 19.99

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 chilly, 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

SIDE

FRENCH FRIES
Classic 5.99 | Truffle 6.99 (VG)
Parmesan cheese +1.5€
Ketchup +0.5€
Mayo +0.5€

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

FOCACCIA
Classic | Chilli | Garlic | Truffle
(VG) *9.99
Add Parma Ham +6.5€

DRINK

WHITE WINE

	125ML	250ML	BOTTLE
Bianco Trebbiano	8.9	14.9	39.9
Chardonnay	9.9	16.9	49.9
Soave DOC	10.9	18.9	54.9

RED WINE

Nero d'Avola	8.9	14.9	39.9
Chianti DOCG	9.9	16.9	49.9
Valpolicella Appassimento Rosso	10.9	18.9	54.9

ROSÉ WINE

Rosé	8.9	13.9	39.9

PROSECCO & CHAMPAGNE

	GLASS	BOTTLE
Corte Dei Rovi Prosecco Extra Dry	9.9	34.9

BEER

	250ML	330ML	500ML
Peroni Nastro Azzurro	5.99		8.99
Peroni 0.0%		5.99	

50 TOP WORLD ARTISAN PIZZA CHAINS
1st PLACE
50 TOP PIZZA

PERONI

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	11.99
Alcohol Free Spritz	11.99

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

DESSERT

NODINI
Deep-fried knots of pizza dough with your favourite topping:
Nutella 9.50
White Chocolate +3
Pistachio cream +3

TIRAMISU
Italian "Savoiardi" 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
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
Würstel	4

Pizzeria Da Michele dal 1870

** 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.*

@pizzeriadamichelenl
Eerste Van der Helststraat 72H, 1072 NZ

www.pizzeriadamichele.nl
Reguliersbreestraat 37, 1017 CM

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

1st PLACE

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

L'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

★★★★★
REMBRANTPLEIN

