

STARTER

BRUSCHETTA

Datterino tomato, garlic and fresh basil (VG) * 6.99

PARMIGIANA

Layered pie made with aubergine, Agerola fior di latte cheese, parmesan cheese and fresh basil (V) * 10.99

BURRATA

Seasoned Datterino tomatoes topped with a creamy burrata (V) * 11.99

Recommended with Focaccia

FRITTO MISTO

Typical Neapolitan plateful of golden and crispy bites, frittatina, arancino, crocché *11.99

CALAMARI

Crispy deep-fried squid served with lemon mayonnaise *15.99

POLPETTE AL SUGO

Slow cooked meat balls in a rich tomato sauce *12.99

DON LUIGI

Fried nodini with Napoli tomato sauce and buffalo stracciatella cheese (V) *11.99

MARINARA

Tomato sauce, oregano, garlic, soybean oil (VG) * 12.99

MARITA

Half Margherita, half Marinara (V) * 13.99

MARGHERITA

Tomato sauce, basil, Agerola fior di latte cheese, pecorino Romano D.O.P., cheese, soybean oil (V) * 13.99
Double Cheese 14.5 | Buffalo Cheese 15.5 | Vegan 15.5

NAPOLETANA

Tomato sauce, basil, Agerola fior di latte cheese, Cetara anchovies, black olives, capers, oregano, soybean oil *16.99

DIAVOLA

Salami Napoli, tomato sauce, Agerola fior di latte cheese, asil, pecorino Romano D.O.P. cheese, chilli extra virgin olive oil *17.99

SICILIANA

Tomato sauce, aubergine parmigiana, parmesan cheese, Agerola fior di latte cheese, basil, extra virgin olive oil (V) * 17.99

SIDE

FRENCH FRIES

Classic | Truffle (VG) * 5.5

FOCACCIA

Classic | Chilli
Garlic | Truffle (VG) * 7.5

SALAD

Rocket salad, cherry tomatoes, parmesan cheese (VG) * 7.5

ZUCCHINI FRITTI

Deep fried julienne green courgettes (VG) * 6.9

DRINK

WHITE WINE

	175ML	250ML	BOTTLE
Veneto IGT Pinot Grigio Castelli di RomeoeGiulietta	10.9	12.9	34.9
Vermentino di Sardegna DOC, Passo Sardo	12.9	16.9	49.9
Puglia IGT Bianco Fiano - Greco, A Mano	14.9	19.9	59.9

RED WINE

Montepulciano D'Abruzzo DOC, Rombi Danese	10.9	12.9	34.9
Primitivo Puglia IGT, A Mano	12.9	16.9	49.9
Negroamaro Puglia IGT, A Mano	14.9	19.9	59.9

ROSÉ WINE

Veneto IGT Pinot Grigio Rosé	11.9	16.9	44.9
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PROSECCO & CHAMPAGNE

	GLASS	BOTTLE
Prosecco Extra Dry	9.9	31.9
Möet & Chandon		120

BEER

	250ML	330ML	500ML
Peroni Nastro Azzurro	5.9		8.9
Peroni O.O %		5.9	

50 TOP WORLD ARTISAN PIZZA CHAINS



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 (V) *24.99

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) *17.99

PIZZA FRITTA

Ciccioli (pressed prok), salami Napoli, Agerola fior di latte cheese, ricotta cheese, black pepper, deep fried in sunflower oil (folded pizza) *17.99

QUATTRO FORMAGGI

Agerola fior di latte cheese, pecorino Romano D.O.P., parmesan cheese, blue cheese, soybean oil (V) * 17.99

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 *18.99

SALSICCIA E FRIARIELLI

Pork minced sausages, broccoli rabe (Friarielli), Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, soybean oil *17.99

ORTOLANA

Tomato sauce, black olives, Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, bell peppers, mushrooms, chilly, basil, soybean oil *17.99

*(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 *19.99

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 *19.99

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 *18.99

DESSERT

NODINI

Deep-fried knots of pizza dough with your favourite topping:

Nutella 8.99

White Chocolate +3

Pistachio cream +3

TIRAMISU

Italian "Savoiardi" dipped in coffee, layered with whipped cream of mascarpone cheese, Brazilian cocoa * 8.99

TOPPINGS

CHEESE

Buffalo Mozzarella	5
Agerola Fior di Latte	2
Ricotta	4
Burrata	5
Vegan Cheese	2
Parmesan Cheese	1.5
Pecorino Cheese	1.5
White Truffle Cream	5
Blue 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
Capers	2
Garlic	1
Truffle Oil	1

MEAT

Ciccioli	5
Salami Napoli	5
Parma Ham	6.5
Cotto Ham	6.5
Sausage Mince	5
Pancetta	5
Nduja	5
Tuna	4
Anchovies	4



** Please ask your waiter for advice on allergies
Vegan (VG)*, Vegetarian (V) * Gluten-free pizza available €3.50
* Our ingredients for pizza are gluten-free, there might be traces of gluten as there could be contaminations during the pizza-making process.*



@brusselpizzeriadamichele



www.pizzeriadamichele.be



Rue Antoine Dansaert 53, Brussels, Belgium

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.

