

De Luca Mother's Day

PRIMI - Starters

Soup of the day

Chorizo arancini stuffed with fontina cheese served with a cucumber yoghurt

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

Classic tomato & basil bruschetta - plum tomatoes, basil, oregano, sea salt, garlic & extra virgin olive oil (v)

Roasted courgette & peppers salad with rocket, pine nuts, goats' cheese fritters & rosemary oil (v)

SECONDI - Main Course

Oven-baked chicken breast stuffed with mushrooms & mozzarella served with rosemary sautéed new potatoes & green beans topped with a lemon cream sauce

Tagliatelle with pork & beef meatballs in a lightly-spiced Napoli sauce, served with fresh basil & parmesan shavings

Oven baked fillet of salmon with a pistachio & honey crust served with mange tout & sautéed new potatoes

Porcini & mixed mushroom risotto garnished with fresh parsley & parmesan shavings (v/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 (£3 supplement)

2 Courses £20 • 3 Courses £25

Selection of Italian desserts - £5 each

Sgroppino - Affogato al caffè - Tiramisu

Refreshing drinks - £5 each

English classic - 'Best Bloody Mary in Cambridge'

Using our special recipe and served with all the accompanying elements on the side so it can be finished to taste.

Italian classics - Prosecco, Aperol Spritz, Campari & Soda