

3  
Courses

De Luca  
cucina & bar

£30

## PRIMI

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

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

Chorizo arancini stuffed with fontina cheese served with cucumber yoghurt

Duck pate served with toasted Italian bread & our homemade onion marmalade

Insalata tricolore - buffalo mozzarella, plum tomatoes, avocado, rocket & parmesan shavings finished with a balsamic reduction (v/gf)

## SECONDI

Baked turkey escalope stuffed with sausage meat & dates served with rosemary new potatoes, mange tout & gravy

Roasted pistachio & hazelnut salmon served on a bed of roasted mediterranean vegetables, sautéed new potatoes & a white wine thyme sauce (gf without crust)

Handmade pumpkin ravioli served with a sage butter garnished with roasted pine nuts (v)

Gnocchi with roasted vegetables in a slightly spiced napoli sauce finished with fresh basil & smoked mozzarella (v)

Rump of lamb served with roasted butternut squash chips, green beans wrapped in smoked pancetta with a blackberry balsamic reduction (+£4.00 supplement)

## DOLCI

Affogato al caffe - hot espresso & frangelico poured over vanilla ice cream sprinkled with crushed hazelnut (v/gf)

Homemade sponge wrapped in chestnut & chocolate sauce with fresh berries (v)

Orange & cinnamon panna cotta served with a cinnamon shortbread & blackberry coulis

Tiramisu made with chocolate, illy coffee liqueur & fresh illy espresso (v)

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

❄️ Include a glass of Prosecco for an additional £4.00

❄️ Upgrade to 5 courses for an additional £8.00 (Handmade sorbet & selection of regional Italian cheeses)

❄️ Add both of the above for an additional £10

❄️ Available throughout December to parties of 6 or more when pre-booked

❄️ A service charge of 10% will be added to the final bill

❄️ 3 Courses £30