Da Luca

APPETISERS

MARINATED OLIVES V 3.50
GARLIC BREAD V 5.00
GARLIC BREAD V 5.50
With tomato

GARLIC BREAD V 6.00
With mozzarella

GARLIC BREAD V 6.50
With tomato and mozzarella

BRUSCHETTA GARGANICA V 8.50
Toasted bread with marinated fresh tomato, fresh basil, ricotta cheese, rocket, onion, garlic and olive oil.

STARTERS

ZUPPA DEL GIORNO 8.00
Soup of the day

GAMBERONI ALL'AGLIO E OLIO 9.50
King prawns in garlic, chilli and olive oil

GAMBERONI FRITTI 9.50
Golden fried king prawns served with tartar sauce and a garnish of salad

CALAMARI FRITTI 9.00
Golden fried squid served with tartar sauce and a garnish of salad.

COZZE ALLA DIAVOLA 9.00
Fresh mussels simmered in a spicy tomato sauce

INSALATA CAPRESE V 9.50
Tomato, mozzarella and basil

ASPARAGI GRATINATI V 9.50
Tender asparagus spears topped with a golden, crispy blend of breadcrumbs and Parmesan cheese.

PARMIGIANA DI MELANZANE V 9.00/13.00
Baked aubergine cooked in tomato, basil, mozzarella and parmesan cheese

ANTIPASTO CALABRESE 13.00/22.00
Mixed Italian cured meat, cheese, olives and sun dried tomatoes on a bed of salad

POLPETTE PICCANTI 9.50
Beef meatballs in a garlic, chilli and tomato sauce

PROSCIUTTO E MELONE 11.00
Parma ham and melon

PROSCIUTTO E BURRATA 12.00
Parma Ham, burrata, sun dried tomato and olive oil

PASTA

All pastas available as Gluten Free

PENNE ARRABBIATA V 8.50
Penne with garlic, chilli and tomato sauce

PENNE AL POMODORO V 8.50
Penne with tomato sauce, garlic and fresh basil

PENNE AL TARTUFO E NOCI V 14.00
Penne with mushrooms, cream of truffle, garlic, walnuts and cream sauce

PENNE ALLA CALABRESE 12.50
Penne with nduja (spicy pork meat), porcini mushrooms ricotta cheese in garlic, olive oil and fresh tomato sauce

PENNE AL POLLO 12.50
Fettuccine pasta with chicken, mushroom, garlic, olive oil and basil in a tomato sauce

PENNE PESCATRICE E ZUCCHINE NEW 14.00
Penne pasta with monkfish, courgettes, white wine, garlic and fresh tomato

FARFALLE AL SALMONE 13.00
Farfalle pasta with salmon in a creamy sauce

FARFALLE CON PANCETTA E BURRATA 13.50
Farfalle pasta with pancetta, fresh tomato, olive oil, onion and burrata

FARFALLE DELLO CHEF 14.50
Elegant farfalle pasta tossed with clams, earthy porcini mushrooms, and tomatoes, all simmered in a fragrant garlic and white wine sauce.

SPAGHETTI CARBONARA 11.00
Spaghetti with crispy pancetta, egg yolk, cream and parmesan cheese

SPAGHETTI ALLA BOLOGNESE 11.00
Spaghetti with bolognese sauce

SPAGHETTI ALLE VONGOLE 13.50
Spaghetti with fresh clams in an olive oil, garlic, fresh tomato, chilli and white wine sauce

SPAGHETTI AI GAMBERONI 13.50
Spaghetti with king prawns, garlic, chilli & tomato sauce

SPAGHETTI ALLO SCOGLIO 15.00
Spaghetti with mussels, clams, squid and prawns in a white wine, garlic, chilli and tomato sauce

LASAGNE BOLOGNESE 13.00
Traditional Italian lasagne made with beef

RISOTTO AGLI ASPARAGI E TALEGGIO V 13.00
Creamy risotto paired with fresh asparagus and melted Taleggio cheese, a blend of delicate flavours and creamy texture.

RISOTTO AI CARGIOFI 13.00
Rice with artichokes and pancetta cooked with butter, garlic, onion, olive oil , white wine and parmesan shaving

PIZZA

All pizzas available with Gluten Free bases and/or vegan cheese

MARGHERITA V 9.50
Tomato and mozzarella

NAPOLETANA V 11.00
Tomato, mozzarella, olives, anchovies and capers

PROSCIUTTO E FUNGHI 11.50
Tomato, mozzarella, ham and mushroom

CAPRICCIOSA 13.00
Tomato, mozzarella, olives, artichokes, mushroom and ham

HAWAIANA 13.00
Tomato, mozzarella, pineapple and ham

AMERICANA 11.00
Tomato, mozzarella and pepperoni sausage

CALABRESE 12.50
Tomato, mozzarella, onion, nduja (spicy pork meat), peppers and chilli

QUATTRO FORMAGGI V 12.50
Tomato, mozzarella, emmental, parmesan and blue cheese

CRUDO 13.50
Tomato, mozzarella, rocket, parma ham and parmesan shavings

CALZONE 13.00
Folded pizza with tomato, mozzarella, ham and mushroom

CALZONE DELLA CASA 14.00
Folded pizza with tomato, mozzarella, pepperoni sausage, artichokes, egg, olives, and mushrooms topped with Parma ham and garlic

CALZONE ALLA RICOTTA 13.50
Folded pizza with tomato, mozzarella, ricotta cheese and pepperoni

FIORENTINA V 12.00
Tomato, mozzarella, spinach, blue cheese and egg

GAMBERONI 13.50
Tomato, mozzarella, king prawns, rocket and garlic

POLLO PIZZA 12.50
Tomato, mozzarella, chicken and blue cheese

VEGETARIANA V 14.00
Tomato, mozzarella, artichokes, spinach, mushroom, olives, peppers and onion

RUSTICA 14.00
Tomato, mozzarella, meat balls, peperoni sausage, ham, onion and chips

CAPRINA V 13.00
Tomato, mozzarella, goat cheese and caramelized onion

BURRATA V 13.00
Tomato, mozzarella, rocket salad fresh tomato and burrata

PORCINI V 14.00
Porcini mushroom, mozzarella, cream of truffle pesto with parmesan shavings.

SECONDI

POLLO AI FUNGHI 15.00
Supreme of chicken with mushrooms in white wine, olive oil, garlic and fresh tomato

POLLO ALLA CACCIATORA 15.00
Supreme of chicken cooked with mixed vegetables, mushrooms, olives in olive oil, garlic and tomato sauce

POLLO CAPRINO 15.00
Supreme of Chicken topped with goats cheese, cooked with fresh tomato and a touch of cream

POLLO MILANESE 15.00
Pan fried breaded chicken escalope topped with fresh tomato and mozzarella, served with tomato and basil spaghetti

SCALOPPINA CON ASPARAGI E TALEGGIO 19.50
Veal escalope cooked with asparagus, olive oil, white wine and taleggio cheese.

SCALOPPINA AL TARTUFO 19.50
Veal escalope cooked with mushrooms, cream of truffle butter, white wine and cream

BISTECCA AI FUNGHI PORCINI 23.00
Sirloin steak with porcini mushrooms in garlic, olive oil and cream sauce

BISTECCA AL PEPE NERO 23.00
Sirloin steak in a black peppercorn, garlic and brandy. sauce

SALMONE AL PEPE VERDE 19.50
Fresh fillet of Salmon in a green peppercorn, brandy and cream sauce.

PESCATRICE AL PESTO NEW 22.50
Monkfish with green olives and pesto sauce, served with Spaghetti

SPIGOLA AI FRUTTI DI MARE 23.50
Fresh seabass with clams, mussels and squid in garlic, olive oil, chilli and fresh tomato sauce

CONTORNI (SIDES)

FUNGHI TRIFOLATI V 4.50
Mushroom in garlic, olive oil and parsley

SPINACI SALTATI V 5.00
Spinach with butter and garlic

INSALATA MISTA V 5.00
Mixed leaf salad

VEGETALI ALLA GRIGLIA V 5.00
Mixed grilled vegetables

CHIPS V 5.00
GARLIC BREAD V 5.00
GARLIC BREAD V 6.00
With mozzarella

Please be aware that our kitchen handles allergens including nuts, dairy, and gluten. While we take great care to accommodate dietary needs, we cannot guarantee a completely allergen-free environment. For specific dietary requirements or allergen information, please consult with our staff.

WHITE WINE

Where available by the glass, wines are served in 175ml or 250ml measures.

MICHELANGELO, ITALY ..... 5.00 / 7.00 / 18.50
A light, refreshing Italian white with crisp apple and pear notes. Great with seafood or poultry.

SAUVIGNON BLANC, ITALY ..... 6.50 / 8.50 / 25.00
Zesty citrus and tropical hints with lively acidity. Clean finish—ideal with seafood or on its own.

PINOT GRIGIO, ITALY ..... 6.50 / 8.50 / 24.00
Crisp and citrusy with green apple. Light-bodied and food-friendly—perfect for seafood or chicken.

CIRÒ BIANCO - CALABRIA, ITALY 19.00
Greco Bianco with passionflower aromas and soft, fruity flavors. Great with appetizers and fish.

PRINCIPI DI BUTERA - CHARDONNAY, ITALY 24.00
Smooth Chardonnay with ripe apple, pear, and a touch of oak. A fine match for poultry or creamy dishes.

SAN DORDI, INCROCIO MANZONI PIAVE 25.00
Structured and balanced with honey, peach, and apple aromas. Full, warm, and harmonious on the palate.

MADRE GOCCIA - CALABRIA, ITALY 27.00
Greco Bianco & Chardonnay blend with floral and dried apricot notes. Fruity and smooth—ideal for seafood.

LA BATTISTINA GAVI, PIEDMONT, ITALY 35.00
Elegant and crisp with citrus, green apple, and mineral notes. A classic match for seafood or light poultry.

SPARKLING WINE

VESCOVADO PROSECCO, ITALY ..... 8.50 / 25.00
Light and sparkling with floral notes, ripe pear, and green apple. Perfect for celebrations or as an aperitif.

VESCOVADO RIBOLLA GIALLA, ITALY 25.00
Crisp and citrusy with hints of green apple. Clean and vibrant—great with seafood or salads.

FERMENTINO BIANCO - CALABRIA, ITALY 24.00
A lightly sparkling wine with citrus zest and subtle bread crust notes. Refreshing and perfect with starters or seafood.

MONTAUDON BRUT NV - FRANCE 45.00
Elegant Champagne with green apple, citrus, and brioche hints. Fine bubbles and great balance—ideal for toasts.

RED WINE

MONTEPULCIANO D'ABRUZZO ..... 5.00 / 7.00 / 18.50
Rustic yet refined, with bold dark fruits and light spice. Great with meats and strong cheeses.

VESCOVADO MERLOT, ITALY ..... 6.50 / 8.50 / 25.00
Smooth and juicy with red berries and a touch of spice. An easy-drinking all-rounder.

LA VIGNA DI VIVA CABERNET, ITALY 6.50 /8.50 / 20.00
Ripe blackcurrant and wild herbs with soft tannins. Bold and food-friendly.

CIRÒ ROSSO - TENUTA IUZZOLINI, ITALY 19.00
Ruby red with notes of dried fruit, vanilla, and tobacco. Bold and tannic—great with roasts.

NERO D'AVOLA, ITALY 27.00
Rich black cherry and earthy notes. A Sicilian classic for meats and hearty pasta dishes.

PRINCIPE SPINELLI, ITALY 28.00
Ruby red from Calabria, smooth and enduring. Pairs well with red meats and aged cheeses.

MURANERA, ITALY 30.00
A blend of native and international grapes with ripe fruit and balsamic notes. Velvety and rich.

SASSEO PRIMITIVO, ITALY 32.00
Jammy dark fruits and sweet spice. Full-bodied and ideal with rich, savoury meals.

CASON BRUSA BRONTE, ITALY 34.00
Ripe red fruits and a smooth finish. Great with food or on its own.

CASA ROMA - MALANOTTE, ITALY 36.00
Dark fruits and spice wrapped in soft tannins. Deep and full-bodied—perfect with meaty dishes.

AMARONE DELLA VALPOLICELLA, ITALY 45.00
Rich and intense with dried fruits, spice, and chocolate notes. A powerful match for big flavours.

CHIANTI CLASSICO, ITALY 35.00
Bold red fruits and earthy depth. A Tuscan staple, perfect with classic Italian fare.

ROSÉ WINE

PINOT GRIGIO ROSÉ ..... 6.50 / 8.50 / 25.00
Soft coppery-pink rosé with refreshing stone fruit and a hint of strawberry. Crisp, light-bodied, and ideal with salads, seafood, or as an aperitif.

LUMAR ROSÉ, ITALY 26.00
A Gaglioppo–Cabernet blend with salmon pink color and cherry tones. Floral and spicy bouquet with a soft, lively finish—great with appetizers, seafood, or white meats.

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
NAPOLEAN ARMAGNAC LOUBERE 30YR	4.00
VECCHIA ROMAGNA	5.50

BEER

PERONI NASTRO AZZURRO (330ML)	3.95
BIRRA MORETTI (330ML)	3.95
BIRRA MORETTI (660ML)	6.95
REBELLION RED/BLONDE	5.95
MAGNERS CIDER	4.95

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

SPIRITS & MIXERS

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

SOFT DRINKS

COCA COLA, DIET COKE, FANTA	2.95
LEMONADE	2.50
SAN PELLEGRINO LEMONADE	2.95
APPLETISER	2.95
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

CAFFÈ

AMERICANO	2.50
LATTE	3.00
CAPPUCCINO	3.00
HOT CHOCOLATE	3.00
LIQUORS COFFEE	5.50
TEA	2.50

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