



### MARINARA 10.95

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

### MARITA 13.95

Half Margherita, half Marinara (V)\*

### NAPOLETANA 14.95

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

### SALSICCIA E FRIARIELLI 17.95

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

### REGINA 19.95

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

### CALABRESE 16.95

Tomato sauce, Agerola fior di latte cheese, basil, fresh Nduja from Spilinga (spreadable spicy sausage), rolled bacon, pecorino Romano D.O.P. cheese, seed soy oil.

### ORTOLANA 17.95

Tomato sauce, black olives, Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, bell peppers, mushrooms, fresh chilly, basil, seed soy oil (VG)\* Vegan option 15.95€

### WHITE WINE

#### 175ML | 250ML | BOTTLE

"Zaccagnini" Bianco Trebbiano	8.9	11.9	31.9
"Forchir" Chardonnay	9.9	12.9	33.9
"Monte Cicogna" Imperiale Lugana Doc	10.9	13.9	39.9

### RED WINE

"Baglio" Nero d'Avola	8.9	11.9	31.9
"Stefano Farina" Solers Rosso di Toscana IGT	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	3.9	5.9
Grimbergen Blanche		6.9
"Hangende Harry" IPA	5.9	
Peroni 0.0%		3.9

### BRUSCHETTA 6.95

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

### PARMIGIANA 10.95

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

## STARTER

### BURRATA 11.95

Seasoned Datterino tomatoes topped with a creamy burrata (V)\*

## PIZZA

### MARGHERITA 11.95

Tomato sauce, basil, Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, seed soy oil (V)\*  
Double Cheese 14 | Buffalo Cheese 15.5 | Vegan 14.5

### TRUFFLE MUSHROOM 24.95

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)\*

### FRENCH FRIES 4.5

Classic  
Truffle (VG)\*

### FOCACCIA 7.5

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

### FRITTO MISTO 11.95

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

### CALAMARI 15.95

Crispy deep-fried squid served with lemon mayonnaise

### MONTANARA 13.95

Fried pizza dough, tomato sauce, parmesan cheese, buffalo stracciatella cheese, Parma ham, basil

### CALZONE 16.95

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)

### SICILIANA 15.95

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

### PIZZA FRITTA 16.95

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

### CAPRICCIOSA 17.95

Tomato sauce, Agerola fior di latte cheese, basil, pecorino Romano D.O.P. cheese, cooked ham, artichokes, mushrooms, black olives, seed soy oil

## SIDE

### SALAD 5.9

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

### ZUCCHINI FRITTI 5.5

Deep fried julienne green courgettes (VG)\*

## DRINK

### 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

All Classics	11.9
Negroni	9.9
Basil Heart	12.9
Bella Rose	14.9

### 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 7.50

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

### TIRAMISU 7.50

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

### NODINI 7.95

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

### AFFOGATO 6.95

Gelato, Caffè espresso

50 TOP WORLD ARTISAN PIZZA CHAINS 2022



\* 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. \* Extra toppings on request \*Extra or swap with Buffalo Mozzarella €5.00

We are not accepting any cash payment.



@pizzeriadamichelenl



www.pizzeriadamichele.nl



Eerste Van der Helststraat 72H, 1072 NZ,



Reguliersbreestraat 37, 1017 CM

