

Set Menu

2 COURSE £33 (Sharing Starters & Main only) | 3 COURSE £37.50 (Starter, Main & Dessert)

Sharing Starters

SELECTION OF HOMEMADE BREADS MADE IN-HOUSE
Served with virgin olive oil, balsamic vinegar (v)(vegan)

ANTIPASTO MISTO

Chicken pate, mushroom arancini with mozzarella, roasted grilled vegetables mixed Italian cheeses, sun-dried tomatoes, selection of cured meats, Kalamata olives (gf without arancini & bread)

VEGETARIAN ANTIPASTO

Mushroom arancini with mozzarella, roasted grilled vegetables, mixed Italian cheeses, sun-dried tomatoes, Kalamata olives, aubergine dip, artichokes (v) (gf without arancini & bread)

Main Course

PAN-FRIED SALMON FILLET

Basil mashed potato, roasted baby leeks, crayfish & buerre-blanc sauce (gf)

OVEN BAKED CHICKEN SUPREME

Roasted new potatoes, chilli green beans, mascarpone & mushroom sauce (gf)

CLASSIC HOMEMADE LASAGNA

BEETROOT & GOAT'S CHEESE RISOTTO

Fresh thyme, baby spinach (v)(gf)

GNOCCHI

Grilled courgette, aubergine in a rich Napoli sauce garnished with sundried tomato (v)(vegan)

Homemade Desserts

TIRAMISU

Made with chocolate, coffee liqueur & fresh espresso

DE LUCA NEW YORK CHEESECAKE

Citrus & vanilla cheesecake with a blueberry compote

VANILLA PANNA COTTA

Served with cinnamon shortbread, blackberry coulis (gf)

AFFOGATO AL CAFFE

Served with Amaretto, espresso & Cantucci biscuit

DUO OF SORBET

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

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Please discuss any dietary requirements or allergies with your server before ordering
(v) for vegetarians, (vegan) for vegans, (gf) gluten free, please ask your waiter about our gluten free pasta. Some products may contain traces of nuts.

INDEPENDENT MODERN ITALIAN

De Luca
Celebrating 20 Years

EST. 2006

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CELEBRATING 20 YEARS