

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

Franky's Flatbush 25. This is our "plain" cheese pizza. We use exceptional cheeses with homemade tomato sauce, extra virgin oliv oil, fresh basil and parmigiano reggiano		ADD MEATS Anchovy Flat filets, packed in oil	3.
Sidetown Fresh homemade whole milk mozzarella over tom sauce. Rated 8.7 by Dave Portnoy of BarStool Sp	AND PROPERTY AND ADDRESS OF	Calabrese Creminelli Brothers gourmet pepperoni Pappa Pete's Homemade Italian Sausage Fresh ground and house seasoned Ezzo Pepperoni	5. 5.
The Sarah Meadows Tomato sauce, cheese, sliced garlic, chili flakes, Si oregano and fresh basil	26. icilian	Traditional pepperoni in a natural casing Prosciutto di Parma Dry cured ham, aged 18 months, from Parma, Italy	6.
The Patsy Searcy Pie Spicy sopresatta, calabrian chili oil, peppadews & I		Spicy Sopresatta Dry cured sausage	5.
The Benny Briggs Pie Ezzo pepperoni & Italian sausage	32.	Homemade Meatballs	5.
The Big Mike Pie Meatballs & Ezzo pepperoni	32.	ADD VEGGIES Arugula	3.
The Renzi Our Sidetown Pie topped with our homemade Ite sausage - the owner's favorite	32.	Calabrian Chili Peppers	3.
	alian	Hot Cherry Peppers Garlic	3.
		Roasted Mushroom Onion	3.2.
Celebration Package A sparkler, cannoli and a song to honor your special occasion the Deluca's way	10.	Peppadew Sweet piquant peppers Jalapenos	4.

PASTA

All pasta dishes served with 2 year aged Parmigiano-Reggiano and sesame toast.

Parmigiano Cream with Cavatelli 22.

This sauce is a decadent reduction of cream and 2 year aged Parmigiano-Reggiano, tossed with our homemade Ricotta Gnocchi

Bolognese with Tagliatelle

Our take on an Italian classic. Slow cooked beef, red wine and tomato ragu, tossed with homemade pasta

Pomodoro with Tagliatelle

A light sauce of roasted tomatoes sauteed with pancetta, garlic, white wine and butter, tossed with homemade pasta and finished with Pecarino-Romano



Vodka with Fusilli

22

Tomatoes simmered with Prosciutto, Calabrian peppers, onions and Vodka, tossed with spiral cut pasta

Spaghetti & Meatballs

25

Simple yet wholesome tomato sauce tossed with a generous portion of pasta, served with three oven-roasted meatballs

APPETIZERS

22.

22.

Homemade Meatballs

14

Homemade and oven roasted, served over tomato sauce with ricotta

Fresh Homemade Mozzarella with

Prosciutto 16.

Finished with extra virgin olive oil and sea salt

Garlic Bread

10.

Our rustic sliced toast with garlic and herb butter, finished with 2 year parmigiano reggiano brought to golden perfection

Spinach Artichoke Dip

15.

Deliciously rich and creamy, topped with Parmigiano-Reggiano and bread crumbs. Cast iron baked and served with sesame toast

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 homemade pickles and American cheese with a bag of classic potato chips

Zach-n-Cheese

14.

Chef's original cheese sauce with imported rigatoni pasta. Baked in our brick oven & topped with crispy bacon

Focaccia Sticks

10.

Light and pillowy house made focaccia topped with melted mozzarella and served with warm, buttery tomato sauce

SALADS FOR TWO

Arugula

Arkansas Natural arugula with cannellini beans and shaved

parmigiano reggiano

13.

Anthony Bordain's™
Blue Cheese Iceberg Wedge
with Bacon

14.

Caesar

14.

This salad is to die for! Available "Bob's Way" (chopped)

Romaine with parmigiano tuile

Housemade Salad Dressings:

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

DRINKS

Sodas	77		2.50	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
M+ Walley Cappling Mater		7.	Sweeter Than Honey Iced Tea	3.5	
Mt. Valley Sparkling Water	Unsweet Tea		3.5		
			Lemonade	2.5	