

De Luca

83 REGENT STREET

New Year's Eve Menu

Pre-starter

HOMEMADE ROSEMARY & SEA SALT FOCACCIA, KALAMATA OLIVE BREAD, WHITE BLOOMER

Served with virgin olive oil & balsamic.

OLIVES KALAMATA & BOSCAIOLA

Virgin olive oil, garlic, herbs (v)(vegan) (gf)

Starters

BRUSCHETTA

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

MUSHROOM ARANCINI

Stuffed with fontina cheese served with cucumber yoghurt (v)

CALAMARI

Homemade sweet chilli relish

BURRATA

Artichoke, black olive tapenade, basil oil (v)(gf)

Main Course

PAN-SEARED DUCK BREAST

Served with sweet potato mash, chilli & garlic green beans with a blackberry & blueberry balsamic reduction

ROASTED SALMON

With a honey & pistachio crust served on a bed of roasted Mediterranean vegetables & crushed new potatoes (gf without the crust)

HANDMADE TAGLIATELLE

Slow cooked beef shin ragu

GNOCCHI

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

STUFFED AUBERGINE WITH GOAT'S CHEESE

Sun-dried tomato, oregano garnished with balsamic onion & served with a rocket salad with Parmesan shavings (v)

Desserts

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 & Bailey's 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.