

# PIZZERIA

## da MIGHELE

BORN IN NAPOLI  
MORE THAN  
155 YEARS AGO

OPEN EVERYDAY  
LUNCH AND DINNER

WWW.DAMICHELE.COM.AU



FOLLOW US



### ANTIPASTI • STARTERS

#### PALLE di RISO (GF)(V) / \$18

Red rice Arancini with Agerola Fiordilatte and juicy peas

#### POLPETTE ai SUGO / \$18

Classic meatballs with tomato Neapolitan ragout

#### CIURILLI RIPIENI (GF)(V) / \$18

Battered zucchini flowers filled with ricotta and basil pesto

#### PARMIGIANA di MELANZANE (GF)(V) / \$19

Eggplant Parmigiana with double layer of smoked Agerola Fiordilatte

#### SCAGLIOZZI (GF)(V) (VG option available) / \$20

Polenta crisp sticks served with creamy Gorgonzola and truffle paste

#### GAMBERI e CALAMARI (GF)(P) / \$21

Fried prawns and calamari served with house-made lemon mayo

### TO SHARE

#### BURRATA alla SCAPECE (GF)(V) / \$28

200g artisanal Burrata sitting on sautéed zucchini with mint

#### PROSCIUTTO e MOZZARELLA (GF) / \$30

Thinly sliced 18-months-aged Parma Prosciutto leaning on fresh Buffalo Mozzarella

### PRIMI • PASTA

#### PASTA e PATATE con PROVOLA (V) / \$28

"MUST-TRY" pasta cooked in a diced potato soup with Provola

#### MANFREDI con RAGU' e RICOTTA (V) (GF option available) / \$28

Traditional ribbon-shaped pasta with tomato Neapolitan ragout and thinned ricotta

#### LASAGNA alla BOLOGNESE / \$29

Authentic Lasagna with Bolognese beef ragout and thick bechamel

#### GNOCCHI alla SORRENTINA (V) / \$29

Potato gnocchi baked in a rich cherry tomato sauce with Provola and Grana Padano

#### PACCHERI alla GENOVESE (GF option available) / \$32

Large tube-pasta with braised Angus chuck and caramelised onion sauce

#### LINGUINE ai GAMBERONI (P) (GF option available) / \$33

King prawn linguini with a delicate cherry tomato sauce and fresh basil

#### TORTELLI di STAGIONE / \$35

Fresh pasta filled with chef's seasonal selection

### SECONDI • MAINS

#### CARNE alla PIZZAIOLA (GF) / \$28

"SPECIALTY" Angus slices sautéed in Pizzaiola tomato sauce with Mediterranean oregano and fresh basil

#### SALSICCIA in PADELLA (GF) / \$32

Pork Neapolitan sausages served with Polenta and Porcini

#### TAGLIATA di MANZO (GF) / \$32

Angus Tagliata steak served with rocket and fresh cherry tomatoes

#### TONNO e PISTACCHI (GF)(P) / \$35

Bluefin seared tuna fillet coated in pistachio crumbs with pan-tossed artichokes

## PIZZA

As per the art of Neapolitan "Pizzaiuolo" inscribed  
on the UNESCO Intangible Cultural Heritage list

### DA MIGHELE TRADITION

#### MARGHERITA (V) / \$18

(Vegan mozzarella option available +\$3)

Crushed Italian tomatoes, Agerola Fiordilatte, fresh basil

#### MARGHERITA

DOPPIA MOZZARELLA (V) / \$22

"SIGNATURE" Margherita with double Agerola Fiordilatte

#### MARINARA (VG) / \$18

Crushed Italian tomatoes, Mediterranean oregano, garlic, fresh basil

#### MARINARA NAPOLI (P) / \$22

Marinara with anchovies from Amalfi Coast

#### MARITA (V) / \$18

(Vegan mozzarella option available +\$3)

Half Margherita, half Marinara

#### COSACCA (V) / \$18

Crushed Italian tomatoes, Pecorino Romano, fresh basil

### GALZONI

#### RIPIENO ai FORNO / \$28

Ricotta, Agerola Fiordilatte, salami, ham, fresh basil  
black pepper, slight topping of crushed Italian tomatoes

#### PIZZA FRITTA • DEEP-FRIED PIZZA / \$30

Ricotta, smoked Agerola Fiordilatte, salami, fresh basil,  
black pepper, a dash of crushed Italian tomatoes

**As per Da Michele in Naples  
tradition, pizza is not cut.**

**Please ask your waiter if you  
would like it cut to share.**

### NEAPOLITAN GLASSIGS

#### PROVOLA e PEPE (V) / \$22

Crushed Italian tomatoes, smoked Agerola Fiordilatte,  
black pepper, fresh basil

#### BUFALA e POMODORINI (V) / \$25

Buffalo Mozzarella, red and yellow cherry tomatoes,  
fresh basil, Oilalà EVO oil

#### SICILIANA (V) / \$25

(Vegan mozzarella option available +\$3)

Crushed Italian tomatoes, Agerola Fiordilatte, ricotta,  
eggplants, fresh basil

#### QUATTRO FORMAGGI (V) / \$25

Agerola Fiordilatte, Pecorino Romano, Gorgonzola,  
ricotta, fresh basil

#### DIAVOLA / \$26

Crushed Italian tomatoes, Agerola Fiordilatte,  
spicy salami, fresh basil

#### CAPRICCIOSA / \$27

Crushed Italian tomatoes, Agerola Fiordilatte, ham,  
mushrooms, artichokes, black olives, fresh basil

#### SALSICCIA e FRIARIELLI / \$27

Smoked Agerola Fiordilatte, crumbled sausage,  
sautéed Friarielli broccoli

#### AMALFI (P) / \$27

Agerola Fiordilatte, anchovies from Amalfi Coast,  
yellow cherry tomatoes, black olives, fresh basil

#### VESUVIO / \$28

Crushed Italian tomatoes, Agerola Fiordilatte,  
salami, ham, ricotta, fresh basil

#### PORCINI e TARTUFO (V) / \$28

(Vegan mozzarella option available +\$3)

Agerola Fiordilatte, Porcini mushrooms,  
shaved Grana Padano, Black Truffle oil

#### REGINA / \$29

Buffalo Mozzarella, cherry tomatoes, 18-months-aged  
Parma Prosciutto, rocket, shaved Grana Padano,  
Oilalà EVO oil

#### MORTADELLA e BURRATINA / \$30

Agerola Fiordilatte, Mortadella, 100g Burrata,  
pistachio pesto

### INSALATE • SALADS

#### L'ANTICA CAESAR / \$22

Original Caesar salad with grilled chicken and Grana Padano

#### POLPO e PATATE (GF)(P) / \$24

Octopus and potato salad, crunchy celery, black olives

### GONTORNI • SIDES

#### CAROTE in AGRODOLCE (GF)(VG) / \$9

Round sliced carrots marinated with vinegar and chili flakes

#### PATATE ai ROSMARINO (GF)(VG) / \$9

Rosemary double-cooked potatoes

#### LATTUGA e RADICCHIO (GF)(VG) / \$10

Mixed leaves of lettuce and radicchio

#### POMODORI CUORE di BUE (GF)(VG) / \$11

Oxheart tomatoes with Mediterranean oregano and fresh basil

### DOLGI • DESSERTS

#### AFFOGATO ai CAFFE' (GF)(V) / \$10

(Alcoholic add-on available +\$6)

#### BUDINO ai CARMELLO (GF) / \$12

#### PANNACOTTA con PISTACCHI (GF) / \$13

#### PASTIERA con CIOCCOLATO FUSO (V) / \$13

#### BABA' NAPOLETANO (V) / \$14

#### TIRAMISU' ORIGINALE (V) / \$14

#### SORBETTO ai LIMONE con FRUTTI di BOSCO (GF)(VG) / \$14

### TO SHARE

#### ANGIOLETTI alla NUTELLA (V) / \$22

(Gelato add-on available +\$5)

### CAFFE'

#### ESPRESSO or MACCHIATO / \$3

#### ILLY CREMA / \$4

Gluten Free (GF), Vegetarian (V),  
Vegan (VG), Pescatarian (P)

#### Please note:

Saturdays and Sundays incur a 10% surcharge.

Public Holidays incur a 15% surcharge.

### AGQUA • WATER



Still

Sparkling



750ml / \$9

### BIBITE • SOFT DRINKS

Coke - Fanta - Sprite

Coke Zero Sugar

Chinotto

\$7

### BIRRE • BEERS

Peroni Nastro Azzurro DRAUGHT 300ml / \$9

Peroni Nastro Azzurro DRAUGHT 500ml / \$13

Peroni "RED" / \$9

Peroni Nastro Azzurro 0.0% / \$8

