

DAMICHELEMALAGA.COM



MENU





STARTERS

CROCCHÈ

[1-3-7-9]

Potatoes, Grana Padano cheese and mozzarella cheese

€ 3,50

ARANCINO

[1-3-7-9]

Carnaroli rice, minced meat, tomato sauce, mozzarella cheese and Grana Padano cheese

€ 4

FRITTATINA CLASSICA

[1-3-7-9]

Bucatini pasta, minced meat, mozzarella cheese, Grana Padano cheese, béchamel sauce and peas

€ 4,50

ZEPPOLINE NAPOLETANE

[1-3-7-9]

Classic Neapolitan "zeppoline"

€ 5

BRUSCHETTE AL POMODORO

[1]

Toasted bread with cherry tomatoes, garlic, oil and oregano

€ 6

PATATINE FRITTE

[1-3-7-9]

French fries

€ 5,50

MONTANARE CLASSICHE

4 units

[1-3-7-9]

4 classic "montanare" with tomato sauce, Grana Padano cheese

€ 7



A'MONTANARA

Bread and service € 1,50
Allergens can be found
in the relevant section at the bottom of the menu



STARTERS

FIOR DI ZUCCA

[1-3-7-9]

Courgette flowers stuffed with cheese cream and black pepper and provola cheese

€7

MOZZARELLA IN CARROZZA

[1-3-7-9]

Mozzarella cheese and white bread in a crispy breading

€7

PARMIGIANA DI MELANZANE

[1-3-7-9]

Breaded and fried eggplant, mozzarella cheese, tomato sauce, grana padano cheese, black pepper and basil

€9

BURRATINA PUGLIESE

[1-7-8]

Burrata PDO cheese 125 g, lamb's lettuce, pistachio pesto, carasau bread, pistachio grain and olive oil

€11



A' PARMIGIANA



SALADS

CAESAR SALAD

[1-3-4-7-10]

Romaine lettuce, croutons, grilled chicken, boiled egg, crispy bacon, Grana Padano cheese shaving, Caesar dressing

€13

VEGANA

[12]

Diced beetroot, rocket, lamb's lettuce, artichoke quarters, celeriac crisps and citronette dressing

€13

Bread and service € 1,50
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TRADITIONAL NEAPOLITAN PIZZAS

MARINARA

[1-6]

Tomato sauce, oregano, garlic, basil and soy oil

€ 9,50

MARGHERITA

[1-6-7]

Tomato sauce, "fior di latte di Agerola" mozzarella cheese, pecorino PDO cheese, basil and soy oil

€ 12

DOUBLE MOZZARELLA €15

PROVOLA E PEPE

[1-6-7]

Tomato sauce, provola cheese, black pepper, pecorino PDO cheese, basil and soy oil

€ 13

COSACCA

[1-6-7]

Tomato sauce, basil, pecorino PDO cheese and soy oil

€ 10,50

O'CALZONE

[1-6-7]

Pizza closed with ricotta, cicoli, salami, mozzarella "fior di latte di Agerola", black pepper, basil, pecorino PDO cheese, basil and soy oil

€ 16

A'PIZZA FRITTA

[1-3-6-7-9]

Fried folded pizza filled with tomato, provola cheese, ricotta cheese, "cicoli", salami, black pepper, pecorino PDO cheese, basil and soy oil

€ 16

SPECIAL PIZZAS

OFFICIAL

[1-3-6-7-9]

Tomato sauce, provola cheese, fried meatballs, fried eggplant, black pepper, salted ricotta cheese shaving, basil, pecorino PDO cheese and soy oil

€ 15

PISTACCHIO

[1-3-6-7-8-10-11-12]

Mozzarella cheese "fior di latte di Agerola", burrata cheese 125gr, mortadella, pistachio pesto, pistachio grains and soy oil.

€ 17



Bread and service € 1,50
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TARTUFO

[1-6-7-12]

Truffle cream, "fior di latte di Agerola" mozzarella cheese, burrata cheese 125gr, pecorino PDO cheese, basil and soy oil

€ 17

ZOLA NDUJA

[1-6-7]

Nduja, caramelized onion, gorgonzola cheese, salami, provola cheese, spicy honey, pecorino PDO cheese, basil and soy oil

€ 16,50

ITALIA

[1-6-7]

"Fior di latte di Agerola" mozzarella cheese, rocket, cherry tomatoes, Parmigiano cheese shaving, pesto mousse and 125g burrata cheese, pecorino cheese PDO, basil, extra virgin olive oil

€ 16,50

PRIMAVERA

[1-6-7]

Cherry tomato, "fior di latte di Agerola" mozzarella cheese, Parma ham, rocket, Parmigiano cheese shaving, pecorino PDO cheese, basil, extra virgin olive oil

€ 17

CLASSIC PIZZAS

CAPRICCIOSA

[1-6-7-12]

Tomato sauce, mushrooms, artichokes, black olives, cooked ham, "fior di latte di Agerola" mozzarella cheese, basil, pecorino PDO cheese, basil and soy oil

€ 16

SALSICCIA E FRIARELLI

[1-6-7-12]

Sausage, "fior di latte di Agerola" mozzarella cheese, provola cheese, friarelli, pecorino PDO cheese, basil and soy oil

€ 16

QUATTRO FORMAGGI

[1-6-7-12]

Gorgonzola cheese, emmental cheese, "fior di latte di Agerola" mozzarella cheese, provola cheese, pecorino PDO cheese, basil and soy oil

€ 16

COTTO & FUNGHI

[1-6-7-12]

"Fior di latte di Agerola" mozzarella cheese, mushrooms, cooked ham, pecorino PDO cheese, basil and soy oil

€ 15

PUB

[1-3-6-7-9]

Wurstel, french fries, "fior di latte di Agerola" mozzarella cheese, pecorino PDO cheese, basil and soy oil

€ 15

DIAVOLA

[1-6-7]

Tomato sauce, "fior di latte di Agerola" mozzarella cheese, salami, chilli flakes, pecorino PDO cheese, basil and soy oil

€ 14

MARADONA

[1-6-7]

Tomato sauce, Bufala Campana PDO mozzarella cheese, pecorino PDO cheese, basil and extra virgin olive oil

€ 15

Bread and service € 1,50
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NAPOLETANA

[1-4-6-7-12]

Tomato sauce, "fior di latte di Agerola" mozzarella cheese, anchovies, capers, oregano, pecorino PDO cheese and soy oil

€ 15

ORTOLANA

[1-3-6-7-9]

"Fior di latte di Agerola" mozzarella cheese, fried eggplant, fried courgettes, cherry tomatoes, provola cheese, pecorino PDO cheese, basil and soy oil

€ 14,50

MARGHERITA VEGANA

[1-6]

Vegan mozzarella, tomato sauce, basil and soy oil

€ 13,50

EXTRA TOPPING

- Solea tomatoes | Red onion €1
- Capers | Fried eggplants | Fried courgettes | Rocket €1.50
- Cooked ham | Neapolitan salami | Sausage | Cicoli | Red cherry tomatoes | Ricotta cheese | Grana padano cheese shavings | Gorgonzola cheese | Emmental cheese | Wurstel | Caramelised onion | Mushrooms | Black olives | Artichokes €2
- Fior di latte cheese | Mortadella | Nduja | Anchovies | Tuna | Vegan mozzarella €2.50
- Bufala D.O.P cheese | Parma Ham | French Fries €3
- Burrata Cheese from Puglia IGP €4,50€



Bread and service € 1,50
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FIRST COURSES

TAGLIATELLE ALLA BOLOGNESE

[1-3-7-9]

Tagliatelle pasta with minced meat, tomato sauce and Grana Padano cheese

€ 13,50

LASAGNA

[1-3-7-9]

Lasagna sheet with bechamel and minced meat, tomato sauce e mozzarella cheese

€ 13,50

GNOCCHI ALLA SORRENTINA

[1-7-9]

Gnocchi with tomato sauce, basil and smoked provola cheese

€ 13,50

ZITO ALLA GENOVESE

[1-3-7-9]

Ziti pasta with slow-cooked beef and slow-cooked onions

€ 14,50

RIGATONI ALLA CARBONARA

[1-3-7]

Rigatoni pasta with eggs, pecorino PDO cheese and bacon (guanciale)

€ 14,50

ZITO ALLA LARDIATA

[1-7-9]

Ziti pasta with classic Neapolitan "lardiata", San Marzano tomato, Colonnata lard, basil, extra virgin olive oil, pecorino PDO cheese

€ 14,50

SPAGHETTI PESTO & BURRATA

[1-3-6-7-8-10-11-12]

Spaghetti pasta with pesto, burrata cheese, and confit cherry tomatoes

€ 15,50

MAIN COURSES



POLPETTE AL RAGÙ

[1-3-7-9]

Meatballs in tomato sauce with toasted bread, Grana Padano cheese shaving

€ 13

PETTO DI POLLO ARROSTO

Roast chicken breast with lamb's lettuce salad, datterini tomatoes and citronette

€ 16,50

TAGLIATA DI MANZO

Grilled sliced beef 350 g, choose your side

€ 23,50

Bread and service € 1,50
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SIDE DISHES

FRIARIELLI

[12]

Friarielli Napoletani

€4

MELANZANE A FUNGHETTO

[1-3-7-9]

Fried eggplants with tomato sauce, cherry tomatoes and basil

€4

FAGIOLINI AGLIO, OLIO & LIMONE

Sautéed green beans with garlic, oil, and lemon

€4

INSALATA MISTA

Romaine lettuce, lamb's lettuce and rocket

€4

BABY MENÙ

PENNE AL POMODORO

[1]

Penne pasta with tomato sauce and basil

€8,50

PENNE AL PESTO

[1-7]

Penne pasta with genovese pesto

€8,50

SPAGHETTI AL BURRO

[1-7]

Spaghetti pasta with butter and Grana Padano cheese

€8,50

COTOLETTA E PATATINE

[1-3-7-9]

Breaded chicken breast with French fries with french fries

€11,50

BABY MARGHERITA

[1-6-7]

Tomato sauce, "fior di latte di Agerola" mozzarella cheese, basil, pecorino PDO cheese and soy oil

€9

BABY WÜRSTEL E PATATINE

[1-3-6-7-9]

Wurstel, "fior di latte di Agerola" mozzarella cheese, french fries, pecorino PDO cheese and soy oil

€12



O' SCUGNIZZO

Bread and service € 1,50
Allergens can be found
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DRINKS

STILL WATER € 2,50

SPARKLING WATER € 2,50

SAN PELLEGRINO WATER € 3,50

PANNA WATER € 3,50

COCA COLA € 2,80

COCA COLA ZERO € 2,80

FANTA € 2,80

FANTA LEMON € 2,80

SPRITE € 2,80

AQUARIUS LEMON/ ORANGE € 2,80

ESTATHE LEMON / PEACH € 3

draft BEER



NASTRO AZZURRO

€ 2,50 / € 3,50 / 4,50€

[0.25L. / 0.3 L. / 0.5 L.]

bottled BEER

PERONI ORIGINALE € 3

ESTRELLA GALICIA € 3

PERONI LEMON € 4

NASTRO AZZURRO 0.0 € 4

PERONI SENZA GLUTINE € 4,50

1906 ROSSA € 4,50

IPA € 5

PERONI DOPPIO MALTO € 5

Bread and service € 1,50

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SPARKLING WINE

PROSECCO D.O.C.
€ 5 / 20€
GLASS / BOTTLE

LAMBRUSCO ROSADO
16.50€
BOTTIGLIA

LAMBRUSCO ROJO
16.50€
BOTTIGLIA

ROSÈ WINE

SOLE ROSATO
€ 5 / 20€
GLASS / BOTTLE

PINOT GRIGIO
BLUSH
€ 5 / 20€
GLASS / BOTTLE

WHITE WINE

PINOT GRIGIO DOC
€ 4,50 / 19€
GLASS / BOTTLE

FALANGHINA
€ 5 / 20€
GLASS / BOTTLE

CHARDONNAY
€ 4,50 / 18€
GLASS / BOTTLE

RED WINE

MONTEPULCIANO
€ 5 / 18€
GLASS / BOTTLE

AGLIANICO D.O.C.
€ 5,50 / 19€
GLASS / BOTTLE

NERO D'AVOLA
€ 5 / 18€
GLASS / BOTTLE



Bread and service € 1,50
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COCKTAILS

VERMOUTH WHITE / RED	€4,50	AMERICANO	€9
TINTO DE VERANO	€5	HUGO SPRITZ	€9
ABSOLUT VODKA LEMON	€8	MOSCOW MULE	€9
ABSOLUT VODKA TONIC	€8	NEGRONI	€9
APEROL SPRITZ	€8	HENDRICKS GIN TONIC	€9,50
CAMPARI SPRITZ	€8,50	WHISKY & COCA	€10
LIMONCELLO SPRITZ	€8,50	GREYGOOSE VODKA TONIC	€10
TANQUERAY GIN LEMON	€8,50	GREYGOOSE VODKA LEMON	€10
TANQUERAY GIN TONIC	€8,50	HENDRICKS GIN LEMON	€10
ABSOLUT VODKA RED BULL	€9		



ALLERGEN LIST

Allergens are indicated on the menu by their reference number or in the allergen register. Our products are handmade; therefore, we cannot guarantee that the final products are completely free from traces of allergens, even if these are not listed in the recipe. Our staff are on hand to answer any queries you may have.



1. GLUTEN

Cereals containing gluten, such as: wheat, rye, barley, oats, spelt, kamut and their hybrid varieties, as well as products derived from them



8. NUTS

Nuts such as: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and products derived from them



2. SHELLFISH

Shellfish and shellfish products



9. CELERY

Celery and celery products



3. EGGS

Eggs and egg products



10. MUSTARD

Mustard and mustard products



4. FISH

Fish and fish products, except: gelatine or isinglass used as a fining agent in beer or wine



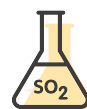
11. SESAME SEEDS

Sesame seeds and sesame-based products



5. PEANUTS

Peanuts and peanut products



12. SULPHUR DIOXIDE AND SULPHITES

Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l, expressed as SO₂



6. SOY

soy and soy products



13. LUPINS

Lupins and lupin products



7. MILK

Milk and dairy products, including lactose



14. SEAFOOD

Seafood and seafood products

