

BUCCA TIMES



www.labucca.ie
Spring 2019 | Issue 34

GROWING WITH OUR COMMUNITIES

La Bucca Ashbourne will celebrate its 15th birthday later this year, an amazing milestone in the restaurant industry where failures far outweigh success stories. Our restaurants in Ratoath and Dunboyne will mark their 12th and 9th anniversaries respectively, these achievements have only been made possible due to our regular and loyal customer base.

We have seen our three communities grow through these years and we have attempted to adapt and grow with them. It's great to see the same kids who came in as Junior Infants attending pizza parties now eating off the Teen Menu celebrating their graduations. It's equally heart-warming to see young parents bringing in their new off spring to the same restaurant they dined in as kids themselves.

Looking at the latest government forecasts for the next ten years there will be even more families moving into our communities and we look forward to welcoming a new wave of regular customers through our doors.

We have a large number of Loyalty Club members who benefit from 20% discount before 3pm on a Sunday, monthly membership offers and free prosecco on the month of their birthday. For any newcomers to the neighbourhood, joining is easy and free. Simply go onto our website www.labucca.ie and follow the Loyalty Club link, you will even get a free main course by joining.

Our February offer is an extension of the 20% discount to 4pm on Sundays, giving you an extra hour to avail of the discount.

During the recent GDPR compliance process members of our **Loyalty Club** would have received emails asking you to confirm your membership. If you didn't click 'yes' you will not have received any offers from us since. You can reconfirm your membership by emailing niamh.cardiff@labucca.ie & requesting that your membership is reactivated.

JOIN LA BUCCA'S LOYALTY CLUB

See back page for details.



Russell & Dough Factory Team



La Bucca Ashbourne Team
- Christmas Eve



La Bucca Christmas Carol singing



La Bucca Dunboyne
fundraising for Sean Cox



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

FOLLOW US ON

PRIVATE PARTY VENUE

CORBALLIS DEMESNE, RATOATH

MINIMUM BOOKING FOR 30 ADULTS

FINGER FOOD PLATTER MENU

SELECTION OF LA BUCCA PIZZAS
CHICKEN, BEEF & PRAWN SKEWERS
DOUGH BALLS

CHICKEN GOUJONS
CHICKEN WINGS
CHIPS & DIPS

€12.50 PER PERSON

DELUXE PLATTER MENU

MEXICAN CHILLI BEEF NACHOS
CHEESE SLIDER BURGERS
CHICKEN, BEEF & PRAWN SKEWERS
DOUGH BALLS

SELECTION OF LA BUCCA PIZZAS
CROSTINI SELECTION
SKINNY CHIPS & DIPS
CHICKEN WINGS

€15.95 PER PERSON

CHILDREN'S PLATTERS

€7.50 PER CHILD

PLEASE ASK FOR MORE DETAILS

PROSECCO RECEPTION

€4.00 PER GLASS

PLEASE NOTE, WE DO NOT ALLOW B.Y.O.
OR CORKAGE

For Wine Bar bookings please contact Corballis Demesne, Ratoath, Co. Meath
01 6896040 or info@labucca.ie www.labucca.ie



LA BUCCA PIZZA PARTIES

Celebrate your birthday by being a La Bucca pizza chef...
like our very own Chef Lucca!

Mon-Thurs 4-6pm / Saturdays 1-3pm
BOOKINGS ONLY!

€12.50 per child

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

FOR A PARTY WITH A DIFFERENCE!



Call now for more details:

Ashbourne, Co. Meath - 01 8357763

Ratoath, Co. Meath - 01 6896040

Dunboyne, Co. Meath - 01 825 2233

www.labucca.ie



CHEF LUCCA'S RECIPE



MUSHROOM, PANCETTA & PEA RISSOTTO

Ingredients

- 50g Butter
- 50ml Olive Oil
- 2 chopped Onions
- 2 x cloves chopped Garlic
- 400g Arborio Rice
- 150ml white wine
- 150g Diced Pancetta
- 300g Button Mushrooms
- Cupful of Dried Mushrooms
- ½ cup chopped Parsley
- 1.5 litre Chicken Stock
- 100g Parmesan
- 50ml Cream
- Black Pepper to taste
- 150g Green Peas

Fry the pancetta in a little olive oil, let the fat of the pancetta melt into the pan until the pancetta becomes crispy. Reserve the pancetta and the oil as this will impart more flavour into your risotto.

Fry the mushrooms with a little oil, when the mushrooms are almost ready add a little chopped garlic, cook for one minute, add a little white wine and cook until the wine is reduced. Reserve the mushrooms.

Add boiling water to your dried mushrooms and leave long enough for them to soften.

Now to start cooking your risotto! Melt the butter with the oil in a wide, shallow frying pan, add the chopped onions, cook until soft then add the remaining chopped garlic and the Arborio rice. Fry until the outside of the rice granules become translucent then add the wine. Cook until it has reduced then add the stock one ladle at a time, stirring continuously.

Once your rice is almost cooked add the pancetta, mushrooms and dried mushrooms. You can add the liquid from the rehydrated mushrooms for extra mushroomy flavour. Keep stirring!

Whilst the rice still has a little bite to it (al dente) add your peas, parmesan and cream. Once you have stirred these in the texture should be creamy, but with no excess fluid running off the rice onto the plate. Cook a little longer and add a little more parmesan if it's too runny. Be careful not to overcook the rice, each rice granule needs to maintain it's own personality and not turn into a stodgy mass.

Just before you serve add the chopped parsley and black pepper to taste and give a final stir, you can add another small knob of butter at this stage to make your risotto glisten even more. Serve with a nice glass of chilled Italian Pinot Grigio.

Sante

PARADES 2019



'Serving Our Community' is what La Bucca is all about, not just in our restaurants, but by getting involved in as many local activities as possible in order to help keep our communities alive.

purchased in one of our restaurants €2 is allocated to our festival fund from which a contribution is made towards a local festival or activity. So the next time you're in La Bucca, order a Pizza Fiesta.

La Bucca are delighted to be involved with all three St. Patrick's Day Parades in our communities Ashbourne, Ratoath and Dunboyne this year. We will be at the parades with our special friend Chef Lucca giving out 1,000's of mini pizzas, or pizzatinis as we call them to all our customers, friends and locals.

We are proud to be the main sponsor of the Ratoath St Patrick's Day parade for the 6th year now and we are heavily involved in getting the 'show on the road'! If any local businesses or clubs would like to get involved with sponsorship, donations or participate in the **Ratoath** parade please contact niamh.cardiff@labucca.ie

Our "Pizza Fiesta" (Festival Pizza) fund has helped us contribute almost €2,000 to the three parades as well as contributing to many other events throughout the year. Every time a Pizza Fiesta is

- **Both the Ashbourne and Ratoath parades will take place on Sunday 17th March, times to be confirmed**



VIEW FROM THE BOTTOM OF A WINE GLASS

BY RUSSELL BAILEY

Once in a while an opportunity comes along to visit a vineyard courtesy of our suppliers and personally I would feel it impolite not to accept such an invitation. It is so much easier to sell someone's wine if you have visited their establishment, met the winemaker, explored the cellars and had dinner in the Chateau.

Last October we were fortunate enough to visit Chateau de Pierreux, which has long been one of the most revered properties in the whole of the Beaujolais region.

Until recently though, it didn't make wines from its own highly desired gamay grapes. This was chiefly due to a lack of winemaking expertise and a contentment in supplying the best producers with the very best grapes grown in the region.

Such was their fame that it was only a matter of time that an investor would make it possible to vinify in exclusivity the grapes from this estate, and that investor was Jean Claude Boisset. The estate is now fully self-contained and makes limited quantities of the highest quality wines available in Brouilly.

Historically, when it comes to Beaujolais, the Irish have been followers of Fleurie, a sister village to Brouilly, but personally speaking, I find the Chateau de Pierreux wines better structured and of a more substantial style.

Although it's not available on our list, we have a few bottles of Msr. Boisset's 'Reserve du Chateau' Brouilly in each of our restaurants at the friendly price of €38 per bottle. So if you feel like treating yourself, please indulge whilst stocks last.



LA BUCCA COMMUNION & CONFIRMATION PACKAGES

CHOOSE FROM A SELECTION OF SET MENUS

SET MENU PACKAGE INCLUDES:

Personalised Menus

**Communion/Confirmation
Boy or Girl eats FREE**

Balloons on table

Complimentary Prosecco*
(A glass of prosecco for all adults dining on our set menus)



Parties dining on the A La Carte menu or Tennerfest menu will also receive balloons on the table and the Communion/Confirmation boy or girl eats **FREE**.

WE LOOK FORWARD TO WELCOMING YOU FOR YOUR SPECIAL DAY AT LA BUCCA RESTAURANTS

€50 deposit required on all tables of 10+

Please note: La Bucca Ratoath is closed on Mondays.

La Bucca discount offers do not apply on bank or public holidays.



Main Street, Ashbourne, Co. Meath Tel: 01 835 7763

Corballis Demesne, Ratoath, Co. Meath Tel: 01 689 6040

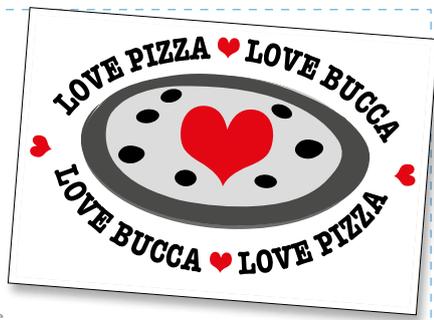
The Green Centre, Dunboyne, Co. Meath Tel: 01 825 2233

www.labucca.ie    

LA BUCCA

€20

FOR ANY 2 PIZZAS



LA BUCCA

€5 OFF
ANY WINE

Available until 30th April 2019, available any time

Available 30th April 2019.
Mon-Thurs only

LA BUCCA

BEST (CHICKEN WINGS IN IRELAND

JUST ASK FOR BoB...

BOX OF BIRDS

ONLY

€20.95

Two portions of our 'BEST IN IRELAND' 'peri-peri' wings (10), one portion of chips, one portion of natural onion rings & two extra homemade dips.

**Call us now
to order your
takeaway!**

TAKEAWAY OFFER

MONDAY TO THURSDAY

€20.95
FOR
**2 PIZZAS
OR PASTAS**



Purchase any **TWO** pizza or pasta dishes from our takeaway menu for

€20.95

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JOIN LA BUCCA'S **LOYALTY CLUB**

to receive news, offers, event information and a special treat on your birthday and your exclusive La BuCCA loyalty card!

Receive 20% OFF your entire bill before 3pm on Sundays with your loyalty card.



Sign up at: www.labucca.ie/join-the-la-bucca-loyalty-club/
please email niamh.cardiff@labucca.ie to organise the allocation of your loyalty card.

FOLLOW US ON    

www.labucca.ie