

De Luca

£35

# 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)