

De Luca

Sundays

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)

HOMEMADE SOUP OF THE DAY served with Italian bread

SECONDI - MAIN COURSE

OVEN-BAKED CHICKEN BREAST stuffed with mushroom & mozzarella, with a creamy mascarpone, shallot, sage & thyme sauce, served with dauphinoise potatoes & chilli courgettes

BEEF LASAGNA - classic flavoured minced beef layered with béchamel sauce

MELANZANE PARMIGIANA - homemade aubergine, tomato & mozzarella bake

MIXED WILD MUSHROOM RISOTTO with parmesan shavings (v/gf)

ROASTED SALMON WITH A HONEY & PISTACHIO CRUST served with roasted Mediterranean vegetables & dauphinoise potatoes

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