

Delucas

PIZZERIA

13

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.

This is our "plain" cheese pizza. We use exceptional cheeses with homemade tomato sauce, extra virgin olive oil, fresh basil and parmesan reggiano

Sidetown 27.

Fresh homemade whole milk mozzarella over tomato sauce. Rated 8.7 by Dave Portnoy of BarStool Sports



The Sarah Meadows 26.

Tomato sauce, cheese, sliced garlic, chili flakes, Sicilian oregano and fresh basil

The Jamesy Pie 29.

A white pie topped with fresh mozzarella, whole milk mozzarella, house seasoned ricotta, and parmesan reggiano

The Patsy Searcy Pie 32.

Spicy sopresatta, calabrian chili oil, peppadews & honey

The Benny Briggs Pie 32.

Ezzo pepperoni & Italian sausage

The Big Mike Pie 32.

Meatballs & Ezzo pepperoni

The Renzi 32.

Our Sidetown Pie topped with our homemade Italian sausage - the owner's favorite



Celebration Package 10.

A sparkler, cannoli and a song to honor your special occasion the Deluca's way

ADD MEATS

Anchovy 3.

Flat filets, packed in oil

Calabrese 5.

Creminelli Brothers gourmet pepperoni

Pappa Pete's Homemade Italian Sausage 5.

Fresh ground and house seasoned

Ezzo Pepperoni 5.

Traditional pepperoni in a natural casing

Prosciutto di Parma 6.

Dry cured ham, aged 18 months, from Parma, Italy

Spicy Sopresatta 5.

Dry cured sausage

Homemade Meatballs 5.

ADD VEGGIES

Arugula 3.

Calabrian Chili Peppers 3.

Hot Cherry Peppers 3.

Garlic 2.

Roasted Mushroom 3.

Onion 2.

Peppadew Sweet piquant peppers 4.

Jalapenos 3.

Fresh Oyster Mushrooms 4.

Locally sourced by Precision Farms

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

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 22.

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

Pomodoro with Tagliatelle 22.

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

APPETIZERS

Homemade Meatballs 14.

Homemade and oven roasted, served over tomato sauce with ricotta

Garlic Bread 10.

Our rustic sliced toast with garlic and herb butter, finished with 2 year parmesan 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

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

SALADS FOR TWO

Arugula 13.

Arkansas Natural arugula with cannellini beans and shaved parmesan reggiano

Scotty & Shannon McClard's 14. Salad

Chopped iceberg lettuce, tossed with Russian dressing topped with tomatoes and bacon

Caesar 14.

Romaine with parmesan tuile

Anthony Bordain's™ Blue Cheese Iceberg Wedge with Bacon 14.

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

Housemade Salad Dressings:

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

DRINKS

Sodas

Coca Cola

Diet Coke

Coke Zero

2.50

Sprite

Mtn. Dew

Dr. Pepper

Diet Dr. Pepper

Mt. Valley Sparkling Water

7.

Dr. Brown's Black Cherry Soda

3.5

Dr. Brown's Root Beer

3.5

Dr. Brown's Creme Soda

3.5

Sweeter Than Honey Iced Tea

3.5

Unsweet Tea

3.5

Lemonade

2.5

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