

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 al 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 smoked Agerola Fiordilatte

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

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

GNOCCHI alla SORRENTINA (V) / \$28

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

LASAGNA alla BOLOGNESE / \$29

Authentic Lasagna with Bolognese beef ragout and thick bechamel

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

SECONDI • MAINS

CARNE alla PIZZAIOLA (GF) / \$28

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

TAGLIATA di MANZO (GF) / \$32

Scotch fillet Tagliata served with rocket and fresh cherry tomatoes

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

Yellowfin seared tuna fillet coated in pistachio crumbs and grilled 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

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

REGINA / \$28

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

PORCINI e TARTUFO (V) / \$28

(Vegan mozzarella option available +\$3)
Agerola Fiordilatte, Porcini mushrooms,
shaved Grana Padano, Black Truffle oil

AGQUA • WATER



Still

Sparkling



750ml / \$9

BIBITE • SOFT DRINKS

Coke - Fanta - Sprite

Coke Zero Sugar

\$7

INSALATE • SALADS

L'ANTICA CAESAR / \$22

Original Caesar salad with grilled chicken and Pecorino Romano

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

Octopus and potato salad, crunchy celery, black olives

GONTORNI • SIDES

LATTUGA e RADICCHIO (GF)(VG) / \$9

Mixed leaves of lettuce and radicchio

PATATE al ROSMARINO (GF)(VG) / \$9

Rosemary roasted potatoes

POMODORI CUORE di BUE (GF)(VG) / \$10

Oxheart tomatoes with Mediterranean oregano and fresh basil

DOLGI • DESSERTS

AFFOGATO al CAFFE' (GF)(V) / \$10

(Alcoholic add-on available +\$6)

BUDINO al CARMELLO (GF) / \$12

PANNACOTTA con PISTACCHI (GF) / \$13

PASTIERA con CIOCCOLATO FUSO (V) / \$13

BABA' NAPOLETANO (V) / \$13

TIRAMISU' ORIGINALE (V) / \$14

SORBETTO al LIMONE con FRAGOLE FRESCHE (GF)(VG) / \$14

TO SHARE

ANGIOLETTI OR MEZZALUNA

alla NUTELLA (V) / \$22

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 / \$13

Peroni "RED" / \$9

Peroni Nastro Azzurro 0.0% / \$8

