

APPETIZERS

Garlic Bread

Our rustic sliced toast with garlic & herb butter, finished with 2 year Parmigiano Reggiano brought to golden perfection

The Deluca's Steak Burger

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 & American cheese with Lay's chips

Add Classic Crinkle Cut Fries with ketchup

Zach n' Cheese

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

12. **Spinach Artichoke Dip**
Creamy, spinach & artichoke dip topped with Italian breadcrumbs & parmigiano

Homemade Meatballs
Homemade & oven roasted, served over tomato sauce with ricotta

19. **Fried Mozzarella**
Crispy fried mozzarella wedges, garlic marinara

4. **Calamari**
Flash fried & served with garlic marinara

16. **Focaccia Sticks**
Light & pillowy house made focaccia topped with melted mozzarella & served with warm, buttery tomato sauce

PASTA

All pasta dishes served with 2 year aged Parmigiano Reggiano & house bread.

Parmigiano Cream with Cavatelli
This sauce is a decadent reduction of cream & 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 & tomato ragu, tossed with homemade pasta

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

23. **Vodka with Fusilli**
Tomatoes simmered with Prosciutto, Calabrian peppers, onions & vodka, tossed with spiral cut pasta

22. **Lasagna Roll**
Baked pasta rolled with béchamel bolognese & mozzarella cheese

Chicken Parm
Crispy 6oz chicken breast over bucatini with house marinara, parmigiano & melted muenster cheese

Add Protein
Fried Chicken Cutlet 14.
Large Gulf Shrimp roasted or blackened 15.

16. **Anthony Bordain's Blue Cheese Iceberg Wedge with Bacon**
This salad is to die for!

16. **Scott & Shannon McClard's Salad**
Chopped iceberg lettuce, tossed with Russian dressing, tomatoes, & bacon

13. **Deluca's Italian Soaked Salad**
Iceberg, romaine, red onion, olives, artichoke hearts, pepperoncini, cherry tomatoes, sweet drop peppers, parmesan dressed with red wine Italian vinaigrette. No longer available as a half salad

11.

Franky's Flatbush Pie
This is our "plain" cheese pizza. We use exceptional cheeses with homemade tomato sauce, fresh basil & Parmigiano Reggiano

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

The Sarah Meadows Pie
Tomato sauce, cheese, sliced garlic, chili flakes, Sicilian oregano & fresh basil

The Jamesy Pie
A white pie topped with fresh mozzarella, whole milk mozzarella, house seasoned ricotta, & Parmigiano Reggiano

The Patsy Searcy Pie
Spicy sopresatta, calabrian chili oil, peppadews & honey

The Benny Briggs Pie
Ezzo pepperoni & Italian sausage

The Big Mike Pie
Meatballs & Ezzo pepperoni

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

SALADS

14. **Arugula** 13.
Arkansas Natural arugula with cannellini beans & shaved Parmigiano Reggiano dressed with lemon vinaigrette

14. **Caesar** 15.
Romaine with parmigiano tuile

16. **Add Protein**
Fried Chicken Cutlet 14.
Large Gulf Shrimp roasted or blackened 15.

Housemade Salad Dressings
Lemon Honey Vinaigrette · Russian Blue Cheese · Italian · Caesar

PIES

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

25. **Add Meats**
Anchovy flat filets, packed in oil 3.

Pappa Pete's Homemade Italian Sausage 5.
fresh ground & house seasoned

27. **Ezzo Pepperoni** 5.
traditional pepperoni in a natural casing

Prosciutto di Parma 6.
dry cured ham, aged 18 months, from Parma, Italy

26. **Spicy Sopresatta** dry cured sausage 5.
Homemade Meatballs 5.

28. **Add Veggies**
Arugula 3.

Calabrian Chili Peppers 3.
Hot Cherry Peppers 3.

Garlic 2.
Roasted Mushroom 3.

Onion 2.
Peppadew sweet piquant peppers 4.

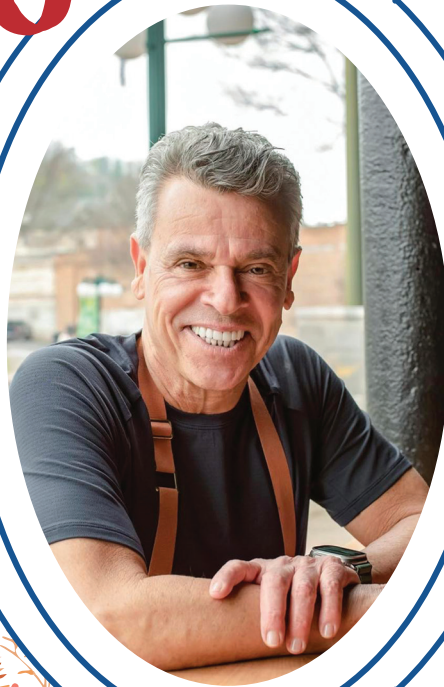
Jalapeños 3.
Local Mushroom Medley 5.
locally sourced by Precision Farms

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

Celebration Package 10.

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

Deluca's Story



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Benvenuto!!! At Deluca's Pizzeria, we're serving up more than just pizza - we're dishing out a slice of the American dream, Brooklyn-style. Our founder, **Anthony Valinoti**, embodies the spirit of reinvention: a Wall Street maverick turned pizza perfectionist who **traded the hustle of New York for the heart of Hot Springs, Arkansas**. Driven by an unquenchable nostalgia for the pies of his youth, Anthony embarked on a cross-country odyssey, searching for that elusive, perfectly crisp crust and harmonious blend of flavors. When his quest came up short, he did what any true New Yorker would do - he rolled up his sleeves and decided to make it himself. Thus, Deluca's was born, a testament to one man's passion and the power of pursuing authentic flavor at any cost.

Since its inception, Deluca's has risen to legendary status in the culinary world. We've been crowned "**Best Pizza in the South**" by Southern Living and earned a coveted spot among the "**Top 50 Best Pizzas in the US**" by Food and Wine Magazine. Closer to home, we've held the titles of "**Best Restaurant in Hot Springs**" and "**Best Pizza in the State**" for eight consecutive years, as awarded by the Arkansas Times.

Our philosophy is simple yet profound, inspired by Anthony's studies in Naples and the wisdom of his matriarch mentor, Anna A., who taught him, "**You always have to remember when you cook... you're just expressing your emotions through your food.**" This simple yet powerful idea runs through everything we do at Deluca's. Our recipes are intentionally simple, allowing the highest quality ingredients to shine. We craft most menu items in-house and partner with both local and world-renowned vendors to source the most authentic, top-tier products. At Deluca's, every bite is a testament to our commitment to creating not just the best food, but an unforgettable dining experience that speaks to the heart and palate alike.