

# Pre Starter

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

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

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

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

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## Homemade classics

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

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

**BOLOGNESE** with linguine and fresh parmesan **13**

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

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

Daily hand-made pasta special From £16

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

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

**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 bread **7**

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

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

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

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

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

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

# MEAT & FISH

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

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

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

## Sides

**ROCKET & PARMESAN SALAD** with balsamic reduction (gf) **5**

**VEG OF THE DAY** (v/gf) **5**

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

Please discuss any dietary requirements or allergies with your server before ordering

(v) for vegetarians, (gf) gluten free, please ask your waiter about our gluten free pasta. Some products may contain traces of nuts.

De Luca

# *Independent* AND PROUD

## 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.

Bovino,  
Puglia

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](http://www.borghimagazine.it)