

DI LUCA

Vegetarian

Marinara 8
Tomato sauce, garlic, oregano, basil & olive oil

Margherita 10
Tomato sauce, fiordilatte, parmesan, basil & olive oil

Margherita Verace 14
Mozzarella di bufala topped with vesuvian cherry tomatoes, parmesan & Ravece Coevo oil

Margherita Provola & Pepe 13
Tomato sauce, provola d'Agerola, black peper, parmesan topped with oil & basil

Ravece Coevo 14
Yellow vesuvian cherry tomatoes, mozzarella di bufala, basil topped with Ravece Coevo oil

Grana 14
Tomato sauce, fiordilatte, red vesuvian cherry tomatoes, rocket salad & parmesan

Ortolana 14
Fiordilatte, friarielli, red, yellow & green bell peppers topped with Ravece Coevo oil

Vegana 14
Tomato sauce, portobello mushrooms, onions, red, green & yellow bell peppers

Quattro Formaggi 16
Fiordilatte, blue di pecora, provola d'Agerola topped with pecorino flakes

Carmasciano 15
Fiordilatte, home-made nut cream topped with fresh carmasciano sheep cheese

Zucca & Funghi 16
Pumpkin cream, provola d'Agerola, portobello topped with pecorino flakes, oil & basil

Cacio & Pepe 15
Fiordilatte, pecorino, black peper, oil & basil

Meat Lovers

Diavola 13
Tomato sauce, fiordilatte topped with neapolitan salami, basil & olive oil

Salsiccia & Friarielli 14
Fiordilatte, provola d'Agerola neapolitan sausage topped with wild broccoli & red chilly pepers

'Nduja Rosso / Bianca 14
Tomato / Cheese base, fiordilatte topped with 'Nduja spicy calabrian pork sausage

Di Parma Rosso / Bianca 15
Tomato / Cheese base, fiordilatte, prosciutto Di Parma topped with parmesan

Capricciosa 15
Tomato sauce, fiordilatte, salami, artichoke, portobello mushrooms, oregano & oil

Quattro Stagioni 16
Tomato sauce, fiordilatte, prosciutto, artichoke, portobello mushrooms, oregano & oil

Romana 14
Tomato sauce, red vesuvian cherry tomatoes, anchovies, garlic, oregano & oil

Tonno 15
Tomato sauce, fiordilatte, red vesuvian cherry tomatoes topped with tuna & fresh onions

Grana & Prosciutto 15
Tomato sauce, fiordilatte, prosciutto, red vesuvian cherry tomatoes topped with rocket salad & parmesan

Calzone

Calzone Salami 16
Tomato sauce, fiordilatte, salami, ricotta, oil & basil

Calzone Funghi 16
Tomato sauce, fiordilatte, prosciutto, portobello mushrooms, oil & basil

DI LUCA

Sip & Sip

Red

Aglianico 2018 - Terre di Valter	4.5 / 19
Ventidue Marzo 2017 - Terre di Valter	6 / 25
Taurasi 2015 - Terre di Valter	34

White

Falanghina 2018 - Terre di Valter	4.5 / 19
Greco di Tufo 2018 - Terre di Valter	6 / 24
Fiano di Avellino 2018 - Avellino	6 / 24

Rose

Irpinia Rosato 2018 - Terre di Valter	4.5 / 19
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Prosecco

Silvano Follador 2016 (organic, no sugar)	29
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Beer

Birra Moretti - 33cl	3,75
Heineken 0.0% - 33cl	3.50

Water

Acqua Panna - 75cl	5
San Pellegrino - 75cl	

Juice

Fresh orange juice from Sicily	5
Schulp® - Apple juice	4

Soft drinks

San Pelegrino Lemon	3
San Pelegrino Blood Orange	
Mole Cola	
Mole Cola Light	

Coffee

Espresso	1.5
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Limonchello

Bottle of home-made limonchello (for 2)	8
Shot of home-made limonchello	3

Take Me Home!

Home-made Neapolitan bread	3
Olive oil from Sardinia - All flavours	15
Ravece Coevo Oil - Avellino Delicacy	25

Nibbles & Bites

Sharing plates...

You choose, we bring them one by one.

Bruschetta

Home-made Neapolitan bread topped with red cherry tomatoes basil & olive oil	4
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Focaccia

Crispy dough bites topped with oregano, oil & salt	4
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Dessert Lovers

Nutella® Pillow

Filled dough with Nutella & mascarpone topped with a scoop of vanilla ice cream, strawberries & icing sugar	8
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Nutella® Dough Bites

Dough bites topped with nutella & icing sugar	6
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Tiramisu

Fresh mascarpone cheese, layered over a savoiardi biscuit and soaked in espresso	7
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Cheese Cake

Home-made cheese cake from Avellino	6
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Pear Cake

Home-made pear cake from Avellino	6
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Fresh Fruit

Seasonal fruit from Avellino	5
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Born in Naples - Still the King

We strive to honour a 300-year-old heritage of Italian tradition, our dough is made with double zero Neapolitan flour, always fermented for 48-hours to create a heavenly light, chewy crust. We use San Marzano tomatoes and fresh home-made mozzarella, topped by the finest ingredients sourced from Italy.

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Specials

Giovanni Grimaldi 16

Fiordilatte, guanciale topped with fresh onions

Fortuna De Rosa 16

Fiordilatte, prosciutto, rocket salad, cherry tomatoes & balsamic emulsion

Mortadella & Pistachio 17

Fiordilatte, mortadella topped with sprinkles of pistachio & oil

Patata & Pancetta 17

Potato, provola d'Agerola topped with crispy pancetta & oil

Rustica 17

Potato, prosciutto, fiordilatte, parmesan

Fresca 16

Fiordilatte, endive, anchovy, capers, black olives & ravedice oil