

PIZZERIA

da MIGHELE

BORN IN NAPOLI
MORE THAN
155 YEARS AGO

OPEN EVERYDAY
LUNCH AND DINNER

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ANTIPASTI • STARTERS

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

Red rice Arancini with Grana Padano and juicy peas

POLPETTE al SUGO / \$18

Classic meatballs with tomato Neapolitan ragout

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

CIURILLI RIPIENI (GF)(V) / \$20

Battered zucchini flowers filled with ricotta and basil pesto

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 smoked Agerola Fiordilatte

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 Datterino tomato sauce with Agerola Fiordilatte 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 Datterino 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” Veal 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) / \$33

Angus Tagliata steak served with rocket and fresh Datterino 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 al 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 Datterino tomoatoes,
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,
salami, spicy chilli oil, 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 rabe

AMALFI (P) / \$27

Agerola Fiordilatte, anchovies from Amalfi Coast,
yellow Datterino 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,
Grana Padano, Black Truffle oil

REGINA / \$29

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

MORTADELLA e BURRATINA / \$30

Agerola Fiordilatte, Mortadella, 100g artisanal Burrata,
house-made 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 al 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 al CAFFE’ (GF)(V) / \$10

(Alcoholic add-on available +\$6)

BUDINO al CARAMELLO (GF) / \$12

PANNACOTTA con PISTACCHI (GF) / \$13

PASTIERA con CIOCCOLATO FUSO (V) / \$13

BABA’ NAPOLETANO (V) / \$14

TIRAMISU’ ORIGINALE (V) / \$14

SORBETTO al 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.

BIRRE • BEERS

Peroni Nastro Azzurro DRAUGHT 300ml / \$9

Peroni Nastro Azzurro DRAUGHT 500ml / \$14

Peroni “RED” / \$9

Peroni Nastro Azzurro 0.0% / \$8



AGQUA • WATER



Still

Sparkling



750ml / \$9

BIBITE • SOFT DRINKS

Coke - Fanta - Sprite

Coke Zero Sugar

Chinotto

\$7