

De Luca

83 REGENT STREET

Set Menu

2 COURSE £30 (Starter & Main) | 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)

OLIVES KALAMATA & BOSCAIOLA
Virgin olive oil, garlic, herbs (v)(vegan) (gf)

VEGETARIAN ANTIPASTO
Roasted Mediterranean vegetables, grilled aubergine, artichokes, sun-dried tomatoes, olives, mixed Italian cheeses & rocket (v)(gf)(serves 2)

ANTIPASTO MISTO
Mixed cured meats, buffalo mozzarella, sun-dried tomatoes, artichokes, olives, mixed Italian cheeses, Mediterranean vegetables & rocket (gf) (serves 2)

Main Course

RISOTTO MIXED WILD MUSHROOM
With parmesan shavings (v)(gf)

GNOCCHI
Roast pepper puree, sun-dried tomato, fresh basil (v), (vegan)

CLASSIC HOMEMADE LASAGNA
(25mins)

CHICKEN SUPREME
Dauphinoise potato, tenderstem broccoli, pancetta & mushroom jus (gf)

PAN-FRIED SEABASS FILLET
Crushed new potatoes, chilli green beans, red pepper pesto & basil oil (gf)

Dessert

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

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

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.