



5 KINGSWOOD PARADE
MARLOW BOTTOM, BUCKS, SL7 3NT

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Starters

MARINATED OLIVES ✓	3.50
GARLIC BREAD ✓	4.00
GARLIC BREAD ✓ With tomato	4.50
GARLIC BREAD ✓ With mozzarella	5.00
GARLIC BREAD ✓ With tomato and mozzarella	5.50
ZUPPA DEL GIORNO ✓ Soup of the day	6.50
BRUSCHETTA GARGANICA ✓ Toasted bread with marinated fresh tomato, fresh basil, ricotta cheese, rocket, onion, garlic and olive oil	8.00
GAMBERONI ALL'AGLIO E OLIO King prawns in garlic, chilli and olive oil	9.00
GAMBERONI FRITTI <i>new</i> Golden fried king prawns served with tartar sauce and a garnish of salad	9.00
CALAMARI FRITTI Golden fried squid served with tartar sauce and a garnish of salad	8.50
COZZE ALLA DIAVOLA Fresh mussels simmered in a spicy tomato sauce	8.50
INSALATA CAPRESE ✓ Tomato, mozzarella and basil	9.00
INSALATA CAPRINA ✓ Goats cheese served on a bed of mixed grilled vegetables	9.50
PARMIGIANA DI MELANZANE ✓ Baked aubergine cooked in tomato, basil, mozzarella and parmesan cheese	8.00/12.00
ANTIPASTO CALABRESE Mixed Italian cured meat, cheese, olives and sun dried tomatoes on a bed of salad	11.50/19.50
POLPETTE PICCANTI Meatballs in a garlic, chilli and tomato sauce	9.00
PROSCIUTTO E MELONE Parma ham and melon	9.00
PROSCIUTTO E BURRATA <i>new</i> Parma Ham, burrata, sun dried tomato and olive oil	9.50

Pasta

PENNE ARRABBIATA ✓ Penne with garlic, chilli and tomato sauce	7.50
PENNE AL POMODORO ✓ Penne with tomato sauce, garlic and fresh basil	7.50
PENNE AL TARTUFO E NOCI ✓ Penne with mushrooms, cream of truffle, garlic, walnuts and cream sauce	12.00
FETTUCCINE ALLA CALABRESE Fettuccine with nduja (spicy pork meat), porcini mushrooms ricotta cheese in garlic, olive oil and fresh tomato sauce	11.00
FETTUCCINE AL PESTO ✓ <i>new</i> Fettuccine with genovese pesto and fresh tomato	9.00
FETTUCCINE AL SALMONE Fettuccine with salmon in a creamy sauce	11.00
FETTUCCINE AL POLLO <i>new</i> Fettuccine pasta with chicken, mushroom, garlic, olive oil and basil in a tomato sauce	11.00
FETTUCCINE CON PANCETTA E BURRATA <i>new</i> Fettuccine pasta with pancetta, fresh tomato, olive oil, onion and burrata	12.00
SPAGHETTI CARBONARA Spaghetti with crispy pancetta, egg yolk, cream and parmesan cheese	9.00
SPAGHETTI ALLA BOLOGNESE Spaghetti with bolognese sauce	9.00
SPAGHETTI ALLE VONGOLE Spaghetti with fresh clams in an olive oil, garlic, fresh tomato, chilli and white wine sauce	13.00
SPAGHETTI AI GAMBERONI Spaghetti with king prawns, garlic, chilli & tomato sauce	13.00
SPAGHETTI ALLO SCOGLIO Spaghetti with mussels, clams, squid and prawns in a white wine, garlic, chilli and tomato sauce	14.00
LASAGNE BOLOGNESE Traditional Italian lasagne	12.00
RAVIOLI DEL GIORNO Homemade ravioli, please ask the staff for the filling and sauce	12.00
RISOTTO AI FUNGHI ✓ Rice with mushroom, garlic, butter and parmesan cheese with a dash of cream	11.00
RISOTTO AI FRUTTI DI MARE Rice with mussels, clams, squid and langoustine in a white wine, butter, garlic, chilli and fresh tomato sauce	14.00
GNOCCHI CON SPADA E MELANZANE <i>new</i> Home made Gnocchi with swordfish, aubergine, garlic, olive oil, white wine and fresh tomato	12.50

Secondi / Main Dishes

POLLO AI FUNGHI..... 14.50
Supreme of chicken with mushrooms in white wine, olive oil, garlic and fresh tomato

POLLO ALLA CACCIATORA *new*..... 14.50
Supreme of chicken cooked with mixed vegetables, mushrooms, olives in olive oil, garlic and tomato sauce

POLLO CAPRINO *new*..... 14.50
Supreme of Chicken topped with goats cheese, cooked with fresh tomato and a touch of cream

POLLO MILANESE 14.50
Pan fried breaded chicken escalope topped with fresh tomato and mozzarella, served with tomato and basil spaghetti

VITELLO ALLA PIZZAIOLA *new*..... 17.50
Veal escalope cooked with olive oil, white wine, garlic, capers, black olives, origano and tomato sauce

SCALOPPINA AL TARTUFO..... 17.50
Veal escalope cooked with mushrooms, cream of truffle butter, white wine and cream

BISTECCA AI FUNGHI PORCINI..... 19.95
Sirloin steak with porcini mushrooms in garlic, olive oil and cream sauce

BISTECCA AL PEPE NERO..... 19.95
Sirloin steak in a black peppercorn, garlic and brandy. sauce

BISTECCA AL GORGONZOLA *new*..... 19.95
Sirloin steak in a blue cheese sauce

SALMONE AL PEPE VERDE..... 18.00
Fresh fillet of Salmon in a green peppercorn, brandy and cream sauce.

ORATA ALLA GRIGLIA *new*..... 18.00
Fresh grilled Seabream

SPIGOLA AI FRUTTI DI MARE *new*..... 19.95
Fresh seabass with clams, mussels and squid in garlic, olive oil, chilli and fresh tomato sauce

Contorni / Side Dishes

FUNGHI TRIFOLATI *new*..... 4.00
Mushroom in garlic, olive oil and parsley

SPINACI SALTATI *new*..... 4.50
Spinach with butter and garlic

INSALATA MISTA *new*..... 4.50
Mixed leaf salad

CHIPS *new*..... 4.50

VEGETALI ALLA GRIGLIA *new*..... 5.00
Mixed grilled vegetables

GARLIC BREAD *new*..... 4.00

GARLIC BREAD *new*..... 5.00
With mozzarella

Pizza

MARGHERITA..... 8.00
Tomato and mozzarella

NAPOLETANA..... 10.00
Tomato, mozzarella, olives, anchovies and capers

PROSCIUTTO E FUNGHI..... 10.00
Tomato, mozzarella, ham and mushroom

CAPRICCIOSA..... 11.00
Tomato, mozzarella, olives, artichokes, mushroom and ham

HAWAIANA..... 12.00
Tomato, mozzarella, pineapple and ham

AMERICANA..... 9.50
Tomato, mozzarella and pepperoni sausage

CALABRESE..... 11.00
Tomato, mozzarella, onion, nduja (spicy pork meat), peppers and chilli

PARMIGIANA PIZZA *new*..... 12.00
Tomato, mozzarella, grilled aubergine, parmesan shavings and basil

QUATTRO FORMAGGI *new*..... 12.00
Tomato, mozzarella, emmental, parmesan and blue cheese

CRUDO..... 12.50
Tomato, mozzarella, rocket, parma ham and parmesan shavings

CALZONE..... 12.50
Folded pizza with tomato, mozzarella, ham and mushroom

CALZONE DELLA CASA..... 12.50
Folded pizza with tomato, mozzarella, pepperoni sausage, artichokes, egg, olives, and mushrooms topped with Parma ham and garlic

CALZONE ALLA RICOTTA..... 12.00
Folded pizza with tomato, mozzarella, ricotta cheese and pepperoni

FIorentina *new*..... 11.00
Tomato, mozzarella, spinach, blue cheese and egg

NETTUNO *new*..... 12.00
Mozzarella, onion, tuna and olives

GAMBERONI..... 13.00
Tomato, mozzarella, king prawns, rocket and garlic

POLLO PIZZA..... 11.00
Tomato, mozzarella, chicken and blue cheese

VEGETARIANA *new*..... 13.00
Tomato, mozzarella, artichokes, spinach, mushroom, olives, peppers and onion

RUSTICA..... 13.00
Tomato, mozzarella, meat balls, peperoni sausage, ham, onion and chips

CAPRINA *new*..... 12.00
Tomato, mozzarella, goat cheese and caramelized onion

BURRATA *new*..... 12.00
Tomato, mozzarella, rocket salad fresh tomato and burrata

White Wine

MICHELANGELO - TREBBIANO, ITALY 5.00 / 17.50
A staple of Italian whites, Michelangelo's Trebbiano is light and refreshing with crisp apple and pear notes. Its lively acidity makes it a versatile companion for seafood or poultry dishes.

PERUZZET - MANZONI BIANCO, ITALY 20.00
Combining peach and floral notes, Casa Roma Peruzzet's Manzoni Bianco delivers a balanced acidity and freshness. It's an excellent match for light seafood dishes or crisp salads.

TENUTA SAUVIGNON, ITALY *new* 6.50 / 23.00
Crisp and refreshing, Tenuta Ca'Vescovo's Sauvignon boasts bright citrus and green apple notes. Its vibrant acidity makes it a perfect match for seafood, salads, or as a standalone sipper.

PRINCIPI DI BUTERA - CHARDONNAY, ITALY *new* 24.00
Bright and smooth, Principi di Butera's Chardonnay features ripe apple and pear notes, balanced by a hint of toasted oak. Its rounded profile makes it an ideal partner for poultry or creamy dishes.

CRETUM BIANCO TOSCANA..... 19.00
A Tuscan delight, Cretum Bianco combines vibrant acidity with soft textures. Rich with ripe peaches and apple aromas, it's the perfect complement to grilled fish or creamy pasta dishes.

VALBELLA - PINOT GRIGIO, ITALY 21.00
Crisp and refreshing, Valbella's Pinot Grigio boasts vibrant citrus and green apple flavors. Its lively acidity and light body make it a versatile choice for seafood, light pasta, or chicken dishes.

SAN DORDI - INCROCIO MANZONI PIAVE 30.00
San Dordi's Incrocio Manzoni Piave offers a harmonious blend of floral and tropical fruit aromas. With its balanced acidity, it's an appealing match for fresh seafood or light salads.

LA BATTISTINA GAVI, PIEDMONT, ITALY 35.00
La Battistina's Gavi is a delicate white with lively citrus and green apple notes. Its crisp acidity and mineral undertones make it an excellent pairing for seafood or light poultry dishes.

Sparkling Wine

PERUZZET PROSECCO, VENETO, ITALY 8.50 (ml) / 25.00
Peruzzet's Prosecco is a lively sparkler, bursting with green apple and pear flavors, and a touch of honey. Its effervescence and balanced acidity make it perfect as an aperitif or with light appetizers.

NESIO RABOSO ROSÉ - VENETO, ITALY 30.00
A Veneto gem, Casa Roma's Nesio Raboso Rosé presents a delicate balance of fresh red berries and floral notes. Its crisp acidity makes it a delightful partner to light summer dishes.

MONTAUDON BRUT NV - FRANCE 45.00
Montaudon's Brut NV is a lively Champagne, offering green apple and citrus notes, along with hints of brioche. Its elegant bubbles and balanced acidity make it a celebratory choice for any occasion.

Red Wine

MONTEPULCIANO D'ABRUZZO - ITALY 5.00 / 17.50
Balancing bold dark fruits with delicate spices, Spinelli's Tratturo is a rustic yet refined Montepulciano d'Abruzzo. It's the ideal match for hearty meat dishes or strong cheeses.

CARMENERE - CAMPO DI PIETRA, ITALY 20.00
Campo di Pietra Carmeneré is rich with dark fruits, spices, and hint of green pepper. Its velvety tannins make it a beautiful pairing for grilled meats and robust dishes.

PERUZZET MERLOT, ITALY 6.50 / 23.00
Smooth and versatile, Peruzzet's Merlot displays lush plum and cherry flavors rounded out by subtle hints of vanilla. Its soft tannins make it an ideal match for poultry and pasta dishes.

NERO D'AVOLA - SILICY, ITALY *new* 26.00
Showcasing the best of Sicily, Surya's Nero D'Avola features rich black cherry flavors complemented by a touch of earthiness. It's the perfect pairing for hearty meat dishes or rich pastas.

SASSEO PRIMITIVO - SALENTO, ITALY 30.00
The Sasseo Primitivo Salento from Masseria Altamura showcases jammy dark fruits and sweet spices. This full-bodied Italian red is a delicious partner to rich, savory dishes.

CASA ROMA - RABOSA PIAVE - VENETO, ITALY 30.00
A delightful balance of ripe berries, earthy notes, and a hint of spice. With its vibrant acidity, it pairs well with gamey meats or strong cheeses.

CASA ROMA - MALANOTTE - VENETO, ITALY 36.00
An expressive red, Casa Roma's Malanotte boasts robust dark fruits and hints of spice, wrapped in velvety tannins. Its deep, full-bodied nature pairs beautifully with rich, meaty dishes..

AMARONE DELLA VALPOLICELLA - VENETO, ITALY.... 45.00
A rich, intense Italian red, brimming with dried dark fruits, spice, and chocolate undertones. Its opulence and structured tannins pair wonderfully with robust, savory dishes.

VILLA CHIGI CHIANTI - ITALY 6.00 (175ml) / 20.00 (750ml)
A delightful Tuscan red, featuring vibrant red fruit flavors and a hint of earthy spice. Its balanced acidity makes it a versatile partner for Italian cuisine.

CHIANTI CLASSIC, 19.00(500ml) / 32.00 (750ml)
With its bold red fruit notes and earthy undertones, Poggio Bonelli's Chianti Classico is the essence of Tuscany. Its structure and balance make it a favorite with Italian dishes.

Rosé Wine

CRETUM ROSATO TOSCANA, TUSCANY, ITALY 19.00
Fresh and vibrant, Cretum's Rosato Toscana blends ripe berry flavors with a crisp finish. Its light body and refreshing acidity make it a delightful pairing for seafood and salads.

PINOT GRIGIO ROSE - VENICE, ITALY 6.00 / 23.00
Soft, coppery-pink rosé: offers refreshing stone fruit flavors with a hint of strawberry. Crisp and light-bodied, it's the perfect companion for light salads, seafood, or as an aperitif.

Aperitifs

CINZANO BIANCO	3.95
MARTINI EXTRA DRY	3.95
MARTINI ROSSO	3.95
CAMPARI	3.95
ARCHERS	3.95

Liqueurs

BAILEYS IRISH CREAM	4.50
MOLINARI SAMBUCA.....	3.50
LIMONCELLO.....	3.50
TIA MARIA	3.50
DISARONNO AMARETTO.....	4.50
SOUTHERN COMFORT	3.50
AVERNA.....	3.50
FERNET BRANCA.....	3.50
GRAND MARNIER.....	3.50
MALIBU.....	3.50
COINTREAU	3.50
DRAMBUIE.....	3.50
CHATEAU DE MANIBAN VSOP	3.75
NAPOLEAN ARMAGNAC LOUBERE 30YR.....	4.00
CHATEAU DE MONTIFAUT	6.00
VECCHIA ROMAGNA	5.50

Cocktails

APEROL SPRITZ	8.50
CAMPARI SPRITZ	8.50
AMARO MONTENEGRO SPRITZ.....	8.50
LIMONCELLO SPRITZ	8.50
GIN & TONIC	7.95
CAMPARI AND SODA.....	7.95
VODKA AND COKE.....	7.95

Caffè

AMERICANO.....	2.00
LATTE.....	2.50
CAPPUCCINO	2.50
HOT CHOCOLATE.....	2.50
LIQUORS COFFEE	4.50

Spirits & Mixers

LONDON DRY GIN	3.95
BACARDI CARTA BLANCA.....	3.95
HOUSE VODKA	3.95
TEQUILA	3.95
SCOTCH WHISKY.....	3.95
JACK DANIEL'S	3.95
JIM BEAN	3.95

Beer

PERONI NASTRO AZZURRO.....	3.95
BIRRA MORETTI.....	3.95
REBELLION	4.95
MAGNERS CIDER.....	4.95

Soft Drinks

COCA COLA, DIET COKE, FANTA	2.50
LEMONADE	2.50
APPLETISER	2.50
FRUIT JUICE.....	2.50
BITTER LEMON.....	2.50
GINGER ALE	2.50
TONIC WATER	2.50
SLIMLINE TONIC WATER	2.50
SODA WATER	2.50
ACQUA PANNA STILL WATER.....	2.95
SAN PELLEGRINO SPARKLING WATER	2.95

