PIZZERIA da MICHELE

BORN IN NAPOLI MORE THAN 155 YEARS AGO

OPEN EVERYDAY LUNCH AND DINNER

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ANTIPASTI • STARTERS

POLPETTE al SUGO / $18
Classic beef meatballs with tomato Neapolitan ragout

PARMIGIANA di MELANZANE (GF)(V) **/ $19**
Eggplant Parmigiana with double layer of smoked Agerola Fiordilatte

PALLE di RISO CACIO e PEPE (GF)(V) **/ $20**
Arborio rice Arancini with creamy Pecorino Romano and black peper

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

FOCACCINA alla CAPRESE (V) **/ $21**
Bruschetta style flat bread with Buffalo Mozzarella, Oxheart tomatoes and fresh basil

TO SHARE

BURRATA alla SCAPECE (GF)(V) **/ $30**
200g artisanal Burrata sitting on sautéed zucchini with mint

PROSCIUTTO e MOZZARELLA (GF) **/ $32**
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

LASAGNA alla BOLOGNESE / $30
Authentic Lasagna with Bolognese beef ragout and buttery bechamel

GNOCCHI alla SORRENTINA (V) **/ $30**
Potato gnocchi baked in a Neapolitan tomato sauce with Agerola Fiordilatte

PENNETTE alla SANT'ANGELO (V) (GF option available) **/ $32**
Puttanesca style Grangnano penne mixed with a dedicated cheese selection, olives and capers

PACCHERI alla GENOVESE (GF option available) **/ $33**
Grangnano large-tube pasta with 8-hours braised Angus chuck and caramelised onion sauce

LINGUINE allo SCOGLIO (P) (GF option available) **/ $35**
Grangnano linguini with prawns, calamari, octopus and mussels

TORTELLI TARTUFATI (V) **/ $35**
Hand-made fresh pasta filled with Porcini mushrooms and truffle

SECONDI • MAINS

CARNE alla PIZZAIOLA (GF) **/ $28**
"SPECIALTY" veal slices sautéed in Pizzaiola tomato sauce with Mediterranean oregano and fresh basil

PORCHETTA alla MILANESE (GF) **/ $32**
Pork schnitzel Cotoletta served with pickled carrots and fennels

TAGLIATA di MANZO (GF) **/ $33**
Angus Tagliata steak with rocket and fresh Datterino tomatoes

TONNO e PISTACCHI (GF)(P) **/ $35**
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 MICHELE 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, black pepper, fresh basil, slight topping of crushed Italian tomatoes

CAPPELLO di SAN GENNARO / $30
Ricotta, smoked Agerola Fiordilatte, crumbled sausage, topped with a slow-cooked thick tomato sauce

PIZZA FRITTA • DEEP-FRIED PIZZA / $32
Ricotta, smoked Agerola Fiordilatte, Porchetta cicoli, black pepper, fresh basil, a dash of crushed Italian tomatoes

Da Michele tradition in Naples is not to cut pizza

Please ask your waiter if you would like it cut for sharing

NEAPOLITAN CLASSICS

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 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) **/ $26**
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) **/ $28**
Agerola Fiordilatte, anchovies from Amalfi Coast, yellow Datterino tomatoes, black olives, fresh basil

VESUVIO / $28
Crushed Italian tomatoes, Agerola Fiordilatte, salami, ham, ricotta, spicy chilli oil, fresh basil

PORCINI e TARTUFO (V) **/ $29**
(Vegan mozzarella option available +$3)
Agerola Fiordilatte, Porcini mushrooms, Black Truffle oil

REGINA / $30
Buffalo Mozzarella, Datterino tomatoes, 18-months-aged Parma Prosciutto, rocket, Pecorino Romano, Oilalà EVO oil

MORTADELLA e BURRATINA / $31
Agerola Fiordilatte, Mortadella, 100g artisanal Burrata, house-made pistachio pesto

MONTANARA (V) **/ $32**
Double-cooked pizza with dense cherry tomato sauce, Agerola Fiordilatte, Pecorino Romano, black pepper and fresh basil

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

CONTORNI • SIDES

PATATE al ROSMARINO (GF)(VG) **/ $9**
Rosemary roasted potatoes

LATTUGA e RADICCHIO (GF)(VG) **/ $10**
Mixed leaves of lettuce and radicchio

PEPERONI al LIMONE (GF)(VG) **/ $10**
Grilled capsicum slices marinated with lemon and parsley

POMODORI CUORE di BUE (GF)(VG) **/ $11**
Oxheart tomatoes with Mediterranean oregano and fresh basil

DOLCI • DESSERTS

AFFOGATO al CAFFE' (GF)(V) **/ $11**
(Alcoholic add-on available +$6)

BUDINO al CARAMELLO (GF)(V) **/ $12**

TIRAMISU' ORIGINALE (V) **/ $14**

BABA' NAPOLETANO (V) **/ $14**

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

PANNACOTTA alla FORESTA NERA (GF)(V) **/ $15**

PASTIERA con GELATO (V) **/ $16**

TO SHARE

ANGIOLETTI alla NUTELLA (V) **/ $22**
(Gelato add-on available +$4)

CAFFE'

ESPRESSO or MACCHIATO / $3 **ILLY CREMA / $4**

Gluten Free (GF), Vegetarian (V), Vegan (VG), Pescatarian (P)
Do not hesitate to advise our team of any allergies or dietary requirements

Please note:
Saturdays and Sundays incur a 10% surcharge.
Public Holidays incur a 15% surcharge.

AQUA • WATER

ACQUA PANNA TUSCANY — Still | Sparkling — S.PELLEGRINO

750ml / $9

BIBITE • SOFT DRINKS

Coke - Fanta - Sprite
Coke Zero Sugar
Chinotto - Cedrata

$7

BIRRE • BEERS

Peroni Nastro Azzurro DRAUGHT 300ml / $9
Peroni Nastro Azzurro DRAUGHT 500ml / $14
Peroni "RED" / $9
Peroni Nastro Azzurro 0.0% / $8

PERONI NASTRO AZZURRO