



L'Antica Pizzeria Da Michele

Menu Prices — August 4, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

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The 2025 US Pizza Restaurants & Industry Trends Report

[Pizza Industry →](#)

The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

[Fast Casual Industry →](#)

2025 US Dining Restaurants & Industry

MARKET RESEARCH

[Casual Dining Industry →](#)

[Competitor Price Intelligence →](#)

Appetizers

ITEM	PRICE
Gnocco Fritto (Appetizers) Deep-fried Pizza Dough, Burrata, Prosciutto, Arugula	\$23.00
Meatballs (Appetizers) Aspen Ridge Beef, Tomato Sauce, Parmigiano, Crostino	\$24.00
Fritto Misto Deep Fried Calamari, Shrimp, Zucchini, Fennel, Lemon, Parsley and Arrabbiata Sauce	\$26.00
Eggplant Involentino Eggplant Roll Parmigiana in San Marzano Sauce filled with Fior Di Latte, Basil, Parmigiano	\$23.00
Zucchini Flowers Tempura Battered Zucchini Flowers Filled with Ricotta	\$24.00

Salads

ITEM	PRICE
Caesar Salad Romaine, Radicchio, Capers, Parmigiano. Breadcrumbs, Caesar-Anchovy Dressing	\$22.00
Beet Salad Heirloom Beets, Mix Greens, Goat Cheese, Hazelnuts, Balsamic Vinaigrette	\$23.00
Burrata Caprese	\$22.00

Pizza

ITEM	PRICE
Margherita Pizza (Pizza) Tomato, Fior di Latte Cheese, Pecorino, Basil	\$25.00
Diavola Pizza Tomato, Fior di Latte Cheese, Pecorino, Basil, Spicy Soppressata Salame	\$33.00
Double Margherita Pizza Tomato, Double Fior di Latte Cheese, Pecorino, Basil	\$29.00
Argula and Prosciutto Pizza Double Fior di Latte Cheese, Pecorino, Basil, Arugula, Prosciutto, Shaved Parmigiano	\$35.00
Bianca Pizza Double Fior di Latte, Pecorino, Basil	\$28.00
Marinara Pizza Tomato, Sicilian Oregano, Garlic, Salt, Basil	\$21.00
Capricciosa Pizza Tomato, Fior di Latte Cheese, Pecorino, Basil, Artichoke, Mushroom, Black Olive, Ham, Oregano	\$34.00
Pesto Pizza Basil Pesto, Fior di Latte Cheese, Cherry Tomato, Burrata	\$36.00
Focaccia LG	\$15.00

Pasta

ITEM	PRICE
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Pappardelle Genovese	\$35.00
Homemade Pappardelle, Onion, Slow-Cooked Short Rib	
Spaghetti Cacio e Pepe	\$29.00
Homemade Spaghetti, Pecorino, Black Pepper, Parmigiano, Extra Virgin Olive Oil	
Tonnarelli alla Nerano	\$29.00
Homemade Spaghetti, Zucchini, Parmigiano, Pecorino, Basil	
Spaghetti Pomodoro	\$26.00
Homemade Spaghetti, Tomato, Basil, Garlic	
Maccheroni Bolognese	\$34.00
Homemade Tagliatelle, Parmigiano, Beef and Pork Ragu	
Spaghetti Pomodoro and Burrata	\$32.00
Homemade Spaghetti, Tomato, Basil, Burrata	
KID Menu - Maccheroncini Butter Pasta	\$16.00

Entrees

ITEM	PRICE
Chicken Scaloppina (Entrees)	\$35.00
Jidori Chicken, Lemon, Mashed Potato, Broccolini	
Grilled Branzino	\$40.00
Seared Mediterranean Seabass, Mixed Sauteed Veggies	
Tagliata NY Strip	\$50.00
16oz Tasmanian steak, roasted potato, arugula, cherry tomato, parmigiano	
Grilled Salmon	\$40.00

Vegetables

ITEM	PRICE
Sauteed Broccolini	\$16.00
Sauteed Broccolini, EVO, Chili Flakes, Garlic	
Sauteed Brussels Sprouts	\$16.00
Sauteed Brussel Sprouts, Pecorino, Garlic	
Roasted Cauliflower	\$16.00
Roasted Cauliflower, Fontina Cheese fondue	
Grilled Asparagus	\$16.00
Grilled Asparagus, EVO, Salt	
Fries	\$9.00

Dolci

ITEM	PRICE
Fritelle di Frankie	\$16.00
Deep Fried Pizza Dough, Nutella	
Tiramisu TakeOut	\$16.00
Bread Pudding	\$16.00
Cannolo Siciliano	\$16.00
Olive Oli Cake	\$16.00

Buy 1, get 1 free

ITEM	PRICE
Chicken Scaloppina Jidori Chicken, Lemon, Mashed Potato, Broccolini	\$35.00
Meatballs Aspen Ridge Beef, Tomato Sauce, Parmigiano, Crostino	\$24.00
Gnocco Fritto Deep-fried Pizza Dough, Burrata, Prosciutto, Arugula	\$23.00
Margherita Pizza Tomato, Fior di Latte Cheese, Pecorino, Basil	\$25.00

Insalate Pranzo

ITEM	PRICE
Chicken Chop Salad Grilled chicken breast, romaine, bacon, garbanzo, provolone, cucumber, tomato, hard boiled egg, ranch dressing	\$22.00
Tuna Salad Romaine, tomato, caper, cucumber, olives, onion, yellowfin tuna in EVOO	\$19.00
Salmon Tricolore Salad Arugula, endive, radicchio, cucumber, avocado, glazed pecans, sunflower seeds, watermelon radish, mustard vinaigrette	\$24.00
Crab Cakes Salad Garbanzo salad, arugula, olives, cucumber, tomato lemon	\$24.00
Prosciutto and Melone Salad Prosciutto Crudo, cantaloupe, bufala mozzarella, arugula	\$24.00

Panini Pranzo

ITEM	PRICE
Focaccia Mortadella Sandwich Italian mortadella with pistachio, provolone, on focaccia with shaved parmesan on top	\$17.00
Chicken Sandwich Grilled chicken breast, lettuce, avocado, tomato, truf le aioli on homemade sourdough	\$19.00
Italian Prosciutto Sandwich Crudo di parma, bufalo mozzarella, rucola, garlic aioli, tomato on homemade sourdough	\$19.00
Breakfast sandwich Egg, tomato, avocado, cheddar, on a buttery flaky croissant	\$12.00
Turkey Sandwich Roasted turkey breast, applewood bacon, smoked scamorza, onion, aioli, olive tapenade on homemade sourdough	\$19.00

Piatti Pranzo

ITEM	PRICE
Funghi Scramble Eggs, market mushrooms, scamorza, focaccia, arugula, onion strings	\$20.00
Lasagne Bolognese Sheets of homemade lasagne, slow-cooked beef and pork ragu, béchamel	\$24.00
Tagliatelle Lemon and Shrimp Homemade tagliatelle, garlic shrimp, basil, lemon, parmesan	\$28.00

ITEM	PRICE
NY Steak 6oz Tasmanian steak, grilled asparagus, fingerling potatoes, parmigiano	\$28.00
Spaghetti Carbonara Homemade spaghetti, guanciale, pecorino, black pepper, egg	\$28.00
Soup Of The Day	\$14.00

Tea

ITEM	PRICE
Earl Grey (Black)	\$6.00
Mint (Herbal)	\$6.00
English Breakfast (Black)	\$6.00
Tea Jasmine Green	\$6.00

Wine

ITEM	PRICE
CP Sangiovese Toscana 2019	\$30.00
La Spinetta Vermentino	\$25.00
Bisol "Jeio" Prosecco	\$30.00