

De Luca

£32

Set MENU

STARTERS

Shared Platters

SELECTION OF HOMEMADE BREADS – made in-house this morning

OLIVES KALAMATA & BOSCAIOLA marinated in virgin olive oil with mushrooms, sweet peppers, garlic & herbs (v/gf)

VEGETARIAN ANTIPASTO – roasted mediterranean vegetables, grilled aubergine, artichokes, sun-dried tomatoes, olives, mixed cheeses (v/gf)

ANTIPASTO MISTO with mixed cured meats, buffalo mozzarella, sun-dried tomatoes, artichokes, olives, provolone cheese, rocket & mediterranean vegetables (gf)

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

ROASTED SALMON with a honey & pistachio crust served on a bed of roasted Mediterranean vegetables & dauphinoise potatoes (gf without the crust)

MELANZANE PARMIGIANA - homemade aubergine, tomato & mozzarella bake (v)

BEEF LASAGNA - garnished with rocket, parmesan & a balsamic reduction

SUNDRIED TOMATO, AUBERGINE & PARMESAN RISOTTO garnished with rocket (gf/v)

DOLCI

{Desserts}

TIRAMISU

made with chocolate, coffee liqueur & fresh espresso

WHITE CHOCOLATE & LEMON CHEESECAKE

served with fresh raspberries & a mixed berry coulis

AFFOGATO AL CAFFE

hot espresso & amaretto poured over vanilla ice cream (gf)

SGROPPINO

lemon sorbet with a touch of vodka & prosecco served in a champagne flute (gf)