

De Luca

# Artisan PIZZA

All our pizza dough is made in-house using a speciality 'OO Superiore Le 5 Stagioni' imported from Italy specifically for authentic Neapolitan pizza.

Our fermentation (proving) process is up to 72 hours. Our pizzas are stretched by hand and have a fabulous secret tomato sauce recipe made with San Marzano organic D.O.P tomatoes.

- MARGHERITA** - creamy Fior Di Latte (FDL) mozzarella, sweet tomato sauce, aromatic basil, oregano (v) **12**
- PUTTANESCA** - anchiove, black olive, caper, chilli, FDL mozzarella, tomato sauce **14**
- ARTICHOKE & WILD MUSHROOM** - caramelised red onion, FDL mozzarella, tomato sauce (v) **14**
- CALZONE** - black olive, wild mushroom, FDL mozzarella, tomato sauce (v) **14**
- GRILLED AUBERGINE** - mixed pepper, FDL mozzarella, tomato sauce, balsamic glaze (v) **14**
- WILD MUSHROOM BIANCI/WHITE** - FDL mozzarella, truffle oil (v) **14**
- DOUBLE PEPPERONI & HONEY** - two types of pepperoni, local honey, FDL mozzarella, tomato **15**
- NDUJA SAUSAGE** - caramelised red onion, FDL mozzarella, tomato sauce **15**
- PROSCIUTTO & BURRATA** - FDL mozzarella, tomato sauce, balsamic glaze **16**

## Extra toppings from £1

### Allergy information

The yeast used in our pizza is not suitable for customers with an allergy to cereals containing gluten (wheat, rye, barley, oats, spelt, kamut), egg, peanut, soya, milk, nuts, celery, mustard, sesame, or sulphites.

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.