

STARTER

BRUSCHETTA

Datterino tomato, garlic and fresh basil (VG) *6.95
Add Stracciatella Cheese *3.00

FRITTO MISTO

Potatoes crocche, pasta frittatina, rice arancino *11.95

POLPETTE AL SUGO

Slow cooked meatballs in a rich tomato sauce *11.95

DON LUIGI

Fried Nodini with Napoli tomato sauce and buffalo stracciatella cheese *11.95

BURRATA

Seasoned datterino tomatoes topped with creamy burrata (V) *12.95

CALAMARI

Crispy deep-fried squid served with lemon mayonnaise *12.95

PARMIGIANA

Layered pie made with aubergine, Agerola fior di latte cheese, parmesan cheese and fresh basil *11.95

PASTA

ARRABBIATA

Penne pasta, tomato sauce, fresh chilli, Datterino tomatoes (VG) *16.90

SORRENTINA

Potato gnocchi, tomato sauce, basil, Agerola fior di latte cheese, parmesan cheese *17.90

CARBONARA

Spaghetti pasta, eggs yolk, pecorino Romano D.O.P. cheese, guanciale, black pepper *17.90

BOLOGNESE

Fresh tagliatelle pasta with minced beef ragu, parmesan cheese *18.90

RAVIOLI AL TARTUFO

Fresh ravioli filled with black truffle and mushroom, white truffle cream, parmesan cheese * Available with fresh, tagliatelle pasta *19.90

FUSILLI AL PESTO

Fusilli pasta with homemade basil pesto topped with creamy stracciatella cheese *18.90

MARINARA

Tomato sauce, oregano, garlic, soybean oil (VG) *9.95

MARITA

Half Margherita, half Marinara *12.50

MARGHERITA

Tomato sauce, basil, Agerola fior di latte cheese, pecorino Romano D.O.P., cheese, soybean oil *10.95
Double Cheese 11.95 | Buffalo Cheese 12.50 | Vegan 11.95

NAPOLETANA

Tomato sauce, basil, Agerola fior di latte cheese, Cetara anchovies, black olives, capers, oregano, soybean oil *13.95

DIAVOLA

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 *13.95

PIZZA

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 *19.95

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) *13.95

PIZZA FRITTA

Ciccioli (pressed prok), salami Napoli, Agerola fior di latte cheese, ricotta cheese, black pepper, deep fried in sunflower oil (folded pizza) *13.95

QUATTRO FORMAGGI

Agerola fior di latte cheese, pecorino Romano D.O.P., parmesan cheese, blue cheese, soybean oil *14.95
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 *14.95

SALSICCIA E FRIARIELLI

Pork minced sausages, broccoli rabe (Friarielli), Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, soybean oil *13.95

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
(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 *19.95

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

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

SIDE

FRENCH FRIES

Classic | Truffle *4.90
Add parmesan cheese +£1

FOCACCIA

Classic | Chilli | Garlic | Truffle (VG) *7.90
Add Parma Ham +£6.5

ROCKET SALAD

Rocket salad, cherry tomatoes, parmesan cheese *6.90
Add artichokes and black olives +£3.5

ZUCCHINI FRITTI

Deep fried julienne green courgettes (VG) *5.90

CAESAR SALAD

Chicken breast, lettuce, croutons, parmesan cheese, Caesar dressing *14.90

DRINK

WHITE WINE

Verdicchio dei Castelli di Jesi Classico 10.9 12.9 34.9
Pinot Grigio Ca' Montini Single Vineyard 12.9 16.9 49.9
Gavi di Gavi Villadoria 14.9 19.9 59.9

RED WINE

Corte Vigna Montepulciano D'Abruzzo 10.9 12.9 34.9
Primitivo Primasole 12.9 16.9 49.9
Volpetto Chianti Docg Riserva 14.9 19.9 59.9

ROSÉ WINE

Pinot Grigio Delle Venezie 9.9 11.9 33.9

PROSECCO & CHAMPAGNE

Corte Dei Rovi Prosecco Extra Dry 8.9 35
Möet 100

BEER

Peroni Red Label | Nastro | Libera 0% 6.9
Peroni Gran Riserva 8.9

175ML | 250ML | BOTTLE

10.9 12.9 34.9
12.9 16.9 49.9
14.9 19.9 59.9

GLASS | BOTTLE

8.9 35
100

330ML

SOFT DRINK

Water Still | Sparkling 4.5
Coca Cola | Zero | Diet | Fanta | Sprite 3.9
Lemonade | Soda | Tonic | Ginger Ale 3.9
Juices | Orange | Apple | Pineapple | Cranberry 3.9
Redbull 4.9
San Pellegrino Orange | Blood Orange 3.9

SPRITZ

Aperol | Hugo | Limoncello | Campari | Passion 11.9

COCKTAILS

Espresso Martini 12
Pornstar Martini 12
Negroni 12
All Classics 12

HOT BEVERAGE

Espresso | Macchiato 2.9 Single | 3.5 Double
Cappuccino | Americano | Latte | Hot Chocolate 4.5
Tea (Different Flavours Available) 4.5

DIGESTIF

Vecchio Amaro del capo | Montenegro | Averna 7.5
Grappa 10
Limoncello 7.5
Disaronno Amaretto 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 4
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

www.anticapizzeriadamichele.co.uk

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53 King Street,
M24LQ Manchester

50 TOP WORLD ARTISAN PIZZA CHAINS



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.

