

Contents

- 1 – Deals
- 2 - Starters, Boards and Sides
- 3 - Pizza
- 4 - Burgers, Pasta, Salads
- 5 - Desserts, Coffee, Wine
- 6 - Cocktails, Bottles
- 7 - Cans, Soft
- 8 - Spirits
- 9 - Glossary



Food and Drinks

Trust our family to feed yours!

Fiercely independent since 1976, proudly providing three generations of the city with outstanding food & drink!

dAt bAr AT HOME ORDER THROUGH



WIFI : datbarwifi PASSWORD : craftbeer

dAtbAr

Early Bird Menu

From opening until 7pm Tue – Fri

2 Courses £12

STARTERS

ARANCINI—SAVOURY RICE BALLS VEG V

garden peas, fresh mint & buffalo mozzarella

ARANCINI—SAVOURY RICE BALLS

With beef ragu and buffalo mozzarella

BUTTERNUT SQUASH SOUP V VG

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

MOZZARELLA SALAD V

Buffalo mozzarella with blistered cherry tomatoes and rocket pesto

MAIN COURSE

PAPPADELLE FINE BEANS V

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

LASAGNE HOMESTYLE

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

SWEET POTATO MAC 'N' CHEESE V VG

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

PIZZA

choose from our classic sourdough pizza from our main menu

BURGER

choose from our burgers served in brioche bun

SALAD

choose from one of our super healthy salads



ADD

Skinny fries £3.50

Fat chips £4.50

KIDS MENU - ALL OPENING TIMES

MAINS

Sweet potato mac 'n' cheese V VG £5.00

Kid's Pizza Margherita with mozzarella and tomato V £5.00

Rigatoni Pasta with tomato sugo V VG £5.00

SIDES

Skinny Fries V VG £1.50

Carrot & Cucumber Sticks V VG £1.50

DRINKS

Glass of milk £1.00

Glass of orange juice £1.00

Glass of apple juice £1.00

Glass of mineral water £1.00

Scoop of ice cream for
dessert? £1.75
Choose from vanilla,
strawberry, chocolate or
hazelnut.

STARTERS/SMALL

MINISTRONE SOUP £5 V VG

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

ARANCINI—SAVOURY RICE BALLS VEG V £5

garden peas, fresh mint & buffalo V

ARANCINI—SAVOURY RICE BALLS £5

With beef ragu and buffalo mozzarella

BUTTERNUT SQUASH SOUP £6 V VG

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

SOURDOUGH BRUSCHETTA GREENS £7 V VG

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

PUGLIAN FRITTERS £6.50 V

artichoke, cauliflower, courgette with green aioli

SAUTEED ROMAN STEM ARTICHOKE £7.50 V

with almonds, breadcrumbs, parsley and Kalamata olives

ROASTED PIQUILLO PEPPERS £7.50

stuffed with salt cod and dressed with almond pesto

COD CHEEK FRITTERS £8

cod pieces in batter with aioli

SOURDOUGH BRUSCHETTA BUFFALO £9 V

creamy DOP buffalo mozzarella with wild rocket, sundried Puglian tomatoes and almond pesto.

SOURDOUGH BRUSCHETTA PROSCIUTTO CRUDO DOP £9

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

OUR FAMOUS SHARING BOARDS

served with sourdough



VEG BOARD £15

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



HOT BOARD £15

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



MEAT & CHEESE £15

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

SIDES & FRIES

Shoestring Fries £3.50 V VG

Beef dripping, fat, hand cut chips £4.50

Sautéed chili greens (fine

beans, broccoli, spinach) £6 V VG

Sourdough Garlic Bruschetta £3.50

Roasted peppers and courgettes

with EVO and lemon dressing £5.50 V VG

Garden leaf salad £5 V VG

Kalamata and Cerignola olives £3.50 V VG

Prosciutto crudo 100g £5

Sourdough Bread and French Butter £3



CLASSIC PIZZA

MARGHERITA £9 V Tomato, mozzarella, fresh basil, EVO

MARINARA £8 Tomato, EVO, oregano, garlic, capers and anchovy. No cheese

PANE AGLIO OLIO £8 V White Pizza - Mozzarella, sliced garlic, EVO, lemon infused bechamel

ORTOLANA £10 V Tomato, mozzarella, roast peppers, aubergine stracotto, grilled courgette and almond pesto

CAPRICIOSA £11 Tomato, mozzarella, Puglian grilled artichokes, Kalamata olives, anchovies

RAGU £11 Tomato, mozzarella and beef feather blade ragu with shaved Reggiano parmigiana

SPICY SALAMI £12 Tomato, Mozzarella, Calabrian Spicy Salami, semi-dried tomatoes

CONTEMPORARY PIZZA

BOSCAIOLA £11 White Pizza - Mozzarella, white truffle cream, chestnut mushrooms, Italian roast ham, guanciale and thyme

PATATA £ 12 White Pizza - Mozzarella, potato, guanciale, cheese fondue, rosemary and 24 month reggiano parmigiano.

AFFUMICATI £12 V White Pizza - Mozzarella, smoked aubergine caviar, smoked aubergine slices toasted pine nuts and fried mint

SUPER ZUCCA £12 V White Pizza - Mozzarella, butternut squash two ways, crisp sage, Reggiano parmigiano, pomegranate and almond pesto

FRIARIELLI E SALSICCE £13 White Pizza - Mozzarella, friarielli, local fennel and chilli sausage and sauteed chilli broccoletti

PERFECT MARGHERITA £13 V Tomatoes, 125g D.O.P. buffalo torn fresh mozzarella, semi-dried tomatoes, cherry plum tomatoes, fresh basil, EVO

CALABRESE £13 White Pizza - Mozzarella, bechamel, Nduja fiery and spreadable pork salami, Kalamata olives and rocket

CRUDAIOLA £13 Tomato, buffalo mozzarella, Kalamata olives, San Daniele prosciutto, rocket and D.O.P. Parmigiano

PEPPEREX £13 V Mozzarella, pepper coulis, roast peppers, flamed chili and green habanero sauce. Spicy!

CARCIOFI BIS £14 V Mozzarella, artichoke puree, sautéed Puglian artichokes, Kalamata olives, shaved Reggiano parmigiano and roast cherry tomatoes

“CHE MACELLAIO” £15 White Pizza - Artisanal charcuterie — Mozzarella, guanciale crisps, sopressata salami, local nduja and fresh fennel sausage

PUGLIESE £16 V White Pizza - Mozzarella, friarelli, burrata, sauteed chilli broccoletti

EXTRA TOPPINGS

£1 EACH

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

£2.00 EACH

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

£2.50 EACH

Nduja
Guanciale
Sopressata
Fennel and chili sausage
Prosciutto cotto (cooked ham)
Prosciutto crudo D.O.P (raw ham)

125g CHEESE

Buffalo Mozzarella Di
Campagna D.O.P £4
Burrata Pugliese £5
Vegana “Mozzarisella” £5

VEGAN & VEGETARIAN

All our pizzas can be made with Vegan **VG** “MozzaRisella” for **£1** extra.



BURGERS

ALL OUR BURGERS ARE 6OZ PATTIES AND ARE SERVED IN A BEAUTIFUL BRIOCHE BUN
REALLY HUNGRY? ADD AN EXTRA 6OZ PATTIE FOR £3

JOES' BURGER £9 with baby gem, slice of beef tomato, sliced gerkin, crisp pancetta and Dijon mustard sauce

MOTO BURGER £10 with Oglesfield cheese melt, fried onion ring, gem lettuce, beef tomato, roast chilli and plum chutney

DAT BURGER £11 with feather blade, gorgonzola, chutney, and watercress

THE CALABRIAN £11 with local fennel and chili sausage, Montgomery cheddar, rocket, Dijon mayo and red onion rings

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

ADD
SHOESTRING
FRIES FOR £3.50



ADD HOMEMADE
FAT CHIPS FOR
£4.50



ADD SWEET
POTATOE FRIES
£4.50



PA STA

RIGATONI WITH THREE TOMATO SAUCE £9 V VG

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

RIGATONI CAULIFLOWER £9 V VG

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

PAPPARDELLE RAGU BOLOGNESE £9

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

PAPPARDELLE FINE BEANS £10 V

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

LASAGNE HOMESTYLE £10

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

SWEET POTATO MAC 'N' CHEESE £10 V VG

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

RIGATONI CARBONARA £10

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

GARDEN RIGATONI £10 V

Pasta quills with roast peppers, grilled courgette, butternut squash "stracotto" aubergine mint rocket and fresh vine tomato

SALADS

SUPERFOOD SALAD £8.50 V VG

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

COUS COUS AND ROASTED VEGETABLES £8.50 V VG

Roasted courgette, butternut squash and peppers with cherry tomatoes, onions, mint, parsley and an EVO and lemon dressing

LENTIL & GOATS CHEESE SALAD £8.50 V

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



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**

All our coffee is
made with a
double shot

WINE

SPARKLING

VINO SPUMANTE PROSECCO

ANY TIME IS THE RIGHT TIME FOR FIZZ

125ML

£4.80

BOTTLE

£24.00

WHITE

SAUVIGNION BLANC

CRISP AND FRUITY

125ML

£3.25

175ML

£4.50

250ML

£6.05

BOTTLE

£16.10

CHENIN BLANC

PERFECT BALANCE OF GREEN APPLE AND RICHER
STONE FRUIT

£3.25

£4.50

£6.05

£16.10

TREBBIANO D'ABRUZZO

FLAVOURS OF CITRUS, DELICATE STONE FRUIT
AND A LIME FINISH. CRISP & DRY

£3.50

£4.70

£6.30

£16.70

VIGNETI B VERDICCHIO DI MATELICA

ITALIAN ORGANIC WITH APPLE & PINK GRAPEFRUIT TONES

£28.20

ROSE

BLUSH PINO GRIGIO DELLE VENEZIE, ITALY

FRUITY AND REFRESHING WITH APRICOT, PEACH &
STRAWBERRY

£3.10

£4.35

£5.85

£15.50

RED

CABERNET SAUVIGNON

A FULL-BODIED WINE WITH BRAMBLE AND PLUM
CHARACTERS

£3.25

£4.50

£6.05

£16.10

MERLOT

A RICH, FULL BODIED RED

£3.50

£4.70

£6.30

£16.70

MALBEC

RICH, JAMMY & SMOOTH

£3.50

£4.70

£6.30

£16.70



COCKTAILS

Espresso Martini	Absolut Vodka, Kahlua, Espresso, 3 Bean Garnish	£7
Mojito	Havana White Rum, Mint leaves, Lime juice, Sugar, Mint and Lime Wedge Garnish	£7
Negroni	Beefeater Gin, Campari, Punt e mes, Orange Twist	£7
Tom Collins	Beefeater Gin, Lemon juice, Sugar, Lemon Wedge	£7
Margarita	Olmecca blanco Tequila, Cointreau, Agave, Lime juice, Lime Wheel	£7
Whiskey Sour	Buffalo Trace Bourbon, Egg white, Lime Juice, Sugar, Lemon Wedge	£7
Aperol Spritz	Aperol, Prosecco, Soda, Orange Wedge	£7
Daiquirii	Havana White rum, Lime juice, Sugar	£7
Cosmopolitan	Absolute Citron Vodka, Cointreau, Lime juice, Cranberry Juice	£7
Paloma	Olmecca blanco Tequila, Lime juice, San Pelligrino Lemon, Grapefruit bitters, Grapefruit Wedge	£7

BOTTLES

Brewery	Beer	Style	ABV	Vol	Price
3 Fonteinen	Oude Kriek	Lambic Kriek	6.80%	0.375	£19.60
Birra Moretti	Lager	Lager	4.60%	0.330	£3.50
Brasserie Dupont	Saison Dupont	Saison	6.50%	0.750	£9.40
Budvar	Original	Pilsener	5.00%	0.500	£4.70
Burning Sky	Saison Anniversaire	Saison	7.00%	0.750	£23.10
Chimay	Cinq Cents	Triple	8.00%	0.750	£14.60
Duvel	Duvel	Speciality	8.50%	0.330	£6.50
Erdinger	Alkoholfrei	Low alcohol	0.10%	0.500	£3.20
Hacker Pschorr	Hefe Weisse	Weiss Bier	5.50%	0.500	£5.20
Hacker Pschorr	Kellerbier Anno 1417	Lager	5.50%	0.500	£5.90
Hitachino Nest	Anbai Ale	Rd Rice Ale	7.50%	0.330	£6.80
Hitachino Nest	Sweet Stout	Sweet Stout	4.00%	0.330	£5.00
Jever	Fun	non-alcoholic Lager	0.50%	0.330	£2.10
La Chouffe Brewery	La Chouffe	Belgian Strong Ale	8.00%	0.330	£6.40
Lindeboom	Lemon	Radler	0.00%	0.300	£2.30
Lowlander	White Ale	Elderflower Wit	5.00%	0.330	£4.80
Magners	Original	Fruit Cider	4.50%	0.500	£4.80
Magners	Pear	Fruit Cider	4.50%	0.500	£4.80
Nogne	Bosuns Call	Red Wine BA Saison	7.00%	0.375	£17.00
Nogne	Old Salt Tavern	ESB	6.00%	0.500	£7.30
Rodenbach	Grand Cru	Flanders red Ale	6.00%	0.330	£6.10
Schneider	Tap 5 Meine Hopfen-Weiss	Weizen Bock	8.20%	0.500	£8.10
Timmerman's	Framboise	Lambic Fruit	4.00%	0.330	£5.30
Timmerman's	Kriek	Lambic Fruit	4.00%	0.330	£5.50
Timmerman's	Oude Gueuze	Lambic Gueuze	6.70%	0.375	£9.80
Timmerman's	Peche	Lambic Fruit	4.00%	0.330	£5.50
Timmerman's	Strawberry	Lambic Fruit	4.00%	0.330	£5.30



CANS

Brewery	Beer	Style	ABV	Vol	Price
Anspach and Hobday	The Ordinary Bitter	Bitter	3.70%	0.440	£5.10
Beavertown	Bones	Lager	4.40%	0.330	£5.10
Beavertown	Gamma Ray	APA	5.40%	0.330	£4.90
Beavertown	Neck Oil	Session Pale Ale	4.30%	0.330	£4.50
Beavertown	Smog Rocket	Smoked Porter	5.40%	0.330	£5.10
Beerbliotek	A Passion For Gingers	Sour Ale	3.80%	0.330	£5.30
Beerbliotek	Whoop Ass	Berliner Weisse	3.50%	0.330	£4.90
Brewski	Raspberry Sorbet	Berliner Weisse	6.00%	0.330	£8.30
Brooklyn Brewery	Lager Can	Vienna Lager	5.20%	0.330	£4.80
Brooklyn Brewery	Special Effects	Hoppy Amber Low Alc.	0.50%	0.330	£3.40
Burning Sky	Arise	Pale Ale	4.40%	0.440	£6.30
Cigar City	Margarita Gose	Gose	4.20%	0.355	£4.30
Donzoko	Select	Pilsener	5.00%	0.500	£10.10
Erdinger Weissbrau	Alkoholfrei	Low alcohol	0.10%	0.500	£3.10
Firestone Walker	Coconut Merlin	Coconut Milk Stout	5.50%	0.355	£5.00
Flensburger	Alkoholfrei Radler	Low alcohol	0.00%	0.330	£2.60
Flying Dog	Thunderpeel	IPA	6.20%	0.330	£5.30
Lervig	Lucky Jack	APA	4.70%	0.330	£4.20
Lervig	No Worries Pineapple	Non - Alcoholic	0.50%	0.330	£3.70
Lervig	Passion Tang	Fruit Sour	7.00%	0.330	£7.20
Lervig	Pilsener	Pilsener	4.70%	0.330	£4.20
Magic Rock	Fantasma Gluten Free	IPA	6.50%	0.330	£4.90
Magic Rock	High Wire Grapefruit	APA	5.50%	0.330	£4.50
Magic Rock	Salty Kiss	Gose	4.10%	0.330	£4.00
Magic Rock	Saucery	GF Pale Ale	3.90%	0.330	£3.90
North Brewing Co	Pinata Mango and Guava	Pale Ale	4.50%	0.330	£5.10
Paranoia	Belgian Blonde	Blonde Beer	5.60%	0.330	£5.30
Schofferhofer	Grapefruit	Fruit Radler	2.50%	0.500	£3.40
Vedett	Extra	Pilsener	5.20%	0.330	£4.10

SOFT DRINKS

San Pellegrino Sparkling Min Water 250ml	£2.25
San Pellegrino Sparkling Min Water 750ml	£3.25
Aqua Panna Still Mineral Water 250ml	£2.25
Baby Splits – 125ml mixers	£1.60
San Pellegrino Aranciata 330ml	£2.50
San Pellegrino Limonata 330ml	£2.50
San Pellegrino Pompelmo 330ml	£2.50
San Pellegrino Chinotto 330ml	£2.50
San Pellegrino Blood Orange 330ml	£2.50
San Pellegrino Pomegranate 330ml	£2.50
330ml can of Coca-Cola	£2.50
330ml can of Diet Coca-Cola	£2.50
Dash of Cordial Lime, Orange, Blackcurrant	£0.70
Fentiman's Victorian Lemonade 275ml	£2.60
Fentiman's Curiosity Cola 275ml	£2.60
Fentiman's Ginger Beer/Dandelion & Burdock 275ml	£2.60
Fentiman's Orange & Mandarin Jigger 275ml	£2.60
Fentiman's Wild English Elderflower 275ml	£2.60
Fentiman's Rose Lemonade 275ml	£2.60



SPIRITS

Vermouth etc 50ml

Punt E Mes	£2.90
Campari	£3.90
Aperol	£3.20

Liqueur 25ml

Teichenne Peach Schnapps	£2.10
Frangelico	£2.40
Kalhua	£2.40
Amaretto Luxardo	£2.20
Amaro Montenegro	£2.50
Southern Comfort	£2.80
St Germain Elderflower Liqueur	£3.30
Chambord	£3.20
Green Chartreuse	£4.20
Yellow Chartreuse	£3.90
Grand Marnier	£2.90

Rum/Cachaca 25ml

Havana Club Anejo Especial	£2.60
Havana Club 3YO	£2.70
Captain Morgans Dark	£2.80
Kraken Black Spiced Rum	£3.10
Havana Club 7yo	£3.30
Wray & Nephew Overproof Rum	£3.50
Koko Kanu	£2.70
Plantation Pineapple Original Dark	£4.20

Tequila 25ml

Olmecca Blanco	£2.60
La Penca Mezcal	£4.50
Patron Silver Tequila	£4.80
Mezcal San Cosme	£4.70

Whiskey 25ml

Jameson Irish	£2.90
Talisker Single Malt 10 yo	£4.70
Chivas Regal 12yr	£3.50
The Sexton Single Malt Irish	£4.80
Redbeast Single Pot Still Irish Whisky	£4.80
Highland Park 12yo Single Malt Scotch	£4.80

American 25ml

Buffalo Trace Bourbon 40%	£3.20
Bulleit 45% Bourbon	£3.40
Bulleit Bourbon Rye	£4.20
Makers Mark	£3.40
Wild Turkey Straight Rye	£3.60
Wild Turkey Straight Bourbon	£3.30
Wild Turkey 101 Straight Bourbon	£3.60

Gin 25ml

Beefeater Gin	£2.40
Beefeater Pink Gin	£2.60
Beefeater Blood Orange	£2.60
Haymans Sloe Gin	£2.90
Durham Cask Aged Gin	£3.80
Bols Genever Amsterdam	£3.50
SipSmith London Dry Gin	£3.70
Hendricks	£3.90
Gin Mare	£4.30
Fifty Pounds	£4.50
Monkey 47 Sloe Gin	£5.60
Monkey 47 Dry Gin	£5.60
Deaths Door	£5.10
Durham Gin	£3.20
Haymans Old Tom Gin	£3.30
Plymouth Gin	£3.60
Porters Tropical Old Tom Gin	£5.00
Fords Gin	£3.80

Vodka 25ml

Absolut Original	£2.50
Fair Quinoa Vodka	£3.70
Zubrowka	£2.80
Durham Vodka	£3.20
SipSmith London Sipping Vodka	£3.60
Belvedere Vodka	£4.20

Cognac 25ml

Martel VS Cognac	£3.10
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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

FAB Bakery All our breads are made with love by Shynara
Pink Lane Coffee All of our coffee is roasted locally by Anth

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 DOP - the finest Italian Ham, air and salt cured with time and love

Reggiano Parmigiano DOP - the “King of Cheeses”

Soppresata - 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 Carnevale classic fior di latte pulled curd cheese .

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

Discretionary Service Charge of 10% is added to all restaurant tables.

dAt bAr AT HOME ORDER THROUGH



DATbar



datbarnewcastle



@DATbarNewcastle

WIFI : datbarwifi PASSWORD : craftbeer

