

PIES

Pies are 18 inches and cooked in a 725 degree brick oven. They are artfully charred...this is our intention.

Franky's Flatbush	25.	ADD MEATS	
This is our "plain" cheese pizza. We use exception	Anchovy	3.	
cheeses with homemade tomato sauce, extra virgir	Flat filets, packed in oil		
oil, fresh basil and parmigiano reggiano	Calabrese	5	
		Catablese Creminelli Brothers gourmet pepperoni	- 5.
Sidetown	27.	Creminent Brothers gournet pepperont	
	30000	Pappa Petes Homemade Italian Sausage	5.
Fresh and whole milk mozzarella over tomato sau	Fresh ground and house seasoned		
Rated 8.7 by Dave Portnoy of BarStool Sports	A		_
		Tony's Hot Italian Sausage	5.
The Sarah Meadows	27.	Housemade with calabrian chili peppers & garlic	
Tomato sauce, cheese, sliced garlic, chili flakes, Si	cilian	Ezzo Pepperoni	4.
oregano and fresh basil		Traditional pepperoni in a natural casing	
The Patsy Searcy Pie	32.	Prosciutto di Parma	6.
		Dry cured ham, aged 18 months, from Parma, Italy	
Spicy sopresatta, calabrian chili oil, peppadews &	noney	Chiou Conregatta	1.
		Spicy Sopresatta Dry cured sausage	4.
The Benny Briggs Pie	32.	Diy turtu suusugt	
Ezzo pepperoni & Italian sausage		Homemade Meatballs	5.
and believe the same same 8.			
mi - D: Wil - D:-			
The Big Mike Pie	32.	ADD VEGGIES	
Meatballs & Ezzo pepperoni		Arugula	3.
The Gooch Pie	32.	Calabrian Chili Peppers	3.
	54.		
Calabrese, garlic, peppadews & arugula		Hot Cherry Peppers	3.
		Garlic	2.
Ask about our			
SPECIALS		Roasted Mushroom	3.
SIECIALS			
A tree of the state of the stat		Onion	- 2.
Nive and the second			
		Peppadew Sweet piquant peppers	3.
	10.		
A sparkler, cannoli and a song to hor	ior	Jalapenos	2.

your special occasion the Deluca's way

We suggest no more than 2-3 toppings for the best flavor profile.

APPETIZERS

	TX- LOS		
Homemade Meatballs Homemade and oven roasted, served over tomato sauce with ricotta		The Deluca's Steak Burger 19. A proprietary blend of USDA prime aged beef exclusively for Deluca's. Cast iron seared. Served on a Martin's potato roll with	
Fresh Homemade Mozzarella	with	homemade pickles and American cheese with a side salad	
Prosciutto Finished with extra virgin olive oil and sea salt	16.	Zach-n-Cheese Chef's original cheese sauce with imported rigatoni pasta. I our brick oven & topped with crispy bacon.	14. Baked in
Bruschetta (Seasonal)	12.	our brack oven & copped with trispy baton.	37.3
Rustic toast with fresh tomato, garlic and basil Add fresh home made Mozzarella	4.	Foccacia Sticks Light and pillowy house made foccacia topped with melted mozzarella and served with warm, buttery tomato sauce	10.
Garlic Bread	10.		10
Our rustic sliced toast with garlic and herb butter, finished 2 year parmigiano reggiano brought to golden perfection	with	Caprese (Seasonal) Fresh tomato with homemade mozzarella	16.

SALADS FOR TWO

Arugula Arkansas Natural arugula with cannellini beans and shaved parmigiano reggiano	13.	Scotty & Shannon McClard's Chopped Wedge Russian dressing and bacon	13.
Caesar Romaine with parmigiano tuile Add House-made croutons to any salad	14.	Anthony Bordain's™	
	1.	Blue Cheese Iceberg Wedge with Bacon This salad is to die for! Available "Bob's Way" (chopped)	14.

Housemade Salad Dressings:

Italian, Russian, Lemon Honey Vinaigrette, Dijon Vinaigrette, Blue Cheese, Caesar

DRINKS

Sodas	-		2.25	Dr. Brown's Black Cherry Soda	3,5
Coca Cola	Diet Coke	Coke Zero	Sprite	Dr. Brown's Root Beer	3.5
Mtn. Dew	Dr. Pepper	Diet Dr. Pepper		Dr. Brown's Creme Soda	3.5
Mt. Valley Sparkling Water	7.	Sweeter Than Honey Iced Tea	3.5		
		Unsweet Tea	3.5		
			Lemonade	2.5	