

2 Courses
£25

De Luca

3 Courses
£30

Cambridge Restaurant Week

M E N U

HOMEMADE SOUP OF THE DAY

served with Italian bread

CLASSIC TOMATO & BASIL BRUSCHETTA

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

GAMBERONI

pan fried king prawns – chilli, garlic, cherry tomatoes & a white wine butter sauce (gf)

DEEP FRIED CRISPY SQUID

served with our handmade sweet chilli & ginger relish, rocket & lemon

CHICKEN SALTIMBOCCA

Pan-fried chicken breast wrapped in Parma ham served with mashed potato, green beans & a white wine, sage & butter sauce

PAN-FRIED SEA BASS FILLET

served with rosemary, sea salt & olive oil Rosti potatoes, roasted Mediterranean vegetables & a white wine & butter sauce

BEEF LASAGNA

garnished with rocket, parmesan & a balsamic reduction

MELANZANE PARMIGIANA

homemade aubergine, tomato & mozzarella bake, served with a rocket & parmesan salad (v/gf)

VEGAN GNOCCHI

with a walnut & mushroom sauce (vegan/vegetarian)

TIRAMISU

made with chocolate, coffee liqueur & fresh espresso

WHITE CHOCOLATE & LEMON CHEESECAKE

served with fresh raspberries & a mixed berry coulis

RICH INDULGENT CHOCOLATE & RASPBERRY TORTE

served with vanilla ice cream & fresh raspberries

DUO OF SORBET

(vegan/gf/df)