

# VINO e cocktails





## Wines by the glass & carafé

Prosecco	125ml	
Prosecco NV Spumante, Porta Leone - Treviso, Italy Delightful family made Prosecco, joyous ripe pear & apple fruit with a zesty, clean finish.	6	
Bianco	Gls 175ml	Carafé 500ml
Casa De Luca Bianco - Bottled in house A bright, fresh vivacious Vermentino from this 9th generation family producer.	5	12
Sauvignon Blanc Isabella da Silva - Valle de Rapel, Chile Elderflower scented Sauvignon, mid-levels of acidity, grassy freshness on the finish.	6	14
Grillo di Sicilia Njiro, Vitivinicola Tola - Sicilia, Italy Lime zest fresh native Sicilian variety, juicy, like a squirt of lemon with fritti misti.	6	16
Pinot Grigio delle Venezie Az Agricole Anselmi - Venezie, Italy Minerally and edgy, very lifted and fresh style of Pinot Grigio from Venezie.	6	17
Gavi, Viste del Lemme - Piedmonte, Italy Moreish, elegant Piedmontese white from Cortese grapes, Italian Chablis.	7	19
Rosso	175ml	500ml
Casa De Luca Rosso - Bottled in house Lots of black cherry & spice from Grenache & Syrah.	5	12
Merlot Santa Rosato - Valle de Rapel, Chile Softer, slightly richer fruit than you would see in a Northern Italian Merlot.	6	14
Nero d'Avola Mandrarossa - Sicilia, Italy A ruby red colour, soft & warm, with a silky & sweet tannins.	6	16
Montelpulciano d'Abruzzo Bajo, Az Agricole Ilauri - Abruzzo, Italy Smoky character, latent, soft power, some spiced earth notes.	, 6	17
Barbera d'Alba, Briccotondo, Fontanafredda - Piedmonte, Italy Medium bodied with a spicy note of blackberry & damsons.	7	19
Rosato	175ml	500ml

Pinot Grigio Blush, Sospiro – Abruzzo, Italy Light & fruity dry white wine with light grapefruit notes. 17

Casa De Luca Bianco - Bottled in house A bright, fresh vivacious Vermentino from a 9th generation family producer.	18
Nord	
Pinot Grigio delle Venezie - Az Agricole Anselmi A fresh crisp & dry Pinot Grigio from Venezie.	24
Gavi, Viste del Lemme - Piedmonte, Italy Crisp, flinty & fresh acidity, the palate has melon, lemon & green apples.	28
Chardonnay Mandrarossa - Sicilia Full-bodied and pleasurable, with long-lasting fruit and oaky spiciness.	30
Centro	
Trebbiano d'Abruzzo, Lume - Az Agricole Ilauri Bright, fresh central Italian white from the base of the Gran Sasso mountain.	24
Verdicchio dei Castelli di Jesi CaSal di Serra Elegant hints of acacia & delicate notes of field flowers.Gentle, soft, intense & long-lasting.	30
Pecorino Golden Fleece, Umani Ronchi - Marche Long notes of peach & mango with a fresh finish on the palate.	30
Vernaccha di San Gimignano, Famiglia Strozzi The taste is harmonious & fresh, while structured with a typical almond aftertaste.	32
Sud	
Grillo di Sicilia Njiro, Vitivinicola Tola - Sicilia Native sicilian grape with the tastes of citrus & peach.	24
Ciro Bianco Greco, Librandi - Calabria Aromas of peaches & citrus fruits complement undertones of herbs & flowers.	28
Vermentino di Sardegna, Villa Solais, Santadi - Sardinia Herbal & aromatic displaying light almond notes with a balanced finish.	32
Greco di Tufo, Devon - Campania This wine is an explosion of fresh tropical fruit, white flowers & almond flowers aromas.	40
Resto del Mondo	
Sauvignon Blanc, Isabella da Silva - Valle de Rapel, Chile Refreshing, with flavours of green & yellow fruit.	22
Picpoul de Pinet, Terres Rouges, Domain Reine Juliette - Southern France Lovely green apple notes & a certain salinity, wonderful with fish & creamy sauces.	26
'Land Made' Sauvignon Blanc, Yealands - New Zealand Pure fruit flavours of guava, blackcurrant leaf, fresh herbs, layered with bright citrus notes.	34

### Rosso

Casa De Luca Rosso - Bottled in house Lots of black cherry & spice from Grenache & Syrah.	18
Nord	
Bardolino Bertani La Nogare - Veneto Same grapes as amarone, but light, well balanced with notes of cherry & fig.	28
Barbera d'Alba, Briccotondo, Fontanafredda - Piedmonte Medium bodied with a spicy note of blackberry & damsons.	30
Barolo Fontanafredda - Piedmonte Nebbiolo grapes, aged 2yrs in oak. Ripe red and black fruits with well-rounded tannins.	45
Amarone delle Valpolicella CA' de Rocchi La Bastia - Tinazzi The most special Italian wine - rich fig and dried fruit notes, heady and powerful.	70
Centro	
Biferno Riserva DOC, Camillo De Lellis - Molise Old style Italian wine. Velvety hints of black cherry.	25
Montelpulciano d'Abruzzo Bajo - Az Agricole Ilauri Smoky character, latent, soft power, some spiced earth notes.	26
Chianti Cecchi - Organic Plum, blueberry, well structured & balanced.	30
Brunello di Montalcino, Barbi – Tuscany Mature and elegant with juicy fruit on the palate. Long and well structured finish.	55
Sud	
Primitivo Salento, Boheme - Puglia Rich aromas of plum & black cherry with spicy notes of cracked black pepper.	24
Nero d'Avola Mandrarossa - Sicilia A ruby red colour, soft & warm, with silky & sweet tannins.	26
Salice Salentino Riserva, Francesco Candido - Puglia Smoked oak, robust & rustic with dried fruit flavours.	28
Grotta Rossa, Carignano Del Sulcis - Santadi 100% Carignano grapes, blackcurrant fruit with underlying richness of of dried figs.	32
Resto del Mondo	
Merlot Santa Rosato - Valle de Rapel, Chile Lighter style of merlot, rich, velveteen fruit taste with a warming finish.	22
Malbec Casa Juanita - Mendoza, Argentina Medium-bodied and dry with dark fruits flavours. Pairs well with red meat dish.	26
Rioja Crianza, Marqués de Arienzo - Rioja, Spain Spicy aromas of sweet red berries, a rounded, lush palate and a firm finish.	28

#### Rosato, Prosecco & Champagne Btl Rosato Pinot Grigio Blush, Sospiro - Abruzzo, Italy 22 Light & fruity dry white wine with light grapefruit notes. Prosecco Prosecco NV Spumante, Porte Leone, Treviso 28 Delightful family-made Prosecco, joyous ripe pear and apple fruit with a zesty, clean finish. Pinot Rosato Spumante NV Rosato, Le Contesse, Treviso 28 Light & fruity dry white wine with light grapefruit notes.

### Champagne

Tattinger Brut Reserve Taittinger is one of the last great independent Champagne Houses. A delicate nose marked by subtle brioche notes.	65
Veuve Cliquot NV Brut	70

More full-bodied than most, with a delicious toasty complexity.





PERFECT FOR CORPORATE EVENTS, BIRTHDAYS, AND SPECIAL OCCASIONS

Learn how to make your favourite
De Luca cocktails at one of our
private cocktail classes.

One of our experienced bartenders will give you an introduction to cocktails then talk you through the ingredients and methods used. It is a fun, interactive class where you all get to make your own drinks in our exclusive top floor cocktail lounge. Classes are for 6 to 21 guests and last between 2 - 3 hours

For more information Email: info@delucacucina.co.uk | Call: 01223 356 666

\*Inclusive of 3 cocktails. £20 per person for non alcoholic <u>Canapés</u> are also available for £12.50 per person.



### Cocktails

### The Classics

Bellini - Peach/ Strawberry  An Italian classic originating in Harry's bar in Venice, we mix fruit puree with fine Veneto Prosecco. You can choose between peach or strawberry puree.	7
Aperol Spritz Aperol mixed with soda and topped with Prosecco - The Italian way of life.	7
Classic Martini (Vodka/Gin) An elegant drink that will refresh your palate before a great meal. Choose between gin and vodka. We recommend Belvedere vodka or Tanqueray No.10 gin, the best ingredients makes the best martinis.	8
Bacardi Mojito Everybody's favorite summer drink. Bacardi Superior rum is delicately mixed with mint, lime, sugar and topped with soda.	8
Cosmopolitan The cosmopolitan gained popularity in the 1990s. Made famous by the ladies of Sex and the City. Vodka, Cointreau, cranberry juice mixed together with a squeeze of lime to give it a bright pink tone.	8
Negroni The classic Italian aperitif that is both strong and bitter. Equal measures of gin, Campari and Martini Rosso.	8
Caipirinha The traditional Brazilian cocktail made with cachaça, fresh lime and white sugar.	8
Mai Tai "Maita'i" means "very good" in Tahitian. This classic Tiki cocktail is a mix of light and dark rum, almond syrup, pineapple and lime. This is how we like it.	8
Sour - Amaretto/ Whiskey/ Midori Choice of spirit is shaken simply with lemon, sugar and angostura bitters to make the perfect combination of sweet and sour.	8
Bramble Created in London's Soho. This sweet classic drink is a mix of gin, Chambord (Crème de cassis), lemon juice and sugar syrup. It is still the chosen drink of many all over the United Kingdom.	8
Margarita A true American classic, mixing tequila, cointreau, fresh lime and sugar.	8

### The Twist

Raspberry Cosmopolitan Our variant on the cosmopolitan, we add fresh rasp fruity twist.	8 oberries and chambord for a	
Raspberry fizz Vodka, Chambord, and fresh raspberries are delica a tasty pink fizz.	tely layered with prosseco to make	
Italian Pimm's Royal Cup The classic Pimm's No.1 cup twisted up with fine Pro	8 secco from Veneto.	
Strawberry & Elderflower Fizz Strawberry puree mixed with elderflower liquor, layer	9 red with Prosecco.	
Aperol Caipirinha Italian twist on the Brazilian classic, replacing cache	8 aça with Aperol.	
Smoky Negroni Twist on the classic negroni, swapping gin for scotcl	9 h. Smoky & bitter, an after dinner must.	
Lemon Drop Martini Vodka, limoncello, lemon juice, sugar syrup shaken sugar-rimmed martini glass.	ogether and served in a	



### The Variation

Hendrick's Mojito The mojito for gin lovers! Swapping the rum for Hendrick's gin and adding cucumber, bitters and ginger beer.	9
Raspberry Mule Our famous in-house creation, a favorite with locals and tourists alike. Vodka, raspberry liqueur, fresh limes, raspberries and sugar syrup are muddled together, topped with ginger beer and angostura bitters.	8
Passionate Hendricks Another in-house creation, mixing Hendrick's gin, Passoa, fresh lime, cucumber and sugar.	9
Rat Pack Manhattan Bourbon stirred with sweet vermouth, a dash of Grand Marnier liqueur and a drop of bitters.	9
Strawberry Gin Fiz Gin, passion fruit syrup, strawberry puree and lemon juice filled up with soda.	9





#### Mocktails

Tropical fruit cooler Passion fruit syrup, orange juice, pineapple and grenadine.	5
Strawberry and peach ice tea Fresh strawberries, peach puree, cranberry and apple.	5
Mojitno All the flavour of a fresh Cuban mojito, simply replacing the rum for fresh apple juice.	5
Cucumber lemonade Fresh cucumber, lemon and sugar, muddled and topped with lemonade.	5
Shirley Temple The classic American mocktail, mixing a splash of grenadine with ginger ale and topped with a cocktail cherry.	5

# Top Floor Cocktail Lounge & Piano Bar

Piano Shows Every Thursday, Friday & Saturday







# Beer & Cider

Birra Moretti - 330ml Btl - 4.6%	4.5
Savanna Dry - 330ml Btl - 5.5%	4.5
Kopparberg Mixed Fruit Cider, 330ml - 500ml Btl - 4%	4.5

### Soft Drinks

Mineral Water - Sparkling/Still - 500ml Btl	3.5
Coca Cola - 330ml Btl	3
Diet Cola - 330ml Btl	3
Lemonade - 200ml Btl	2.5
Ginger Beer - 200ml Btl	2.5
Ginger Ale - 200ml Btl	2.5
Soda Water - 200ml Btl	2
Fever Tree Tonic - 200ml Btl	2
Fever Tree Slimline tonic - 200ml Btl	2
Tomato Juice - 200ml Btl	2
Orange Juice	3
Apple Juice	2.5
Cranberry Juice	2.5
Pineapple Juice	2.5
All soft drinks when served as a mixer	1





### Hot Drinks

### Coffee

Espresso / Double	2/3
Macchiato / Double	2/3
Cappuccino	3
Latte	3
Americano	3
Extra espresso shot	1
Hot Chocolate	3
Tea	
English Breakfast	2.5
Earl Grey	2.5
Fresh Mint	2.5
Camomile	2.5
Peppermint	2.5
Green Tea	2.5

# **Spirits**

Gin	25ml	Brandy	25ml
Rives	4	Martel VS***	4
Pink Rives	4	Boulard Calvados	5
Hendricks	5	Remy Martin VSOP	6
Jensons Old Tom	5	Hennessy XO	15
Tanqueray No.10	6	Vecchia Romagna	6
_		Chateau De Laubade	6
Rum	25ml	(Armagnac)	
Bacardi Superior	4		
Koko Kanu	4	Vodka	25ml
Chairmans	4	Tovaritch	4
Sagatiba	5	Finlandia	4.5
Goslings Black Seal	5	Fairtrade	5
Rhum J.M.	5	Grey Goose	6
<b>-</b> "		Belvedere	6
Tequila			
Jose Cuervo Gold	4	Vermouth	50ml
		Martini Extra Dry	4
Whisky	25ml	Martini Rosso	4
Jack Daniels	4	Martini Bianco	4
Bells	4	Fernet Branca	4
Jameson	4	Strega	4
Bushmills 10yr	5	Campari	4
Laphroaig 10yr	5	Aperol	4
Talisker 10yr	5		
Glenfiddich 12yr	5		
Oban 14yr	6		
Woodford Reserve	5		

# Liqueurs & Dessert Wines

•				
Liqueurs	25ml	Sherry & Port		
Chambord	4	Tio Pepe -100ml	4	
Midori	4	Taylors LBV - 70ml	6	
Passoa	4			
Pimms No.1	4	Digestif		
Sambuca Luxardo	4	Grappa - 75ml	7	
Southern Comfort	4	Limoncello - 50ml	6	
Skinos	4			
Disaronno	4	Dessert wine	70ML	Btl
Frangelico	4	Please ask your waiter	6	From 25
St Germain Elderflower	4	Changes monthly		
Archers - 50ml	3	,		
Baileys - 50ml	4	<b>E</b>		
Cointreau - 50ml	4			







## 01223 35 66 66

WWW.DELUCACUCINA.CO.UK

83 REGENT STREET, CAMBRIDGE CB2 1AW

