

OPEN : FRI-SAT 12PM – 10PM
KITCHEN LAST ORDERS : 9PM



FOOD MENU

Trust our family to feed yours!
Fiercely independent since 1976, proudly providing three generations of the city with outstanding food & drink!

**FULL FOOD & DRINK MENU AVAILABLE
FOR DELIVERY ON DELIVEROO (BEERS TOO!)**

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DEALS

2 COCKTAILS FOR £9

ALL OPENING TIMES

Order any two cocktails from our Classics list for only £9.

FREE DRINK WITH FOOD!

ALL OPENING TIMES

**Order any main course
Get a FREE drink on us*
187ml bottle of red, white or rose
or ½ pint or soft drink.**

(exclusions apply)

KIDS SET MENU £6 MAIN + SIDE + DRINK

ALL OPENING TIMES

MAINS

Cup of carrot and butternut squash soup with buttered toast **V**

Sweet potato mac 'n' cheese **V VG**

Kid's Pizza Margherita with mozzarella and tomato **V**

Rigatoni Pasta with tomato sugo **V VG**

ADD SCOOP
OF ICE CREAM
FOR £1.50

SIDES

Skinny Fries **V VG**

Sweet Potato Fries **V VG**

Carrot & Cucumber Sticks **V VG**

DRINKS

Glass of milk

Glass of orange juice

Glass of apple juice

Glass of mineral water

ADD A
FRUIT PLATE
FOR £1.50



STARTERS

MINISTRONE SOUP £5 V VG

Borlotti beans, celery, carrots, san Marzano tomatoes, Savoy cabbage and almond pesto. Served with sourdough.

BUTTERNUT SQUASH SOUP £5 V VG

creamy soup of slow roast butternut squash with almond pesto. Served with sourdough.

SOURDOUGH BRUSCHETTA BUFFALO £8 V

creamy DOP buffalo mozzarella with wild rocket, sundried Puglian tomatoes and almond pesto. Upgrade to Burrata for only £1 extra!

SOURDOUGH BRUSCHETTA PROSCIUTTO DI PARMA DOP £8

fine cured ham with shaved Reggiano parmigiano DOP, rocket and cherry tomatoes, EVO

SOURDOUGH BRUSCHETTA GREENS £6 V VG

with tender stem broccoli, fine beans, leaf spinach, roasted chili and garlic, lemon zest and EVO

PUGLIAN FRITTERS £7

fried cauliflower, cod cheek and artichoke fritters with green aioli

SAUTEED ROMAN STEM ARTICHOKEs £7 V

with almonds, breadcrumbs, parsley and Kalamata olives

ROASTED PIQUILLO PEPPERS £7

stuffed with salt cod and dressed with almond pesto

ARANCINI—SAVOURY RICE BALLS VEG V £4

garden peas, fresh mint & buffalo V

ARANCINI—SAVOURY RICE BALLS MEAT £4

featherblade ragu & buffalo

OUR FAMOUS SHARING BOARDS

served with sourdough



VEG BOARD £14

Sundried tomatoes
Kalamata and
Cerignola olives
Borettane Onions
Roast marinated peppers
Roast beetroot
Buffalo Mozzarella



HOT BOARD £14

Cod cheek fritter
with aioli
Local* nduja bruschetta
Sautéed artichokes
Salt cod piqillio peppers
Arancini rice balls Veg/Meat



MEAT & CHEESE £14

Prosciutto San Daniele 75g
Local* soppressata salami
Calabrian spicy salami
Oglesfield cheese
Gorgonzola
Cornichons, quince jelly
Borettane Onions

SIDES & FRIES

Shoestring Fries £3 V VG
Beef dripping, fat, hand cut chips £4
Sweet potato fries £4 V VG
Sautéed chili greens
(fine beans, broccoli, spinach) £5 V VG
Sourdough Garlic Bruschetta £3

Roasted peppers and courgettes
with EVO and lemon dressing £5 V VG
Garden leaf salad £5 V VG
Kalamata and Cerignola olives £3 V VG
Prosciutto San Daniele 100g £5
Sourdough Bread and French Butter £3

VEGAN & VEGETARIAN All our pizzas can be made with Vegan **VG** “MozzaRisella” for a charge of **£1** extra.

SIMPLE PIZZA

MARGHERITA £8 V Tomato, mozzarella, fresh basil, EVO

MARINARA £7 Tomato, EVO, wild oregano, garlic and anchovy. No cheese

PANE AGLIO OLIO £7 V White Pizza - Mozzarella, sliced garlic, EVO, lemon infused bechamel

CLASSIC PIZZA

ORTOLANA £9 V Tomato, mozzarella, roast peppers, aubergine stracotto, grilled courgette and almond pesto

CAPRICIOSA £10 Tomato, mozzarella, Puglian grilled artichokes, Kalamata olives, anchovies

BOSCAIOLA £10 White Pizza - Mozzarella, white truffle cream, chestnut mushrooms, Italian roast ham, guanciale and thyme

RAGU £10 Tomato, mozzarella and beef feather blade ragu with shaved Reggiano parmigiana

SPICY SALAMI £11 Tomato, Mozzarella, Calabrian Spicy Salami, semi-dried tomatoes

CONTEMPORARY PIZZA

PATATA £ 1 1 White Pizza - Mozzarella, potato, guanciale, cheese fondue, rosemary and 24 month reggiano parmigiano.

AFFUMICATI £11 V White Pizza - Mozzarella, smoked aubergine caviar, smoked aubergine slices toasted pine nuts and fried mint

FRIARIELLI E SALSICCE £12 White Pizza - Mozzarella, friarielli, local fennel and chilli sausage and sauteed chilli broccoletti

PERFECT MARGHERITA £12 V Tomatoes, 125g D.O.P. buffalo torn fresh mozzarella, semi-dried tomatoes, cherry plum tomatoes, fresh basil, EVO

CALABRESE £12 White Pizza - Mozzarella, bechamel, Nduja fiery and spreadable pork salami, Kalamata olives and rocket

SUPER ZUCCA £11 V White Pizza - Mozzarella, butternut squash two ways, crisp sage, Reggiano parmigiano, pomegranate and almond pesto

PEPPEREX £12 V Mozzarella, pepper coulis, roast peppers, flamed chili and green habanero sauce. Spicy!

CARCIOFI BIS £13 V Mozzarella, artichoke puree, sautéed Puglian artichokes, Kalamata olives, shaved Reggiano parmigiano and roast cherry tomatoes

PUGLIESE £15 V White Pizza - Mozzarella, friarelli, burrata, sauteed chilli broccoletti

“CHE MACELLAIO” £14 Local charcuterie from **MEAT, SMOKE, SALT** — Mozzarella, guanciale crisps, sopressata salami, local nduja and fresh fennel sausage

CRUDAIOLA £12 Tomato, buffalo mozzarella, Kalamata olives, San Daniele prosciutto, rocket and D.O.P. Parmigiano

EXTRA TOPPINGS

£1 EACH

Rocket, Basil
Kalamata Olives
Fresh cherry tomatoes
Reggiano Parmigiano D.O.P
Spinach, Egg
Chestnut mushrooms

£2.00 EACH

Wood roast peppers
Puglian roast artichokes
Puglian roast tomatoes
Roast butternut squash
Spanish anchovies
Beef ragu

£2.50

Fennel and chili sausage
Nduja
Sopressata
Guanciale
Italian cooked ham
San Daniele Parma Ham D.O.P

125g CHEESE

Sarnese-Nocerino D.O.P
Mozzarella £2.50
Buffalo Mozzarella Di
Campagna D.O.P £3.50
Burrata Pugliese £4.50
Vegana “Mozzarisella” £4.50

BURGERS

ALL OUR BURGERS ARE 6OZ PATTIES AND ARE SERVED IN A BEAUTIFUL BRIOCHE BUN

MOTO BURGER SINGLE £9

with Oglesfield cheese melt, fried onion ring, gem lettuce, beef tomato, roast chilli and plum chutney

JOES' BURGER SINGLE £8

with baby gem, slice of beef tomato, sliced gerkin, crisp pancetta and Dijon mustard sauce

DAT BURGER SINGLE £10

with feather blade, gorgonzola, apple and plum chutney, and watercress

THE CALABRIAN SINGLE £10

with local fennel and chili sausage, Montgomery cheddar, rocket, Dijon mayo and red onion rings

BEEF BURGER SINGLE £10 V

homemade beetroot burger with beef tomato, gherkin, lettuce, roast butternut squash and basil oil

NUDI BURGERS! choose one of the above burgers without a bun and save a pound!

ADD SHOESTRING
FRIES FOR £3



ADD HOMEMADE
FAT CHIPS FOR £4



ADD A SECOND
BURGER

£2

PA STA

RIGATONI WITH THREE TOMATO SAUCE £8 V VG

Pasta tubes with San Marzano tomato, semi dried plum and cherry tomato with basil and EVO

RIGATONI CAULIFLOWER £8 V VG

Roast cauliflower, almonds, lemon, vegan bechamel, parsley, green olives

RIGATONI CARBONARA £9

Authentic style, no cream! Salty, local guanciale, egg yolk and parmesan

PAPPARDELLE RAGU BOLOGNESE £8

Strips of egg pasta with a slow-cooked, beef, feather blade, Primitivo wine and San Marzano tomato ragu

PAPPARDELLE FINE BEANS £9 V

Strips of egg pasta with fine beans, cherry tomatoes, rocket and almond pesto, Kalamata olives and Reggiano parmigiana

LASAGNE HOMESTYLE £9

Layers of slow cooked beef ragu, bechamel, Reggiano cheese, tomato fondue, Italian ham and friarielli

SWEET POTATO MAC 'N' CHEESE £9 V VG

Soya béchamel, vegan Mossarisella, breadcrumbs, caramelised onion and cherry tomatoes

SALADS

SUPERFOOD SALAD £7.50 V VG

Roast sweet potato, sprouting broccoli and pearl barley with pomegranate, walnuts, watercress, red chilli and coriander with lime dressing

LENTIL & GOATS CHEESE SALAD £7.50 V

With pickled red onions, sun dried tomatoes, puy lentils and flat leaf parsley

GARDEN LEAF SALAD SMALL £5, LARGE £7.50 V VG

Dressed seasonal salad greens, small or large

DESSERTS

STICKY TOFFEE PUDDING **£6.50**

With caramel crunch and toffee sauce and ice cream

CHOCOLATE VOLCANO CAKE **£6.50**

Luxurious pudding with velvety fudge centre served with ice cream

ICE CREAM PLATE **£4.95**

Artisan chocolate, hazelnut and vanilla ice cream with chocolate pencil wafers and cream

COFFEE & TEA

Espresso **£2**

Macchiato **£2.25**

Americano **£2.25**

Traditional Cappuccino **£2.50**

Flat White **£2.60**

Caffe Latte **£2.70**

Large Cappuccino **£2.80**

House tea **£2.50**

Speciality and fruit tea **£2.50**

Hot Chocolate **£2.80**

OUR DRINKS

WINES

See our list of carefully sourced, wines including organic/biodynamic with low interference farming methods, sulphite free and unfiltered. Please ask for our recommendation.

THE BEER BOARD

Check out our amazing beer board. 20 rotating craft beers, local, national and international. Not sure? Please ask your server for a taster.

DAT BOTTLE SHOP

Amazing takeaway pricing for beers from our bottle shop. Ask to see the Bottle Shop fridge!

A LITTLE BIT OF INFORMATION!

Our pizza are made with water, sea salt, “live” yeast, wild yeast and 00 flour; producing a slow rising (minimum 48 hours) sourdough base. They are baked in a Woodstone masonry oven (four ton!) at a minimum temperature of 600F, allowing the intense blast cooking that locks in flavours, aroma and moisture giving a crust which is easily digestible.

LOCAL SUPPLIERS

FABBakery All our breads are made with love by Shynara

Pink Lane Coffee All of our coffee is roasted locally by Anth

MEAT SALT SMOKE We use hand tied artisan salami, fresh meats and charcuterie locally sourced from Katie and Steven at Meat Salt Smoke.

GLOSSARY OF FOOD TERMS

Burrata Pugliese - a fresh stretched-curd cheese with a very soft and creamy texture, flown in fresh weekly
DOP - DOP is short for Denominazione di Origine Protetta (literally “Protected Designation of Origin”). It’s a guarantee that the food was made by local farmers and artisans, using traditional methods.

EVO - Extra Virgin Olive Oil

Friarielli - a green cruciferous vegetable called cime di rapa in Puglia

Guanciale - a type of Italian cured pork made from the cheeks of a pig

Mozzarisella - Organic plant based vegan cheese alternative, made from whole rice

Nduja - a particularly spicy, spreadable pork salumi from Italy

Prosciutto Crudo Di San Daniele DOP - the finest Parm Ham, air and salt cured with time and love

Reggiano Parmigiano DOP - the “King of Cheeses”

Soppressata - a cured dry sausage typical of the south of Italy

48HR SOURDOUGH PIZZA MODERNA

FLOUR “Caputo 00 blue” **TOMATOES** “La Fiammante” pomodoro San Marzano D.O.P

MOZZARELLA “Sarnese-Nocerino” D.O.P. Neopolitan pulled curd cheese

BUFFALO Mozzarella di Campagna D.O.P. **EVO** italian extra virgin olive oil