

# DeLuca

## APPETIZERS

- PROSCIUTTO SAN DANIELE CON BURRATA** . . . . 21  
*16-months cured prosciutto with fresh burrata*
- BRUSCHETTE MISTE** . . . . . 12  
*Spread of olives, artichokes and fresh tomatoes*
- EGGPLANT ROLLATINI** . . . . . 12  
*Rolled eggplant in fresh ricotta cheese and tomato sauce*
- CALAMARI FRITTI** . . . . . 16  
*Fresh calamari lightly fried with Italian flour*
- MEAT & CHEESE BOARD** . . . . . 22  
*Prosciutto San Daniele, finocchiona, soppressata, tartufino, taleggio, ubriacone (serves one)*
- SAUTÉE DI COZZE** . . . . . 18  
*Fresh caught mussels with cherry tomato sauce and garlic*

## SALADS

- CAPRESE** . . . . . 14  
*Steak tomatoes and fresh mozzarella*
- CESARE** . . . . . 19  
*Romaine, croutons, shaved Parmigiano, homemade dressing*
- ARUCOLA & POMODORINI** . . . . . 17  
*Arugula, fresh cherry tomatoes, EVOO & sea salt*
- CONTADINA** . . . . . 22  
*Artichokes, kamalata olives, eggs, romaine, balsamic vinaigrette*
- SPINACIO & FRAGOLE** . . . . . 23  
*Fresh spinach, strawberries, walnuts, apples, raspberry vinaigrette*

## PASTA

- CACIO & PEPE** . . . . . 20  
*Aged pecorino Romano and roasted black pepper*
- CARBONARA** . . . . . 22  
*Pasteurized egg yolks, aged pecorino Romano, black pepper, guanciale*
- AMATRICIANA** . . . . . 21  
*San Marzano tomatoes, aged pecorino Romano, guanciale*
- FETTUCCINE ALLA BOLOGNESE** . . . . . 22  
*Authentic beef ragù meat sauce with soffritto of celery, carrots and red onions*
- FETTUCCINE ROMANE** . . . . . 16  
*Homemade fettuccine with Chef's creamy butter and parmesan sauce*
- TAGLIOLINI POMODORO** . . . . . 18  
*Fresh San Marzano tomato sauce, cherry tomatoes, Parmigiano*
- RAVIOLI BURRO E SALVIA** . . . . . 18  
*Homemade ricotta and spinach ravioli in clarified butter and fresh sage*
- LASAGNA** . . . . . 21  
*Chef's specialty lasagna, soffritto, ground beef and béchamel sauce*
- EGGPLANT PARMIGIANA** . . . . . 22  
*Chef's delicacy, fresh eggplant, San Marzano tomatoes, mozzarella*
- PAPPARDELLE BOSCAIOLA** . . . . . 22  
*Guanciale, mushrooms, peas in a white creamy sauce*
- TAGLIOLINI AL TARTUFO** . . . . . MP  
*Fresh, homemade tagliolini pasta with clarified butter and imported black or white truffle*

## ENTRÉES

- COTOLETTA MILANESE** . . . . . 28  
*Chicken, arugula, pomodoro confit*
- FILET OF SPIGOLA** . . . . . 35  
*Fresh caught imported Italian sea bass, cherry tomatoes, mushrooms and sautéed red onions*
- HALIBUT** . . . . . 37  
*8 oz fresh caught halibut cooked sous vide*
- FRITTURA MISTA DI PESCE** . . . . . 39  
*Calamari, shrimp and zucchini julienne*
- POLLO CON PEPERONI** . . . . . 28  
*Cast iron skillet chicken with red peppers, baked potatoes and Castelvetro olives in San Marzano sauce*
- FILETTO** . . . . . 65  
*8 oz center-cut filet mignon sliced to perfection on a bed of fried potatoes*
- RIBEYE** . . . . . 57  
*12 oz prime cut, charred and grilled*
- SCALOPPINE AL LIMONE** . . . . . 29  
*Tenderized veal with Chef's specialty lemon sauce*
- SPIGOLA AL SALE** . . . . . 88  
*Fresh caught imported Italian sea bass, salt-baked and served tableside*

## SIDES

- CAROTE E PATATE DOLCI** . . . . . 12  
*Oven roasted baby carrots and sweet potatoes*
- FUNGHI TRIFOLATI** . . . . . 11  
*Sautéed mushrooms*
- VERDURE MISTE GRIGLIATE** . . . . . 12  
*Grilled vegetable medley*
- ASPARAGI** . . . . . 11  
*Seasonal asparagus cooked at low temperature*
- FAGIOLINI** . . . . . 10  
*Green beans sauteed in garlic, EVOO and oregano*

## PREMIUM SIDES, PASTA AND SAUCES

- MARINARA SAUCE** . . . . . 3
- PARMESAN CHEESE** . . . . . 4
- FETTUCCINE ALLA BOLOGNESE** . . . . . 11
- TAGLIOLINI POMODORO** . . . . . 9
- SHRIMP (4)** . . . . . 12
- CHICKEN BREAST** . . . . . 11

## PIZZA ROMANA

### WITH RED SAUCE

- MARGHERITA** . . . . . 18  
*San Marzano tomatoes, fresh mozzarella, basil*
- VERDURE GRIGLIATE** . . . . . 20  
*Fresh vegetable medley*
- REGINA** . . . . . 25  
*San Daniele prosciutto, arugula, pachino, burrata, EVOO*
- MARINARA** . . . . . 16  
*Fresh San Marzano tomatoes, anchovies, oregano, parsley and garlic*
- DIAVOLA** . . . . . 21  
*Fresh San Marzano tomatoes, mozzarella, soppressata*

### NO RED SAUCE

- QUATTRO FORMAGGI** . . . . . 21  
*Gorgonzola, mozzarella, parmigiano, fontina*
- MORTADELLA & PISTACCHIO** . 23  
*Mortadella with pistacchio nuts*
- FUNGHI & SALSICCIA** . . . . . 19  
*Homemade Italian sausage and fresh mushrooms*
- TARTUFATA** . . . . . MP  
*Bufala mozzarella, porcini, white or black truffle*

### BUILD YOUR OWN MARGHERITA OR QUATTRO FORMAGGI

#### MEATS

- Prosciutto* . . . . . 7  
*Hot Soppressata* . . . . . 6  
*Italian Sausage | Salami | Anchovies* . . . . 5

#### VEGGIES

- Mushrooms* . . . . . 3  
*Zucchini | Eggplant | Bell Peppers | Olives* . . 4  
*Artichokes* . . . . . 5

#### CHEESE

- Fresh Bufala* . . . . . 7  
*Fresh Burrata* . . . . . 6

# DeLuca

## WINE

### WHITE BY THE GLASS 6oz/9oz/Bottle

921 COLLEVENTO SAUVIGNON BLANC <i>Italy</i>	14/20/45
ECHO BAY SAUVIGNON BLANC <i>New Zealand</i>	13/19/50
IL FEUDO GRAN CUVEÉ BRUT PROSECCO <i>Italy</i>	14/20/50
TRUCHARD CHARDONNAY <i>California</i>	18/24/69
BANFI SAN ANGELO PINOT GRIGIO <i>Italy</i>	13/20/50
WILLIAM FÈVRE CHABLIS <i>France</i>	24/30/80
IMPERO PINOT GRIGIO TREBBIANO <i>Italy</i>	14/20/52
KRUGER-RUMPF RIESLING MUNSTERER RHEINBERG KABINETT <i>Germany</i>	18/24/69
MASCA DEL TACCO ROSÉ <i>Italy</i>	17/23/60

### WHITE BY THE BOTTLE

CAKEBREAD CELLARS CHARDONNAY <i>Napa Valley</i>	90
CAKEBREAD CELLARS SAUVIGNON BLANC <i>Napa Valley</i>	75
FEUDI DI SAN GREGORIO FALANGHINA DEL SANNIO <i>Italy</i>	80
ANTONUTTI SAUVIGNON BLANC <i>Italy</i>	60
CERETTO ARNEIS LANGHE BLANGE <i>Italy</i>	69
FAR NIENTE CHARDONNAY <i>Napa Valley</i>	110
PULIGNY-MONTRACHET MONT CHAUVE 1 <sup>ER</sup> CRU <i>France</i>	869
OLIVIER LEFLAIVE PULIGNY-MONTRACHET <i>France</i>	351

### RED BY THE GLASS 6oz/9oz/Bottle

BELLE GLOS CLARK & TELEPHONE PINOT NOIR <i>Santa Maria Valley</i>	20/26/75
CHIANTI RIGOLETTO DOCG <i>Italy</i>	15/21/55
CABERNET SAUVIGNON FUGA <i>Italy</i>	15/21/55
TARENI NERO D'AVOLA DOC <i>Italy</i>	15/21/55
BANFI STILNOVO GOVERNO ALL'USO SANGIOVESE <i>Italy</i>	15/21/55
POGGIO LE VOLPI ROMA DOC ROSSO <i>Italy</i>	19/25/69
SILVER PALM CABERNET SAUVIGNON <i>California Coastal</i>	14/20/50
MAGGIO ESTATES CABERNET SAUVIGNON <i>California</i>	17/23/60
THEOLEO, CABERNET SAUVIGNON <i>Paso Robles, California</i>	15/21/55
BAROLO CLASSICO VOERZIO MARTINI <i>Italy</i>	40/55/130
BRUNELLO DI MONTALCINO, NOTTE DI NOTE <i>Italy</i>	40/55/130
BARBERA D'ASTI MARCHESI INCISA DELLA ROCCHETTA SUPERIORE <i>Sant'Emiliano, Italy</i>	40/55/130

### RED BY THE BOTTLE

BRUNELLO DI MONTALCINO CASTELLO BANFI <i>Italy</i>	145
BRUNELLO DI MONTALCINO, FATTORIA DEI BARBI <i>Italy</i>	125
MOLLYDOOKER BLUE EYED BOY SHIRAZ <i>New Zealand</i>	105
THE PRISONER RED BLEND <i>Napa Valley</i>	130
ORIN SWIFT MACHETE MERITAGE <i>Napa Valley</i>	120
ALBERT MANN PINOT NOIR GRAND H <i>Alsace, France</i>	180
TINAZZI VALPOLICELLA RIPASSO SUPERIORE <i>Italy</i>	90
TENUTA SAN GUIDO SASSICAIA 2017 <i>Italy</i>	910
ANTINORI BOLGHERI TIGNANELLO 2012 <i>Italy</i>	969
CERETTO BAROLO BRUNATE 2018 <i>Italy</i>	300
TOMMASI AMARONE DELLA VALPOLICELLA <i>Italy</i>	160
MARCHESI ANTINORI SOLAIA TOSCANA 2011 <i>Italy</i>	890
TENUTA DELL'ORNELLAIA MASSETO BOLGHERI 2016 <i>Italy</i>	2480

### CHAMPAGNE / SPARKLING

MOËT & CHANDON BRUT IMPERIAL <i>France</i>	140
SCHRAMSBERG BLANC DE BLANCS <i>Napa Valley</i>	85
SCHRAMSBERG BRUT ROSÉ <i>Napa Valley</i>	90
VEUVE CLICQUOT BRUT N.V. <i>France</i>	120
VEUVE CLICQUOT ROSÉ <i>France</i>	130
CA' DEL BOSCO GRAN CUVÉE BRUT <i>Italy</i>	120

## COCKTAILS

### CLASSIC

CLASSIC MARTINI.....	16
<i>Vodka, dry vermouth, olives</i>	
BASIL SMASHED.....	16
<i>Gin, basil leaves, lemon juice, simple syrup</i>	
THE MULE.....	15
<i>Vodka, lime juice, ginger beer</i>	
UNCLE NEAREST OLD FASHIONED.....	18
<i>Uncle Nearest whiskey, sugar cube, Angostura bitters</i>	
PINK PALOMA.....	17
<i>Tequila, lime juice, sea salt, Fever Tree grapefruit soda</i>	

### SPECIALTY

LIMONCELLO SPRITZ.....	18
<i>Limoncello, prosecco, club soda</i>	
TIRAMISU ESPRESSO MARTINI.....	19
<i>Amaretto di Saronno, Bailey's, coffee liqueur, creme de cacao, simple syrup, espresso</i>	
APEROL SPRITZ.....	18
<i>Aperol, Prosecco, club soda</i>	
HUGO SPRITZ.....	19
<i>Grey Goose vodka, St. Germain, prosecco, club soda and simple syrup</i>	

### CRAFT

OLD ITALIAN.....	19
<i>Pecan bourbon, Demerara syrup, orange &amp; Angostura bitters</i>	
SPANISH STEPS.....	18
<i>Campari, Hendrick's gin, cranberry juice, simple syrup</i>	
VENITIAN SUNSET.....	17
<i>Aperol, Bombay Sapphire gin, grapefruit juice, simple syrup</i>	
VELLUTATO.....	19
<i>Casamigos reposado, Cointreau, fresh squeezed oranges, egg white, topped with cinnamon sugar</i>	



## DESSERTS

### YOUR CHOICE 14

#### TIRAMISÙ

*Savoardi, mascarpone and espresso*

#### TORTA AL CIOCCOLATO

*Chef's chocolate cake with Nutella and white chocolate swirls*

#### CREMA ITALIANA ALLA NUTELLA

*Homemade custard cream with Nutella*

#### AFFOGATO AL CAFFÈ

*Solo espresso poured over homemade vanilla gelato*

#### CANNOLI

*Choice of 2 large homemade cannoli, chocolate or pistachio*