

De Luca
cucina & bar

Valentine's Night

4 Course Menu

Thursday 14th February 2019

PRIMI

Home-made broccoli soup garnished with single cream served with toasted Italian bread (v) (gf w/out bread)

Mushroom arancini stuffed with fontina cheese served with cucumber yoghurt (v)

Goat's cheese fritters on a bed of roasted courgette & peppers salad with rocket, pine nuts & rosemary oil (v)

Gamberoni - pan fried tiger prawns, chilli, garlic, cherry tomatoes & a white wine butter sauce

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

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Elderflower & raspberry sorbet
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SECONDI

Chicken saltimbocca in a sage butter & white wine sauce served with rosemary roasted potatoes & mange tout (gf)

Pork fillet wrapped in Parma ham stuffed with smoked mozzarella, pancetta & shallots in a white wine & sage butter sauce served with mashed potato garnished with deep fried onions (gf without deep fried onions)

Roasted pistachio & hazelnut salmon served on a bed of roasted Mediterranean Vegetables, sautéed new potatoes & dressed with honey (gf without the crust)

Handmade ravioli stuffed with goat's cheese & shallots with sage butter topped with caramelised red onions (v)

Roasted butternut squash risotto with fresh thyme, roasted almonds & smoked paprika mascarpone (v/gf) (vegan without mascarpone)

DOLCI

Trio of desserts – A collection of our famous desserts on one plate for each person to enjoy: tiramisu, chocolate torte & cheesecake

or

Trio of homemade sorbets - a selection of flavours - please ask your waiter (v)

4 Courses £35 