

Pre Starter

SELECTION OF HOMEMADE BREADS made in-house 5
each morning served with extra virgin olive oil & balsamic vinegar (v)

OLIVES KALAMATA & BOSCAIOLA marinated in 5
virgin olive oil with mushrooms, sweet peppers, garlic & herbs (v/gf)

LARGE GARLIC BREAD – our homemade pizza 8
dough topped with fresh garlic (V)
• Add cheese £1
• Add rocket & parmesan with a balsamic glaze £1

VEGETARIAN ANTIPASTO (Sharing) roasted 12
mediterranean vegetables, grilled aubergine, artichokes, sun-dried tomatoes, olives, mixed cheeses (v/gf)

ANTIPASTO MISTO (Sharing) – sharing plate with 15
mixed cured meats, buffalo mozzarella, sun-dried tomatoes, artichokes, olives, provolone cheese, rocket & mediterranean vegetables (gf)

PASTA

Homemade classics

MELANZANE PARMIGIANA – homemade 12
aubergine, tomato & mozzarella bake, served with a rocket & parmesan salad (v/gf)

BEEF LASAGNA garnished with rocket, 13
parmesan & a balsamic reduction

BOLOGNESE with linguine and fresh parmesan 13

RIGATONI ARRABBIATA – served with a 12
spicy chilli & garlic Napoli sauce (v)

LINGUINE AI FRUTTI DI MARE – mixed seafood 17
served in a chilli, garlic & white wine sauce

Daily hand-made pasta special From £16

RISOTTO

MIXED WILD MUSHROOM risotto with 12
parmesan shavings (v/gf)

SUNDRIED TOMATO, AUBERGINE & PARMESAN 13
risotto garnished with rocket (v/gf)

CHICKEN, PANCETTA & PEA risotto (gf) 14

All pasta and risotto dishes are cooked using garlic & white wine.

STARTERS

HOMEMADE SOUP OF THE DAY served with Italian 7
bread

CLASSIC TOMATO & BASIL BRUSCHETTA 7
plum tomatoes, basil, oregano, sea salt, garlic & extra virgin olive oil (v)

CHICKEN CAESAR SALAD succulent grilled chicken 7/13
breast served on a bed of Romaine salad, home-made seasoned croutons & our speciality Caesar dressing

DEEP FRIED CRISPY SQUID served with our 8.5
handmade sweet chilli & ginger relish, rocket & lemon

CHORIZO ARANCINI stuffed with fontina cheese 8.5
served with a cucumber yoghurt

BURRATA served with roasted aubergine, sun-dried 9
tomato & caramelised red onion (v)

STEAMED MUSSELS with parsley, tomatoes, chilli, 9
garlic & white wine (gf)

MEAT & FISH

OVEN-BAKED CHICKEN BREAST stuffed with mushroom 17
& mozzarella, with a creamy mascarpone, shallot, sage & thyme sauce, served with dauphinoise potatoes & chilli courgettes

ROASTED SALMON with a honey & pistachio crust 17
served on a bed of roasted Mediterranean vegetables & dauphinoise potatoes (gf without the crust)

GRILLED RUMP STEAK (12OZ) served with hand-cut 26
twice-cooked thick chips, marinated cherry vine tomatoes & garlic butter

Sides

ROCKET & PARMESAN SALAD with balsamic 5
reduction (gf)

VEG OF THE DAY (v/gf) 5

HAND-CUT THICK CHIPS twice-cooked (v) 5

De Luca

Independent AND PROUD



Bovino,
Puglia

MISSION STATEMENT

To offer fresh, quality, Italian food in a relaxed but atmospheric environment. We pride ourselves on being a truly independent business, delivering innovation and consistency, inspired by our heritage, passionate staff, and our fantastic local suppliers.

The De Luca family originates from the village of Bovino, which lies in the South East of Italy, in the Province of Foggia. It is currently a member of the society "Italy's Most Beautiful Villages"

www.borghimagazine.it