



## STARTER

### BRUSCHETTA 6

2 Slices of crunchy home made bread topped with Datterino tomato and fresh basil (VG)\*

### FRITTO MISTO 10

Typical Neapolitan plateful of golden and crispy bites: Frittatina, arancino, crocchè, aubergine

### PARMIGIANA 9

Layered pie made with aubergine, Agerola fior di latte Cheese, Parmesan Reggiano 30 months aged and fresh basil (V)\*

### BURRATA 10

Grilled seasoned bell peppers with a creamy burrata on top (V)\*

### TAGLIERE SALUMI 15

Parma ham, cooked ham, rolled bacon, salami Napoli, mixed peppers, green olives

### CAPRESE 12

Campania Buffalo mozzarella D.O.P. with tomatoes, basil and extra virgin Olive oil. (V)\*

## PIZZA

### MARINARA 9.5

Tomato sauce, oregano, garlic, seed soy oil (VG)\*

### MARGHERITA 10.5

Tomato sauce, basil, Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, seed soy oil (V)\*  
Double Cheese 13 | Buffalo Cheese 14.5 | Vegan 11.5

### MARITA 12

Half Margherita, half Marinara (V)\*

### NAPOLETANA 13.5

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

### CALZONE 14.5

Tomato sauce, ciccioli (pressed pork), salami Napoli, Agerola fior di latte cheese, ricotta cheese, pecorino Romano D.O.P. cheese, basil, black pepper, seed soy oil (folded pizza)

### PIZZA FRITTA 14.5

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

### SALSICCIA E FRIARIELLI 16

Pork minced sausages, broccoli rabe (Friarielli), Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, seed soy oil

## DESSERT

### TIRAMISU 6.5

Italian "Savoiardi" dipped in coffee, layered with whipped cream of mascarpone cheese, Brazilian cocoa

### CUORE CALDO AL CIOCCOLATO 7.5

Mono-portion pie with hot creamy chocolate heart served with a vanilla ice cream scoop

### SGROPPINO 6.5

Pair this fantastic "Lemony frozen cocktail" with your dessert

### NODINI 7.5

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

## SIDE

### FRENCH FRIES 4.5

Classic | Truffle (VG)\*

### FOCACCIA 7.5

Classic | Chilli | Garlic | Truffle (VG)\*

### ZUCCHINI FRITTI 5.5

Deep fried julienne green courgettes (VG)\*

## DRINK

### WHITE WINE

175ML | 250ML | BOTTLE

"Zaccagnini" Bianco Trebbiano 8.5 11.9 31.9  
"Taburno" Falanghina 10.5 14.5 39.5  
"Feudi San Gregorio" Greco di Tufo 14.5 20.5 56.9

### RED WINE

"Baglio" Nero d'Avola 7.5 10.5 27.5  
"Stefano Farina" Primitivo IGT Salento 9.5 13.5 36.5  
"Taburno" Aglianico 10.9 15.5 40.9

### ROSÉ WINE

"Notterossa" Primitivo Rosé 11.5 16.5 44.9

### PROSECCO & CHAMPAGNE

Friulvini Prosecco Doc Extra Dry 29.9  
Möet & Chandon 120

### BEER

250ML | 500ML

Heineken 3.9 6.9  
Birra Moretti 4 7  
Affligem Dubbel 6 10

### SOFT DRINK

Water Still | Sparkling 3.5  
Coca Cola | Zero | Light | Fanta | Sprite 3  
Lemonade | Soda | Tonic | Ginger Ale 3.5  
Juices Orange | Apple | Pineapple 3.5  
Redbull 4.5

### COCKTAIL

Classics (on demand) 11  
Spritz Aperol | Hugo | Passion | Campari 9  
Negroni | Americano 10  
Espresso Martini 11  
Pornstar Martini 11  
Cosmopolitan 11  
Mojito 11  
Margarita 11  
Moscow Mule 11

### DIGESTIF

Vecchio Amaro del capo | Montenegro | Averna 5  
Grappa Bianca | Grappa Barricata 6  
Limoncello 5  
Disaronno Amaretto 6  
Shots on demand\*

### HOT BEVERAGE

Espresso | Macchiato 2.5 Single | 3.5 Double  
Cappuccino | Americano | Latte 4  
Tea 4

Pizzeria da Michele



\* Please ask your waiter for advice on allergies \* Vegan (VG), Vegetarian (V) \* Gluten-free pizza available \* Our ingredients for pizza are gluten-free, there might be traces of gluten as there could be contaminations during the pizza-making process.  
\* Our standard shot size is 50ml \* Extra toppings on request

@pizzeriadamichelenl

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