BRUSCHETTA £6.95

2 Slices of crunchy homemade bread topped with Datterino tomato, garlic and fresh basil (VG)* Add Stracciatella Cheese *£3.00

CROCCHE DI PATATE £5.95

Potato croquette with parmesan cheese and Agerola fior di latte cheese

POLPETTE AL SUGO £11.95 Slow cooked meatballs in a rich tomato sauce

ARANCINO £5.95 Crispy deep fried Sicilian balls of rice (V) *

BURRATA £12.95 Seasoned datterino tomatoes topped with creamy burrata (V) *

CALAMARI £12.95 Crispy deep-fried squid served with lemon mayonnaise

PARMIGIANA £11.95

Layered pie made with aubergine, Agerola fior di latte cheese, Parmesan Reggiano 30 months aged, and fresh basil (V) *



ARRABBIATA £15.90

Penne pasta, tomato sauce, fresh chilli, Datterino tomatoes (VG)*

SORRENTINA £16.90

Potato gnocchi, tomato sauce, basil, Agerola fior di latte cheese, parmesan Reggiano cheese 30 months aged (V)*

CARBONARA £16.90

Spaghetti pasta, eggs yolk, pecorino Romano D.O.P. cheese, aged guanciale, black pepper

BOLOGNESE £18.90

Fresh tagliatelle pasta with minced beef ragu, parmesan Reggiano cheese 30 months aged

RAVIOLI AL TARTUFO £19.90

Fresh ravioli filled with black truffle and mushroom, white truffle cream, parmesan Reggiano cheese 30 months aged (V)* *also available with fresh Tagliatelle pasta

FUSILLI AL PESTO £18.90

Fusilli pasta with homemade basil pesto topped with creamy stracciatella cheese (V)*



A discretionary service charge of 12.50% will be added to your bill * Please ask your waiter for advice on allergies * Vegan (VG), Vegetarian (V) * Gluten-free pizza and pasta extra cost *Our ingredients for pizza are gluten-free, there might be traces of gluten as there could be contaminations during the pizza-making process. * Extra toppings on request



MARINARA £9.95 Tomato sauce, oregano, garlic, seed soy oil (VG)*

MARGHERITA £10.95

Tomato sauce, basil, Agerola fior di latte cheese, pecorino Romano D.O.P.

cheese, seed soy oil $(V)^*$ Double Cheese £11.95 | Buffalo Cheese £12.50 | Vegan £11.95

MARITA £12.50 Half margherita, half marinara (V)*

NAPOLETANA £13.95

Tomato sauce, basil, Agerola fior di latte cheese, Cetara anchovies, black olives, capers, oregano, seed soy oil

CALZONE £13.95

Tomato sauce, ciccioli (pressed pork), salami Napoli, Agerola fior di latte cheese, ricotta cheese, pecorino Romano D.O.P. cheese, basil, black pepper, seed soy oil (folded pizza)

PIZZA FRITTA £13.95

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

SALSICCIA E FRIARIELLI £13.95

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

TRUFFLE MUSHROOM £19.95

Champion London Pizza Festival 2019 | Winner Best Topping 2022 "White" Base with Agerola fior di latte cheese, white truffle cream, mushrooms, pecorino Romano D.O.P. cheese, shaved black truffle, basil, black truffle extra virgin olive oil (V)*

DIAVOLA £13.95

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

SICILIANA £13.95

Aubergine parmigiana, parmesan Reggiano cheese 30 months aged, tomato sauce, Agerola fior di latte cheese, basil, extra virgin olive oil (V)*

CAPRICCIOSA £14.95

Tomato sauce, Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, cooked ham, artichokes, mushrooms, black olives, seed soy oil

CALABRESE £14.95

Tomato sauce, Agerola fior di latte cheese, fresh Nduja from Spilinga (spreadable spicy sausage), rolled bacon, pecorino Romano D.O.P. cheese, soy oil

REGINA £19.95

Datterino tomatoes, Agerola fior di latte cheese, Parma ham, rocket salad, burrata cheese, extra virgin olive oil

QUATTRO FORMAGGI £14.95

Agerola Fior di latte cheese, pecorino Romano D.O.P. cheese, parmesan Reggiano cheese 30 months aged, blue cheese (V)*

VERACE £16.95

Ragu Beef, Slow cooked meatballs in a rich tomato sauce Agerola Fior di latte cheese, basil, pecorino Romano D.O.P. cheese, extra virgin olive oil

ORTOLANA £14.95

Tomato sauce, black olives, Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, bell peppers mushrooms, fresh chilly, basil, soybean oil (VG)*No cheese vegan option £15.95

CHEESE

Buffalo Mozzarel Agerola Fior di L Ricotta Burrata Vegan Cheese Parmesan Cheese Pecorino Cheese Stracciatella Chee

Blue Cheese FISH

Tuna **Cetara Anchovies**



VEGETABLE

la	£5	Mushrooms	£3	Ci
Latte	£2	Aubergine	£3	Sa
	£4	Courgette	£3	Pa
	£5	Artichokes	£4	C
	£2	Friarielli	£3	Sa
9	£1.5	Cherry Tomatoes	$\pounds 2$	C
	£1.5	Rocket Salad	£1.5	Ra
ese	£3	Onions	£1.5	G
	£3	Black Olives	£2	Re
		Bell Pepper	£3	N
		Fresh Chilli	£1	
	£3 🔸	Shaved Truffle	£6	•
s	£3			

MEAT

Ciccioli	£5
Salami Napoli	$\pounds 5$
Parma Ham	£6.5
Cotto Ham	£6.5
Sausage Mince	$\pounds 5$
Chicken	$\pounds 5$
Ragu Beef	$\pounds 5$
Guanciale	$\pounds 5$
Rolled Bacon	$\pounds 5$
Nduja	$\pounds 5$

SIDE & SALAD

ROCKET SALAD £5.90

Rocket salad, cherry tomatoes, parmesan cheese (VG)* Recommended artichokes and black olives +£3.5

ZUCCHINI FRITTI £5.50

Deep fried julienne green courgettes (VG)*

BREAD £4.50

4 Slices of our home made bread (VG)*

CAESAR £14.90

Chicken breast, lettuce, croutons, parmesan Reggiano cheese 30 months aged, Caesar dressing

FOCACCIA £7.90

Classic | Chilli | Garlic Truffle (VG)* Recommended Parma ham +£6.5

FRENCH FRIES £4.50 Classic | Truffle (VG)*

Recommended parmesan cheese +£1

DESSERT

DELIZIA A LIMONE £8.50

Sponge cake, soaked with limoncello filled with lemon fragrance cream and lemon chantilly sauce

TIRAMISÙ £8.50

Italian "Savoiardi" dipped in coffee, layered with whipped cream of mascarpone cheese, Brasilian cocoa

NODINI

- Nutella £8.50
- White chocolate £9.00
- Black and white £9.90
- Pistachio £9.90

ROCHER £8.50

Chocolate sponge cake, filled with "Nutella", with a heart of friable puff pastry, covered with milk chocolate and hazelnut grain

(3) @pizzeriadamicheleuk

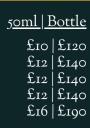
💮 www.anticapizzeriadamichele.co.uk

44 Old Compton Street, Soho W1D 4TY London

53 King Street, M24LO Manchester

VODKA

Smirnoff Red Label Absolut Original Absolut Citron Absolut Vanilia Grey Goose L'Original



TEQUILA

Jose Cuervo Gold / Reposado Jose Cuervo Especial Silver Tequila Rose Strawberry Patron XO Café Don Julio 1942 Clase Azul

£10 | £120 £10 | £120 $f_{12}|f_{140}$ £15 | £160 £25 | £450 £450

£10 | £140

 $f_{12}|f_{140}$

£15 | £160

£15 | £160

£18 | £200

£25 | £300

£10 | £120

£10 | £120

 f_{12} | f_{140}

 $f_{12} | f_{140}$

£16 | £100

£16 | £190

£25 | £300

£10 | £120

 $f_{12}|f_{140}$

 $f_{12}|f_{140}$

£12 | £140

£15 | £160

£16 | £190

£7.5 | £59 £7.5 | £59

 $f_{7.5}|f_{59}$

£10 | £79

£10 | £79

£10 | £79

£10 | £79

£10 | £79

 $f_{12}|f_{89}$

WHISKEY

Iameson Irish Jack Daniel's Maker's Mark Hennessv VS Talisker 10YO Single Malt Scotch Hennessy XO

RUM

Captain Morgan Spiced Gold Captain Morgan Dark Bacardi Carta Blanca The Kraken Black Spiced El Dorado Demerara 12YO Diplomatico Reserva Exclusiva Ron Zacapa Centenario XO

GIN

Beefeater London Dry Beefeater Pink - Strawberry Gordon's Gin Bombay Sapphire Hendricks Monkey 47 Schwarzald Dry

LIQUEUR / DIGESTIF

Limoncello Vecchio Amaro Del Capo Sambuca Antica Classic Amaro Montenegro Amaro Averna Grappa Disaronno Amaretto lagermeister Fernet Branca

CLASSIC COCKTAILS

on demand £12

SIGNATURE COCKTAILS

DRUNK IN LOVE £14

Pink Gin, Lemon Juice, Pink Peppercorn Syrup, Single Cream, Lemon, Aquafaba Topped up with Prosecco

RAZMO ROYAL £14

Vodka, Raspberry, Lemon, Cranberry layered with Prosecco

BELLA ROSE £16

Peach & Passion-infused Gin, Passion Liqueur, Kiwi Lech, Pure Lychee, Vanilla, Lemon, Aquafaba

SMOKED OLD FASHION IN OAKWOOD £16

Bourbon Whiskey, Blanded with Brown and Aromatic Bitter, Smoked in Oakwood

SMOKED KENTUCKY £16

Bourbon, Amaro Montenegro, Vanilla, Bitter, Smoked with bourbon wood

CHAMPAGNE & PROSECCO

Prosecco Moet Dom Perignon Brut Dom Perignon Rosé

SOFT DRINKS

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С
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COFFEE

Espresso
Macchiato
Americano
Cappuccino
Hot Chocolate
Latte Macchiato
Tea (different flavours available)
Irish Coffee

WHITE WINE

Frascati Superior Santa Teresa Verdicchio dei Castelli di Jesi Classico Pinot Grigio Ca' Montini Single Vinevard Gavi di Gavi Villadoria

RED WINE

Corte Vigna Montepulciano D'Abruzzo Primitivo Primasole Volpetto Chianti Docg Riserva Centenero Amarone Docg

ROSE WINE

SPRITZ Aperol Spritz £10 Aperol, Prosecco, Soda Campari, Prosecco, Soda Elderflower Liqueur, Prosecco, Mint, Soda Negroni £10 Campari, Martini Rosso, Beefeater Gin Limoncello Spritz £10 Limoncello, Prosecco, Soda

125ml | Bottle

£8.90 £35

Single | Double

£2.90 |£3.50

£3.50

£3.50

£4.50

£4.50

£4.50

£4.50

£12.00

£100

£350

£450

Peroni Red Label Peroni Nastro Peroni Libera (alcohol free) Peroni Gran Riserva

* A discretionary service charge of 12.50% will be added to your bill * Our standard shot size is 50ml, 25ml liqueurs available on request * 125ml wines available on request (N*) also available non-alcoholic | Virgin Cocktail £10

info@anticapizzeriadamichele.co.uk www.anticapizzeriadamichele.co.uk

WINE

Cielo Familia Pinot Grigio Rose Cote de Provence Rose Carte Noire

<u>175 ml | 250 ml | Bottle</u>

£9.90	£11.90	£33.90
£10.90	£12.90	£34.90
£12.90	£16.90	£49.90
£14.90	£19.90	£59.90

£9.90 | £11.90 | £33.90 $\pounds_{10.00} | \pounds_{12.00} | \pounds_{34.00}$ £12.90 | £16.90 | £49.90 £80.00

£9.90 | £11.90 | £33.90 £13.00 | £18.00 | £55.00

BEER

<u>330ml | 5</u>00ml £6 | £6 £6 £8.90



