

De Luca  
cucina & bar

# Valentine's Menu

## GOAT'S CHEESE FRITTERS

*Quinoa & beetroot salad, rocket radicchio, fresh peppers, lemon vinegarett (v)*

## DEEP FRIED CRISPY SQUID

*Served with our handmade sweet chilli & ginger relish, rocket & lemon*

## BURRATA

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

## SPICY CHIPOLATAS

*Served with a chilli mayonnaise*

## BRUSCHETTA

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

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## PORK FILLET WRAPPED IN PARMA HAM

*Stuffed with smoked mozzarella, pancetta & shallots in a white wine & sage butter sauce served with mashed potato & garnished with deep fried onions*

## SALMON FILLET

*With a hazelnut & honey crust served on a bed of risotto with pepper, courgette, chilli, garlic, lemon zest garnished with dehydrated lime*

## GNOCCHI

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

## HANDMADE TAGLIATELLE

*Slow cooked beef shin ragu*

## MELANZANE PARMIGIANA

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

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## TIRAMISU

*Made with chocolate, coffee liqueur & fresh espresso*

## ORANGE & CINNAMON CHEESECAKE

*Served with a blueberry coulis & cinnamon shortbread*

## RICH INDULGENT CHOCOLATE & RASPBERRY TORTE

*Served with vanilla ice cream & fresh raspberries*

## AFFOGATO

*Served with baileys & a shot of espresso*

## DUO OF SORBET

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

**3 COURSE MENU £45**

**3 COURSE MENU & ENTRANCE TO TOP FLOOR PIANO BAR £52**

*Chocolates and roses on the tables*

   @DeLucaCambridge