



# BRUNCH

## DOWNTOWN PROMENADE

@MichaelsPizzeria 
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 @TrueNaplesPizza 
 #MichaelsPizzeria

### EGGS

Two organic eggs (over easy or scrambled).  
Served with brioche toast and house jam.

CAPRINO E CARCIOFI . . . . . 11  
Pesto, baby artichokes, fingerling potatoes, house-made mozzarella, and goat cheese.

CAPRICCIOSA . . . . . 11  
House-made mozzarella, artichokes, mushrooms, prosciutto cotto, and olives.

SALSICCIA E FUNGHI . . . . . 11  
Working Class Kitchen fennel sausage and mushrooms.

VEGETALI FRITTATA . . . . . 11  
Seasonal vegetables and smoked mozzarella.

### FAVORITES

CINNAMON ROLLS . . . . . 7  
Cast-iron-baked with rosemary syrup.

FRENCH BRIOCHE TOAST . . . . . 7  
Served with strawberries and cream or Nutella.

WAFFLE . . . . . 7  
Served with choice of syrup, jam, or nutella.

CEREALI AL BICCHIERE . . . . . 6  
House-made granola, yogurt, nutella, and seasonal fruit.

### ANTIPASTI

ARANCINI DI MOZZARELLA . . . . . 10  
Fried House-made mozzarella with spicy eggplant caponata.

CHEF'S PLATE . . . . . 20  
2 over easy organic eggs, spicy fennel sausage, roasted potatoes, bacon, arugula, and toast with jam.

PROSCIUTTO, BURRATA . . . . . 10  
Parma prosciutto and burrata.

CALAMARI FRITTI . . . . . 10  
Deep fried calamari, and zucchini with spicy marinara sauce.

PIATTO DI SALUMI . . . . . 18  
Selected traditional Italian cold cuts with parmesan and marinated olives.

### SIDES

WCK FENNEL SAUSAGE . . . . . 5

TWO ORGANIC EGGS . . . . . 4

SMOKED BACON . . . . . 4

BRIOCHE TOAST WITH HOUSE JAM OR NUTELLA . . . . . 3

GARLIC-ROASTED NEW POTATOES SERVES TWO . . . . . 5

NUTELLA OR HOUSE JAM . . . . . 1

### INSALATE

INSALATA DI GESARE . . . . . 9  
Romaine, herbed croutons, white anchovies, grana, and Caesar dressing.

CAPRESE . . . . . 12  
Heirloom tomatoes, burrata cheese, basil, and olive oil.

TONNO . . . . . 12  
Tuna conserva, green beans, hard-cooked egg, Taggiasca olives, potatoes, red onions, and little gems.

INSALATA DELLO CHEF . . . . . 14  
Romaine, radicchio, quinoa, house-made mozzarella, hard-cooked egg, pancetta, and prosciutto cotto.

ADD FREE-RANGE MARY'S CHICKEN BREAST OR PRAWNS TO ANY SALAD . . . . . 6

### PANINI

Panini served with roasted potatoes or arugula salad

PROSCIUTTO CRUDO PANINI . . . . . 10  
Parma cured ham and house-made mozzarella.

CARCIOFI PANINI . . . . . 10  
Confit baby artichokes, house-made mozzarella, and pesto.

QUATTRO FORMAGGI PANINI . . . . . 12  
House-made mozzarella, fontina, gorgonzola, smoked mozzarella and prosciutto cotto.

CHIANINA BURGER . . . . . 12  
Wood-fired Chianina burger with lettuce, red onions, and house aioli.

Add Cheese \$1.00: House-made Mozzarella, Gorgonzola, or Fontina.

Add Meat \$2.00: Crispy Speck or Bacon.

### BEVERAGES

FRESH-SQUEEZED ORANGE JUICE . . . . . 4

ICED TEA . . . . . 3

MIGHTY LEAF HOT TEA . . . . . 3

MEXICAN COKE . . . . . 4

DIET COKE . . . . . 3

SPRITE . . . . . 4

ARANCIATA ROSSA . . . . . 3

APIQE SPARKLING WATER (UNLIMITED REFILLS) . . . . . 1

### PIZZE

Cooked in a wood-fired oven at 800 degrees. Pizzas are served uncut - this style of pizza is not sliced for its authenticity and quality. If you prefer the pizza crispy and cut, please let us know.

MARINARA . . . . . 10  
Tomato sauce, garlic, oregano, basil, and extra virgin olive oil.

MARGHERITA . . . . . 14  
House-made mozzarella, tomato sauce, basil, and extra virgin olive oil.

FIORI DI SALSICCIA . . . . . 17  
Squash blossoms, Working Class Kitchen fennel sausage, eggplant, house-made mozzarella, and tomato sauce.

CAPRICCIOSA . . . . . 16  
Prosciutto cotto, artichokes, mushrooms, olives, house-made mozzarella, and tomato sauce.

PORCHETTA . . . . . 16  
Working Class Kitchen porchetta, roasted peppers, smoked house-made mozzarella, and pesto.

### PIZZE BIANCHE

CARBONARA . . . . . 17  
House-made mozzarella, ricotta cheese, pancetta, corn, and two organic eggs.

BREAKFAST WITH MICHAEL . . . . . 17  
House-made mozzarella. Mushrooms, prosciutto cotto, two organic eggs, and parmesan.

POLLO LIMONE . . . . . 17  
Organic free-range chicken, spinach, house-made mozzarella, fontina, and lemon zest.

CAPRESE CON BUFFALA . . . . . 17  
Buffala mozzarella, heirloom tomatoes, basil, and olive oil.

### ROTOLINO E CALZONE

ROTOLINO DI CARCIOFI . . . . . 13  
Artichokes, house-made mozzarella, and pesto.

ROTOLINO COTTO E MOZZARELLA . . . . . 13  
Artisanal ham and house-made mozzarella.

GLUTEN FREE PIZZA AVAILABLE . . . . . ADD 3.00  
TAKES UP TO 15MIN OR MORE TO COOK

ADD TO ANY PIZZA OR CALZONE:

Organic egg / Sausage\* / Vegetables: . . . . . 2.50

Cured meats, Cheese: . . . . . 3

Anchovies, Free-range Mary's chicken: . . . . . 4

## WHY ISN'T MY PIZZA SLICED, YOU ASK? WE'RE JUST KEEPING IT REAL.

You see, slicing a pie immediately after it comes out of the oven causes moisture to form beneath it. The folks in Naples are not ones for soggy pizza, and neither are we. So, we suggest you do what we do—use a fork and knife. But, hey, if that's not your thing, just ask us to slice it for you. It's no problem.

**HAPPY HOUR**  
TUESDAY - FRIDAY 5PM - 7PM  
— 1/2 OFF SELECT BEER, WINE & ANTIPASTI —  
— \$6 COCKTAILS —

*First Wednesday*  
*Wines-Night*  
3-COURSE PRIX-FIXE DINNER & WINE FLIGHT  
EVERY 1ST WEDNESDAY OF THE MONTH

**WEEKEND BRUNCH**  
SATURDAYS 11:30AM-2:30PM  
SUNDAYS 10:30AM-2:30PM

**MARGHERITA MONDAYS!** FREE PIZZA!  
ALL DAY EVERY MONDAY  
\*Buy any Pizza get one free Margherita pizza. Dine-in only. Available all day, every Monday.



## ITALIAN WINES

Join us every 1st Wednesday for our monthly wine flight dinner featuring a new wine region and food pairings. Ask your server for details.

### SPARKLING WINES

**PROSECCO DI VALDOBBIADENE, COL DE' SALICI**  
*Veneto* . . . . . 10 . . . 34

**BRUT ROSE, COL DE' SALICI**  
*Veneto* . . . . . 10 . . . 34

**MOSCATO, SARACCO 2015**  
*Piemonte* . . . . . 10 . . . 34

### WHITE WINES

**PINOT GRIGIO, RIFF, LAGEDER 2015**  
*Alto Adige* . . . . . 8 . . . 27

**CHARDONNAY, TORMARESCA 2015** . . . . . 8 . . . 27  
*Puglia*

**FALANGHINA, FEUDI DI SAN GREGORIO 2014**  
*Campania* . . . . . 9 . . . 30

**ANTHILIA, DONNAFUGATA 2015** . . . . . 9 . . . 30  
*Sicilia*

**ORVIETO, ANTINORI, 2014** . . . . . 9 . . . 30  
*Umbria*

**CHARDONNAY, CASTELLO DELLA SALA 2013**  
*Umbria* . . . . . 12 . . . 38

**ROERO ARNEIS, PRUNOTTO 2014**  
*Piemonte* . . . . . 11 . . . 36

### ROSE WINES

**ROSE, "CALAFURIA", TORMARESCA 2014**  
*Toscana* . . . . . 10 . . . 34

### REDS

**NEPRICA, TORMARESCA, 2013** . . . . . 8 . . . 27  
*Puglia*

**NERO D' AVOLA, VILLA POZZI 2013** . . . . . 8 . . . 27  
*Sicilia*

**MONTEPULCIANO D'ABRUZZO, LA VALENTINA 2015**  
*Abruzzo* . . . . . 9 . . . 30

**CHIANTI, CETAMURA 2015** . . . . . 9 . . . 30  
*Toscana*

**"SUPER TUSCAN", LE MAESTRELLE, ANTINORI 2014**  
*Toscana* . . . . . 10 . . . 34

**DOLCETTO D'ALBA, PRUNOTTO 2013**  
*Piemonte* . . . . . 10 . . . 34

**ETNA ROSSO, PLANETA 2014**  
*Sicilia* . . . . . 12 . . . 38

**MOMPERTONE, PRUNOTTO 2011**  
*Piemonte* . . . . . 12 . . . 38

**PRIMITIVO, "TORCICODA" TORMARESCA 2012**  
*Puglia* . . . . . 12 . . . 38

### REDS

**CHIANTI CLASSICO, ANTINORI PEPPOLI 2013**  
*Tuscany* . . . . . 42

**AGLIANICO, "TRENTANGELI", TORMARESCA 2011**  
*Salento* . . . . . 43

**VINO NOBILE DI MONTEPULCIANO, LA BRACCESCA 2012, Toscana** . . . . . 48

**BRUCIATO, GUADO AL TASSO, 2014**  
*Toscana* . . . . . 49

**AGLIANICO, "RUBRATO", FEUDI SAN GREGORIO 2013**  
*Campania* . . . . . 34

**CORVINA, PALAZZO DELLA TORRE, ALLEGRIANI 2011**  
*Veneto* . . . . . 34

**LACRIMA CHRISTI ROSSO, DI ANGELIS 2013**  
*Campania* . . . . . 36

## NON-ITALIAN WINES



**= WINE ON TAP**

Unlike bottled wine, tap wines are not subject to oxidation and so they deliver a proper and consistent taste from the first glass to the last.

### WHITES

**SAUVIGNON BLANC, GIRLS IN THE VINEYARD**  
*Napa* . . . . . 9 . . . 30

**RIESLING, EROICA 2014**  
*Washington* . . . . . 11 . . . 36

 **CHARDONNAY, BIANCHI 2015**  
*Napa Valley, CA* . . . . . 9

### REDS

 **PINOT NOIR, ANGELINE 2015**  
*Santa Rosa, CA* . . . . . 9

 **SYRAH, QUPE 2015**  
*Central Coast, CA* . . . . . 10

**CARMENERE, HARAS DE PIRQUE 2013**  
*Chile* . . . . . 8 . . . 32

### REDS

**MERLOT, "SEVEN FALLS" 2012** . . . . . 10 . . . 34  
*Wahluke Slope, WA*

**SYRAH/MERLOT/CAB FRANC, "H3" LES CHEVAUX 2012,**  
*Columbia Valley, Washington* . . . . . 10 . . . 34

**CABERNET SAUVIGNON, MOTTO 2013**  
*California* . . . . . 8 . . . 27

**PINOT NOIR, ERATH 2014** . . . . . 36  
*Oregon*