De Luca cucina & bar



Join Us For VALENTINE'S NIGHT

4 Course Menu - £35 p/p PIANO BAR VALENTINE'S SPECIAL

• PRIMI •

Homemade Minestrone soup with a topping of Parma ham & rosemary oil served with Italian bread (v without topping /gf without bread)

Deep fried crispy squid served with our homemade sweet chilli relish, rocket & lemon

Chorizo arancini stuffed with fontina cheese served with cucumber yoghurt Insalata tricolore - buffalo mozzarella, plum tomatoes, avocado, rocket & parmesan shavings finished with a balsamic reduction (v/gf)

◆ SORBETTO **◆**

Raspberry sorbet with Prosecco & Chambord (v/gf)

◆ SECONDI **◆**

Rump of lamb served with roasted butternut squash chips, green beans wrapped in smoked pancetta with a blackberry balsamic reduction (g/f)

Roasted pistachio & hazelnut salmon served on a bed of roasted Mediterranean vegetables, sautéed new potatoes & a white wine thyme sauce (g/f without rosemary potatoes)

Ravioli stuffed with goat's cheese & shallots with a sage butter sauce topped with caramelised red onions (v)

Chicken breast stuffed with mushroom & mozzarella served with rosemary sautéed new potatoes & green beans topped with a lemon cream sauce (a/f without rosemary potatoes)

Gnocchi served with mixed roasted vegetables in a Napoli sauce garnished with basil & buffalo mozzarella (v)

DOLCI

Individual dessert trio platter of:

A rich chocolate & raspberry torte with fresh raspberries (v)

Homemade chestnut sponge with a blackberry sauce (v)

White chocolate & lemon cheesecake with a mixed berry coulis (v)