

LA BUCCA FIVERFEST VOUCHERS one voucher per person, per meal.

ANY PIZZA FOR €5

Valid for dine in customers only. Not valid in conjunction with our Sunday Special promotion

VALID 30TH JANUARY - 12TH FEBRUARY

ALL WINE SPECIALS €5

Valid for dine in customers only. Not valid in conjunction with our Sunday Special promotion

VALID 13TH - 27TH FEBRUARY

CHICKEN WINGS FOR €5

Valid for dine in customers only. Not valid in conjunction with our Sunday Special promotion

VALID 28TH FEBRUARY - 11TH MARCH

2 DESSERTS FOR €5

Valid for dine in customers only. Not valid in conjunction with our Sunday Special promotion

VALID 12TH - 25TH MARCH

ANY A LA CARTE STARTER €5

Valid for dine in customers only. Not valid in conjunction with our Sunday Special promotion

VALID 26TH MARCH - 9TH APRIL

ALL KID'S MEAL DEALS €5

Valid for dine in customers only. Not valid in conjunction with our Sunday Special promotion

VALID 10TH - 30TH APRIL

THE BUCCA TIMES

La Bucca - voted 'Best Restaurant County Meath 2011'



La Bucca, Main Street, Ashbourne, Co. Meath 01 8357763
 La Bucca, Corballis Demesne, Ratoath, Co. Meath 01 6896040
 La Bucca, The Green Centre, Dunboyne, Co. Meath 01 825 2233

www.labucca.ie
 February 2012 | Issue 10

The perfect treat at the end of a stressful week!

Order a takeaway from La Bucca on a Friday evening & receive 20% discount off your entire bill.

Offer ends 31st March 2012.

THANK GOD IT'S FRIDAY
20% DISCOUNT TAKEAWAY PROMOTION

4 - 9PM EVERY FRIDAY NIGHT

KEEPING IT FRESH

At La Bucca we are always striving to keep our menus as fresh & interesting as possible, however it's not possible to simply keep adding to a menu, as the more dishes that are on offer the harder it is to keep the ingredients fresh.

We have however just launched a new main menu for February, with a few tweaks to keep things interesting for our regular customers.

Since their introduction last year our Garlic Flatbreads have proved incredibly popular, so we're expecting the new Three Cheese Flatbread with caramelised onions to be well received.

We've also introduced our own La Bucca House Salad, the 'Azzuri Burger' which is topped with blue cheese & caramelised onions & we've updated our cheesecake to a Boozy Bailey's version which has received a 'wow' factor during taste tests.

In addition we have added the Pizza Fiesta to our main menu. Fiesta means festival in Italian & for

every Pizza Fiesta sold in any of our restaurants we will make a two euro contribution towards a festival fund in the three communities that we currently serve.

If you are not already a member of the La Bucca loyalty club, now is the perfect time to join. As well as receiving your free main course for joining & a birthday bottle of prosecco you will receive our monthly members vouchers. The next two months will give you the opportunity to try all of our new dishes free of charge once you have received your vouchers explaining the terms & conditions.

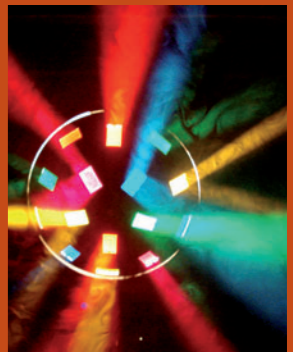
You can join online at www.labucca.ie or fill in the application on the back & drop into one of our restaurants. Even if you are a regular customer already, we will then be able to keep you updated with events & promotions as they happen through the year.

May we take this opportunity to thank all our customers for their continued support and wish you all a happy, healthy & prosperous 2012.

Plan B – Singles Club
 Full details inside



DJ Fallon's in the House
 Full details inside



'La Bucca Laughs' Comedy Club
 Full details inside



LA BUCCA

Receive a FREE main course for joining our LOYALTY CLUB (pizza, pasta or burger) and a complimentary bottle of Prosecco on your birthday.

JOIN LA BUCCA'S LOYALTY CLUB

to receive news, offers, event information and a special treat on your birthday

First Name Please use BLOCK CAPITALS

Surname

Email Address Some employers may block our email, so consider using a personal email address.

Birthday
 Day Month

We promise never to rent, sell or share your information. You can unsubscribe at any time.

Sunday Special 20% discount
 off your entire bill on all orders placed before 3pm

n.b. order must be in the kitchen before 3pm to avail of this offer

Valentine's Offer
 Three Course Meal for two with a bottle of Prosecco or House Wine
only €50 per couple

Offer valid Monday 13th February – Thursday 16th February
 In all three La Bucca restaurants
 n.b Ratoath is closed on Mondays
 please check our website for more details www.labucca.ie

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Welcome voucher will be delivered to your inbox within 21 days. Birthday voucher will arrive 7 days before your birthday.

WINE FOCUS

By Russell Bailey

With a new year comes a new wine list, with updated vintages & a few new wines to test our jaded palates. One of my favourite jobs of the year is to review the wine list as I get to try a few samples from suppliers keen to get a place on the La Bucca list.

There are a total of seven new wines going onto this year's list, with a few dropping off, but most importantly for me I now have a permanent supply of one of my all-time favourite wines, Sessantanni Old Vines Primitivo di Manduria from Farnese wines.

I have done business with Camillo De Iulii of Farnese wines in Italy for many years now. Farnese provide me exclusively with our house Pinot Grigio & Sangiovese, but due to a deal that he struck with a rather prestigious Italian restaurant just off Baggot Street in Dublin I was unable to secure the rights to the Primitivo di Manduria, one of Camillo's most illustrious wines.

As with wine lists, times change and the Dublin restaurant is now under a different type of ownership so the wine is now available on the open market and available in La Bucca restaurants for less than half the price it was in the Dublin eatery.

This celebration wine is made in Puglia, the heel of Italy, from 60 year old low-yielding vines which produce an intensity of flavour that I have rarely tasted in any other wine. It is rich, full-bodied & powerful (14.5%abv) & I can only describe it as pure, liquid velvet.

I am expecting my first consignment in early February & although priced at €40 on our lists I can assure you it will be a drinking pleasure that will linger in your memory for a very long time and to me represents great value for money as the normal Dublin city margin has been slashed to make it affordable enough for anyone with something to celebrate. Sante!



RECIPE:

Pollo alla Pizzaiolo



This is a simple & quick dish to make & turns a plain breast of chicken into something much more exciting. We call it 'alla Pizzaiolo' because we once gave some chicken to one of our pizza chefs (who are called pizzaiolos in Italian) & this is what she prepared. Just about everything you give to a pizza chef to cook comes back with tomatoes & mozzarella on top & this dish is no different.

Take one chicken breast per person and butterfly them by slicing horizontally through the breast, but stopping when you are about 1cm short of slicing it in two.

Use a meat hammer to pound out the chicken to about a 5mm thickness, it's easier if you cover the chicken with cling film first. If you don't have a meat hammer an ordinary hammer will do, or a rolling pin or heavy book.

Set out three shallow bowls, one with a mixture of flour, salt & pepper. The second with the egg & milk whisked together & the third with a mixture of fine breadcrumbs & paprika.

Heat the olive oil in a large pan on a medium heat. Dredge the chicken first in the seasoned flour, then the egg mixture & finally into the seasoned breadcrumbs.

Fry the chicken for 3-4 minutes on either side, remove from the pan & top with mozzarella & cherry tomatoes. Grill for one minute, or until the cheese has melted nicely over the chicken.

Season with salt & freshly ground black pepper. Serve with chips or mash potato.

Ingredients Serves four

- 4 large chicken breasts
- ¼ cup flour
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 1 egg beaten
- A drizzle of milk
- ¾ cup of fine breadcrumbs or panko
- 1 teaspoon paprika
- Olive oil
- 2 baby mozzarella balls
- Handful of cherry tomatoes

KID'S PIZZA MAKIN' PARTIES

EVERY SATURDAY FROM 1PM - 3PM
MONDAY - THURSDAY AT 4PM

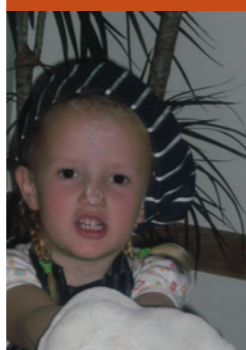
FOR A PARTY WITH A DIFFERENCE!

Book your child's pizza makin' party in
La Bucca Ashbourne, Ratoath or Dunboyne.

€12.50 per child

Includes soft drink, ice cream & the chance to create
& eat your very own pizza

Call now for more details:



Main Street, Ashbourne, Co. Meath
01 8357763

Corballis Demesne, Ratoath, Co. Meath
01 6896040

The Green Centre, Dunboyne, Co. Meath
01 825 2233

'LA BUCCA LAUGHS' COMEDY CLUB

The third Thursday of the last three months has seen the intimate setting of La Bucca Wine Bar in Ratoath transformed into a comedy club venue. As well as our resident MC Greg Marks there have been some great names on stage, Tommy Nicholson, Patrick McDonnell & Andrew Stanley to name a few.

The evening commences at 8.00pm with doors opening for pre-show drinks & the warm up acts start at 9.00pm. Tickets for the shows are €15 which incorporates your supper, consisting of

fabulous finger food from La Bucca – peri-peri wings, bbq ribs & our perfect pizzas which are served on platters during the interval.

The evening is rounded off with the headline act & we have been fortunate enough through Greg's contacts to get some huge names from the Irish comedy circuit.

The next gig will be on Thursday 23rd February, the last three gigs have been complete sell-outs, so be sure to get your tickets purchased early.



LA BUCCA WINE BAR RATOATH

Corballis Demesne, Ratoath, Co. Meath

Available for private hire for up to 50 seated guests

For further information please call
01 6896040 or check our website
www.labucca.ie

We can tailor your function to suit your requirements:

La Bucca Finger Food €12.95
Tapas Selection €14.95

BIRTHDAYS • ANNIVERSARIES • COMMUNIONS •
CONFIRMATIONS • CHRISTENINGS • BUSINESS LUNCHES

Menu prices and bookings are subject to our terms and conditions.



...Socially,
Personally &
Professionally

Saturday 11th February 2012 @ 8pm
The Wine Bar, La Bucca Ratoath
€20 Including Food & Wine or Beer!

To RSVP:
Email: liveplanb@gmail.com Or Call
Bea 086 8094924 / Beth 086 8435583

DJ FALLON'S IN THE HOUSE!

*Valentine's
Celebration*

in The La Bucca Wine Bar
Ratoath

Friday 10th February 2012

Tapas Menu €15.95 per person

Bookings taken from 8pm
Music starts at 9.30pm

Are you interested in meeting likeminded people to expand your social, personal & professional connections? Then come along to our launch night on Saturday 11th February & discover what Plan B can do for you!

We are an exciting new venture connecting single people through different aspects of their lives. So if you would like to develop your circle of connections, personal or professional, then forget about plan A & go straight to Plan B!