De Luca
cucina & bar

Valentine's MENU

DEEP FRIED CRISPY SQUID
Served with our handmade sweet chilli & ginger relish, rocket & lemon

NDUJA ARANCINI
With lemon & mint mascarpone

BURATTA
Roasted almonds, sun-blushed tomato, basil pesto

BRUSCHETTA
Heritage tomato, basil, olive oil, garlic (v)(vegan)

WILD MUSHROOM CROSTINI'S
Truffle oil, roasted almonds (v) Vegan

SEA BREAM,
Basil mashed potato, asparagus, baby leeks, beurre blanc sauce

DUCK BREAST
Potato gratin, roasted celeriac puree, grilled baby gem, red wine jus

ROASTED MEDITERRANEAN VEGETABLES
Stuffed with barley, artichoke & feta with a tomato, basil & honey roasted almond sauce (v) vegan.

HANDMADE TAGLIATELLE
Slow cooked beef shin ragu

SMOKED SALMON
Crayfish, dill risotto

TIRAMISU
Made with chocolate, coffee liqueur & fresh espresso

STRAWBERRY CHEESECAKE
Served with chocolate sauce

VANILLA PANNA COTTA
Served with mixed fruit coulis, shortbread biscuit

AFFOGATO AL CAFFE
Hot espresso & baileys poured over vanilla ice cream (gf)

DUO OF SORBET
A selection of flavours - please ask your waiter (vegan)(gf)

3 COURSE MENU £50PP

3 COURSE MENU + VALENTINE'S SPECIAL IN THE PIANO BAR WITH ROBIN P-IANO £60PP

@DeLucaCambridge

LOVE Amore LOVE Amore LOVE Amore LOVE Amore LOVE Amore LOVE Amore