

da MICHELE

L'ANTICA PIZZERIA
DA MICHELE EST 1870

CIAO A TUTTI

THE SACRED TEMPLE OF PIZZA

Da Michele, famed for handcrafted
'ruota di carro' style Neapolitan pizza.

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TO START SPECIAlITÀ DEL SUD SPECIALTIES FROM SOUTH ITALY

FOCACCIA 6
Homemade Naples sourdough

**TRIS CONSERVA
DI VERDURE 22**
Mix veggies in sott'olio style

**PARMIGIANA DI
MELANZANE 25**
Slices of eggplant layered with tomato sauce, fresh basil, Agerola fior di latte, pecorino Romano DOP

**BURRATA
ALLA PUTTANESCA 26**
(Add Prosciutto toscano or Capocollo di Martina Franca +8)
125g of Puglia's Burrata served with with Leccino olives, sundry tomato & Cetara anchovies

**POLPETTE
DELLA NONNA 26**
Grandma homemade Wagyu beef meatballs in tomato sauce & Parmigiano Reggiano

**SALTIMBOCCA ALLA
ROMANA 28**
Sliced veal with prosciutto toscano & sage leaves, rolled up and cooked in white wine & butter sauce

**ZUPPA DI COZZE DI
TROPEA 29**
Fresh mussels served with cherry tomato in white wine and nduja sauce

**TAGLIERE
DI FORMAGGI 29**
Tris of Italian selected cheese

**GAMBERO ROSSO
DI MAZARA 38**
Red wild Mediterranean raw shrimp served with a touch of extra virgin olive oil (5 pcs)

**TAGLIERE
DA MICHELE 28/58**
Mix of Italian cold cut & cheese

INSALATE SALADS

**INSALATA
DA MICHELE 24**
Special from the chef

**CAESAR
CETARA SALAD 24**
Romain lettuce and croutons dressed with lemon juice, Leccino black olives, egg, Cetara anchovies, Worcestershire sauce, mustard, extra virgin olive oil, Parmigiano Reggiano

TO SHARE FRITTI NEAPOLITAN FRIED SPECIALTIES

**TRIS DI MONTANARINE
22**
Tris of fried mini Neapolitan pizza

FRITTO DI MARE 26
Calamari, prawn, Amalfi coast fin fish, buttered zucchini

FRITTO DI TERRA 24
Potato croquettes, rice balls stuffed with mozzarella, wagyu meatballs, chicken pop

Sparkling & still filtered water free flow - 2 per guest

PIZZA

LE CLASSICHE DA MICHELE THE CLASSICS FROM DA MICHELE

MARINARA 22
Tomato sauce, garlic, origano

MARGHERITA 28
(+\$5 double Agerola fior di latte) Tomato sauce, pecorino Romano DOP, Agerola fior di latte, fresh basil

COSACCA 25
Tomato sauce, pecorino romano DOP

MARITA 28
Half marinara/ half margherita

**LE ROSSE
TOMATO AND AGEROLA
FIOR DI LATTE BASE**

**LE BIANCHE
AGEROLA FIOR DI LATTE BASE**

PROVOLA & PEPE 29
Tomato sauce, smoked Naples provola, freshly cracked pepper

4 CHEESE 35
Agerola fior di latte, Gorgonzola dolce, pecorino romano DOP, smoked provola

ORTOLANA 32
Tomato sauce, Agerola fior di latte, pecorino Romano DOP, mix of veggies in sott'olio style

FRIARELLI & SALSICCIA 36
Agerola fior di latte, pecorino Romano DOP, friarelli napoletani, Italian sausage

TONNO & CIPOLLA 32
Tomato sauce, Agerola fior di latte, pecorino Romano DOP, tuna, Tropea red onion

PROSCIUTTO & FUNGHI 36
Agerola fior di latte, pecorino Romano DOP, cooked ham, mushrooms

CETARA 34
Tomato sauce, Agerola fior di latte, pecorino Romano DOP, Cetara anchovies, Leccino olives, capers

TOSCANA 38
Agerola fior di latte, pecorino Romano DOP, rocket salad, Viani Tuscany ham 30 month, Parmigiano Reggiano

DIAVOLA 34
Tomato sauce, Agerola fior di latte, pecorino Romano DOP, spianata calabra

TRUFFLE PORCINI 40
Agerola fior di latte, porcini mushroom, truffle paté, Parmigiano Reggiano

CAPRICCIOSA 35
Tomato sauce, Agerola fior di latte, pecorino Romano DOP, cooked ham, mushrooms, Leccino olives, artichoke

PUGLIESE 42
Agerola fior di latte, black Leccino olives, sundry tomato, capocollo di Martina Franca, pecorino Romano DOP, Burrata 125gr

BUFALINA 36
Tomato sauce, buffalo mozzarella cheese, basil

PASTA

All our pasta is handmade with semolina flour from Mulino Martimucci of Altamura which use the old natural drying process to maintain the authentic and genuine taste of Puglia.

PUTTANESCA DI TOTÒ 29
Spaghetti alla chitarra with Cetara anchovies sundry tomato, capers, Leccino olives & crunchy toasted bread

**LASAGNA NAPOLETANA
33**
Homemade egg pasta layered with tomato sauce, meatballs, sausage, Agerola fior di latte, pecorino Romano DOP, smoked ricotta

**ORECCHIETTE
ALLA POSITANESE 34**
Homemade orecchiette with Italian sausage, fresh cherry tomato, basil, Burrata & Parmigiano Reggiano

**LINGUINE
ALLE VONGOLE 35**
Linguine with fresh Asari claims in traditional white wine sauce

**RAGÙ DELLA
PORTIERA 36**
Slow cooked mix of beef chuck, pork ribs, Italian sausage with mix of herbs, onion and tomato sauce

**LINGUINE
ALL'ARAGOSTA
(x 2 pax) 88**
Linguine with special bisque sauce served with a whole lobster

DOLCI DESSERTS

AFFOGATO 12
A classic Italian coffee-based dessert featuring a scoop of ice cream "drowned" in a shot of hot espresso

CLASSIC TIRAMISU 14

**CHEESE CAKE AI
FRUTTI DI BOSCO 16**
Cheesecake accompanied by a medley of wild berries

CANNOLI 16
Sicilian pastry tubes filled with a sweet, creamy ricotta mixture.

Prices are subject to a 10% service charge and prevailing goods & services tax



In 1870 Condurro family started a long-lasting tradition of pizza maker masters in the heart of the center of Naples. Our mission is transmitting the true "taste" of Naples, serving a unique product — for taste and tradition — and guaranteeing, at the same time, the immersion in an atmosphere intimate and simple, faithful to our roots and that allows everyone to really feel as part of a family everywhere around the world.

Pronto! If you have any dietary requirements or allergies, please let us know. Da Michele takes all efforts to accommodate guests' dietary needs, however we cannot guarantee that our food will be allergen free. Grazie Mille!