

STARTER		PASTA		PIZZA	
BRUSCHETTA Datterino tomato, garlic and fresh basil (VG) *6.95 <i>Add Stracciatella Cheese *3.00</i>		ARRABBIATA Penne pasta, tomato sauce, fresh chilli, Datterino tomatoes(VG) *16.90		TRUFFLE MUSHROOM <i>Champion London Pizza Festival 2019 / Winner Best Topping 2022</i> Agerola fior di latte cheese, white truffle cream, mushrooms, pecorino Romano D.O.P. cheese, basil, black truffle extra virgin olive oil (V) *19.95	
FRITTO MISTO Potatoes crocche, pasta frittatina, rice arancino *11.95		SORRENTINA Potato gnocchi, tomato sauce, basil, Agerola fior di latte cheese, parmesan cheese (V) *17.90		SALSICCIA E FRIARIELLI Pork minced sausages, broccoli rabe (Friarielli), Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, soybean oil *13.95	
POLPETTE AL SUGO Slow cooked meatballs in a rich tomato sauce *11.95		CARBONARA Spaghetti pasta, eggs yolk, pecorino Romano D.O.P. cheese, guanciale, black pepper *17.90		ORTOLANA Tomato sauce, black olives, Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, bell peppers, mushrooms, chilli, basil, soybean oil *14.95 <i>(VG)*No cheese vegan option 15.95</i>	
DON LUIGI Fried Nodini with Napoli tomato sauce and buffalo stracciatella cheese (V) *11.95		BOLOGNESE Fresh tagliatelle pasta with minced beef ragu, parmesan cheese *18.90		REGINA Datterino tomatoes, rocket salad, Agerola fior di latte cheese, Parma ham, Burrata cheese, extra virgin olive oil *19.95	
BURRATA Seasoned datterino tomatoes topped with creamy burrata (V) *12.95		RAVIOLI AL TARTUFO Fresh ravioli filled with black truffle and mushroom, white truffle cream, parmesan cheese* Available with fresh, tagliatelle pasta (V) *19.90		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 *16.95	
CALAMARI Crispy deep-fried squid served with lemon mayonnaise *12.95		FUSILLI AL PESTO Fusilli pasta with homemade basil pesto topped with creamy stracciatella cheese (V) *18.90		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 *14.95	
PARMIGIANA Layered pie made with aubergine, Agerola fior di latte cheese, parmesan cheese and fresh basil (V) *11.95					

SIDE			
FRENCH FRIES Classic Truffle (VG) *4.90 <i>Add parmesan cheese +£1</i>	FOCACCIA Classic Chilli Garlic Truffle (VG)* 7.90 <i>Add Parma Ham +£6.5</i>	ROCKET SALAD Rocket salad, cherry tomatoes, parmesan cheese (VG) * 6.90 <i>Add artichokes and black olives +£3.5</i>	CAESAR SALAD Chicken breast, lettuce, croutons, parmesan cheese, Caesar dressing *14.90
ZUCCHINI FRITTI Deep fried julienne green courgettes (VG) 5.90			
DIABOLA Salami Napoli, tomato sauce, Agerola fior di latte cheese, basil, pecorino Romano D.O.P. cheese, chilli extra virgin olive oil *13.95			
SICILIANA Aubergine parmigiana, parmesan cheese, tomato sauce, Agerola fior di latte cheese, basil, extra virgin olive oil (V) *13.95			
DRINK			
WHITE WINE Verdicchio dei Castelli di Jesi Classico Pinot Grigio Ca' Montini Single Vineyard Gavi di Gavi Villadoria	175ML 250ML BOTTLE 10.9 12.9 34.9 12.9 16.9 49.9 14.9 19.9 59.9	SOFT DRINK Water Still Sparkling Coca Cola Zero Diet Fanta Sprite Lemonade Soda Tonic Ginger Ale Juices Orange Apple Pineapple Cranberry Redbull San Pellegrino Orange Blood Orange	4.5 3.9 3.9 3.9 4.9 3.9
RED WINE Corte Vigna Montepulciano D'Abruzzo Primitivo Primasole Volpetto Chianti Docg Riserva	10.9 12.9 34.9 12.9 16.9 49.9 14.9 19.9 59.9	SPRITZ Aperol Hugo Limoncello Campari Passion	11.9
ROSÉ WINE Pinot Grigio Delle Venezie	9.9 11.9 33.9	COCKTAILS Espresso Martini Pornstar Martini Negroni All Classics	12 12 12 12
PROSECCO & CHAMPAGNE Corte Dei Rovi Prosecco Extra Dry Möet	GLASS BOTTLE 8.9 35 100	HOT BEVERAGE Espresso Macchiato Cappuccino Americano Latte Hot Chocolate Tea (Different Flavours Available)	2.9 Single 3.5 Double 4.5 4.5
BEER Peroni Red Label Nastro Libera 0% Peroni Gran Riserva	330ML 6.9 8.9	DIGESTIF Vecchio Amaro del capo Montenegro Averna Grappa Limoncello Disaronno Amaretto	7.5 10 7.5 10



DESSERT		
DELIZIA A LIMONE Sponge cake, soaked with limoncello, filled with lemon fragrance cream and lemon chantilly sauce 8.90	NODINI Deep-fried knots of pizza dough with your favourite topping: Nutella 8.90 White Chocolate +3 Pistachio cream +3	TIRAMISU Italian "Savoiardi" dipped in coffee, layered with whipped cream of mascarpone cheese, brazilian cocoa 8.90
TOPPINGS		
CHEESE Buffalo Mozzarella 5 Agerola Fior di Latte 2 Ricotta 4 Burrata 5 Vegan Cheese 2 Parmesan Cheese 1.5 Pecorino Cheese 1.5 White Truffle Cream 5 Blue Cheese 3 Stracciatella 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	MEAT Ciccioli 5 Salami Napoli 5 Parma Ham 6.5 Cotto Ham 6.5 Sausage Mince 5 Chicken 5 Ragu Beef 5 Guanciale 5 Rolled Bacon 5 Spicy Nduja 5 Tuna 3 Anchovies 3


Please note we have a mandatory cover charge per person of £2.50 which includes a true italian experience with our fresh homemade bread dipped in extra virgin olive oil, vinegar, salt, and pepper


🇮🇹 The perfect way to start 🇮🇹


Please note there is no service charge added to the bill


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

 @pizzeriadamicheleuk

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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 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.

