



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

## GLOSSARY

### 48HR SOURDOUGH PIZZA MODERNA

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.

**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  
**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”

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

dAt bAr AT HOME ORDER THROUGH



DATbar



datbarnewcastle



@DATbarNewcastle



WIFI : datbarwifi PASSWORD : craftbeer

*Discretionary Service Charge is added to all restaurant tables.  
10% for tables of under 6 and 12.5% for tables of 6 and over.*

# dAtbAr

Set Menu until 7pm Tue – Fri 2 Courses £13.50

## STARTERS

### ARANCINI—SAVOURY RICE BALLS VEG V

garden peas, fresh mint & buffalo mozzarella

### ARANCINI—SAVOURY RICE BALLS

With beef ragu and buffalo mozzarella

### ZUPPA DEL GIORNO V VG

Our chef regularly creates a vegan and vegetarian friendly soup using seasonal produce.

### MOZZARELLA SALAD V

Buffalo mozzarella with blistered cherry tomatoes and rocket pesto

## MAIN COURSE

### PAPPARDELLE FINE BEANS V

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

### PAPPARDELLE RAGU BOLOGNESE

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



ADD  
Skinny fries £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.

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## STARTERS/SMALL

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### 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

### MOZZARELLA SALAD V

Buffalo mozzarella with blistered cherry tomatoes and rocket pesto

### SOURDOUGH BRUSCHETTA GREENS £7 V VG

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

### ROASTED PIQUILLO PEPPERS £7.50

stuffed with salt cod and dressed with almond pesto

### 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

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## OUR FAMOUS SHARING BOARDS

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served with sourdough bread



### VEG BOARD £15

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



### HOT BOARD £15

Local\* nduja bruschetta  
Sautéed artichokes  
Salt cod piquillo peppers  
Vegetarian arancini  
Beef arancini



### MEAT & CHEESE £15

Prosciutto Crudo DOP 75g  
Local\* soppressata salami  
Calabrian spicy salami  
Ogleshield cheese  
Gorgonzola  
Cornichons, quince jelly  
Boretane Onions

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## SIDES & FRIES

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Shoestring Fries £3.50 V VG

Sourdough Garlic Bruschetta £3.50

Beef dripping, fat, hand cut chips £4.50

Sautéed chili greens (fine beans,

broccoli, spinach) £6 V VG

Kalamata and Cerignola olives £3.50 V VG

Roasted peppers and courgettes with EVO  
and lemon dressing £5.50 V VG

Sourdough Bread and French Butter £3

Prosciutto crudo 100g £5

Garden leaf salad £5 V VG

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## CLASSIC PIZZA

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**MARGHERITA £10 V** Tomato, mozzarella, fresh basil, EVO

**MARINARA £9** Tomato, EVO, oregano, garlic, capers and anchovy. No cheese

**PANE AGLIO OLIO £9 V** White Pizza - Mozzarella, sliced garlic, EVO, lemon infused bechamel

**ORTOLANA £11 V** Tomato, mozzarella, roast peppers, aubergine stracotto, grilled courgette and almond pesto

**CAPRICIOSA £12** Tomato, mozzarella, Puglian grilled artichokes, Kalamata olives, anchovies

**RAGU £12** Tomato, mozzarella and beef feather blade ragu with shaved Reggiano parmigiana

**SPICY SALAMI £13** Tomato, Mozzarella, Calabrian Spicy Salami, semi-dried tomatoes

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## CONTEMPORARY PIZZA

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**BOSCAIOLA £12** White Pizza - Mozzarella, white truffle cream, chestnut mushrooms, Italian roast ham, guanciale and thyme

**PATATA £ 13** White Pizza - Mozzarella, potato, guanciale, cheese fondue, rosemary and 24 month reggiano parmigiano.

**SUPER ZUCCA £13 V** White Pizza - Mozzarella, butternut squash two ways, crisp sage, Reggiano parmigiano, pomegranate and almond pesto

**FRIARIELLI E SALSICCE £14** White Pizza - Mozzarella, friarielli, local fennel and chilli sausage and sauteed chilli broccoletti

**PERFECT MARGHERITA £14 V** Tomatoes, 125g D.O.P. buffalo torn fresh mozzarella, semi-dried tomatoes, cherry plum tomatoes, fresh basil, EVO

**CALABRESE £14** White Pizza - Mozzarella, bechamel, Nduja fiery and spreadable pork salami, Kalamata olives and rocket

**CRUDAIOLA £14** Tomato, buffalo mozzarella, Kalamata olives, San Daniele prosciutto, rocket and D.O.P. Parmigiano

**PEPPEREX £14 V** Mozzarella, pepper coulis, roast peppers, flamed chili and green habanero sauce. Spicy!

**CARCIOFI BIS £15 V** Mozzarella, artichoke puree, sautéed Puglian artichokes, Kalamata olives,

shaved Reggiano parmigiano and roast cherry tomatoes

**PUGLIESE £15 V** White Pizza - Mozzarella, friarelli, buffalo mozzarella, sauteed chilli broccoletti

**“CHE MACELLAIO” £16 White Pizza** - Artisanal charcuterie — Mozzarella, guanciale crisps, sopressata salami, local nduja and fresh fennel sausage

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## EXTRA TOPPINGS

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### £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)  
Sliced chicken breast

### 125g CHEESE

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

## VEGAN & VEGETARIAN

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

GLUTEN FREE?  
Our pizzas can be made on  
gluten free base.



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## MEAT

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**100Z SIRLOIN STEAK £18.95** Served with shoestring fries and a salad garnish.

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 £10** with baby gem, slice of beef tomato, sliced gerkin, crisp pancetta and Dijon mustard sauce

**MOTO BURGER £11** with Oglesfield cheese melt, fried onion ring, gem lettuce, beef tomato, roast chilli and plum chutney

**DAT BURGER £12** with feather blade ragu, gorgonzola, chutney, and watercress

**THE CALABRIAN £12** with local fennel and chili sausage, Montgomery cheddar, rocket, Dijon mayo and red onion rings

**POLLO BURGER £11** butterfly chicken breast with tomato, alioli, lettuce and crisp pancetta

**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



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## PA STA

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**PAPPADELLE RAGU BOLOGNESE £10**

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

**LASAGNE HOMESTYLE £11**

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

**RIGATONI CARBONARA £11**

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

**PAPPADELLE FINE BEANS £11 V**

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

**GARDEN RIGATONI £11 V**

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

**RIGATONI WITH THREE TOMATO SAUCE £10 V VG**

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

**RIGATONI CAULIFLOWER £10 V VG**

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

**SWEET POTATO MAC 'N' CHEESE £11 V VG**

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

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## SALADS

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**SUPERFOOD SALAD £9 V VG**

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

**BETROOT & GOATS CHEESE SALAD £9 V VG**

Mixed leaves, beetroot, Goats cheese with and EVO and lemon dressing

**GARDEN LEAF SALAD £5 V VG**



## DESSERTS

**STICKY TOFFEE PUDDING £6.95**

With caramel crunch and toffee sauce and ice cream

**CHOCOLATE VOLCANO CAKE £6.95**

Luxurious pudding with velvety fudge centre served with ice cream

**ICE CREAM PLATE £5.50**

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

## COFFEE & TEA

Espresso **£1.00**

Macchiato **£2.25**

Americano **£2.25**

Flat White **£2.60**

Double Espresso **£2.00**

Traditional Cappuccino **£2.50**

Caffe Latte **£2.70**

Large Cappuccino **£2.80**

House tea **£2.50**

Speciality and fruit tea **£2.50**

Hot Chocolate **£2.80**

## WINE

**A SELECTION OF OUR MOST FAVOURITE WINES OF ITALY**

WINE	PRODUCER	YEAR	BTLE	125ml	175ml	250ml
<b>SPARKLING</b>						
Prosecco Spumante Extra Dry	Ca'di Alti	NV	£32.00	£6.20		
Fantini Gran Cuvee Rose	Farnese	NV	£40.00	£8.00		
Fantini Gran Cuvee Bianco	Farnese	NV	£38.50	£7.70		
Prosecco Superiore Spumante Asolo DOCG	Ca'Morlin	NV	£44.00	£7.70		
<b>WHITE</b>						
Pinot Grigio delle Venezie	Corte Giara	2019	£21.99	£4.80	£6.70	£8.90
Trebbiano d'Abruzzo	Fantini Farnese	2019	£24.00	£4.80	£6.70	£8.90
Soave Classico	Pieropan	2020	£38.00	£7.40	£10.40	£13.90
Pinot Grigio	Franz Haas	2019	£40.00			
<b>ROSE</b>						
Primitivo Rosato	A Mano	2019	£26.50	£5.30	£7.40	£10.00
<b>RED</b>						
Pinot Nero	Ca'di Alti	2019	£20.99	£4.20	£5.90	£7.90
Montepulciano d'Abruzzo	Il faggio	2019	£25.00	£5.00	£7.00	£9.40
Primitivo di Puglia	A Mano	2019	£26.50	£5.30	£7.40	£9.90
Valpolicella	Allegrini	2020	£33.50	£6.70	£9.40	£12.60
Palazzo della Torre	Allegrini	2017	£50.00			

