



SET MENU DAYTIME

12 - 6PM

2 COURSES £11.99

3 COURSES £13.99

STARTERS

GARLIC FOCACCIA

Our focaccia is freshly baked each morning using a traditional Ligurian recipe. Topped with garlic butter.

ZUPPA DI ZUCCA

A simple but delicious roasted squash soup topped with pumpkin seeds and served with crème fraiche.

BRUSCHETTA

Slices of grilled ciabatta with delicious fresh baby plum tomatoes, basil and garlic.

CHICKEN LIVER PÂTÉ CROSTINI

Toasted Italian bread topped with Antonio's chicken liver pâté and red onion marmalade.

DESSERTS

CHOCOLATE BREAD AND BUTTER PUDDING

Warm chocolate bread and butter pudding with vanilla ice cream.

MAINS

BEEF RAGÙ

Spaghetti served with a rich beef and tomato ragù, topped with crispy Parma ham.

LINGUINE AL POMODORO E BASILICO

Linguine served with our fresh tomato and basil sauce.

CHICKEN MILANESE

A flattened chicken breast, crusted in rosemary breadcrumbs and fried, served with baby gem, mixed leaves and baby plum tomatoes in a mustard dressing.

BETROOT AND GOAT'S CHEESE SALAD

Roasted beetroot and butternut squash, goat's cheese, mixed leaves, crushed walnuts and pesto, lightly dressed in balsamic dressing.

GELATO ICE CREAM

Our own authentic 'Gelati Artigianali' are made traditionally, have intense flavours and are served with a crispy Carluccio's wafer. Arabica Coffee and Hazelnut /Bitter chocolate/ Vanilla/ Strawberry/ Cherry.

*Approximate uncooked weight.

This menu is not available in conjunction with any other offers.



SET MENU EVENING

FROM 6PM 2 COURSES £14.99 3 COURSES £17.99

STARTERS

ANTIPASTI

A selection of products from our deli: pane carasau - a Sardinian flatbread - topped with Gorgonzola Dolce & 18 month Parma ham, with caper berries, mixed Italian olives, finocchiona salami, poponcini pepper filled with pesto, mint & garlic marinated green beans and caponata - a Sicilian sweet & sour stew.

BRUSCHETTA

Slices of grilled ciabatta with delicious fresh baby plum tomatoes, basil and garlic.

ANTONIO'S CHICKEN LIVER PÂTÉ

Smooth pâté perfectly accompanied by red onion marmalade. Served with grilled ciabatta.

DESSERTS

PANNA COTTA

Delicious vanilla panna cotta, served with raspberry coulis.

GELATO ICE CREAM

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MAINS

RISOTTO AI FUNGHI

Rich mushroom risotto finished with a hint of chilli and truffle oil. Simple ingredients that pack a punch - Antonio's passion for all things funghi is never more present than in this dish.

ADD CHICKEN TO YOUR RISOTTO FOR £2.50

DUCK PAPPARDELLE

Slow cooked duck, pork, pancetta and mushroom ragù, topped with garlic breadcrumbs.

CHICKEN MILANESE

A flattened chicken breast, crusted in rosemary breadcrumbs and fried, served with baby gem, mixed leaves and baby plum tomatoes in a mustard dressing.

BEEF STEAK ALLA GRIGLIA

A tender, grass-fed 21-day aged 8oz* ribeye steak served with rosemary and garlic potatoes. **£3.50 SUPPLEMENT**

TIRAMISU

Savoiardi biscuits soaked in strong espresso coffee and coffee liqueur with mascarpone and chocolate. No wonder it means 'pick me up'.

FORMAGGI

A selection of three Italian cheeses served with truffle honey, pickled walnuts and Italian flat bread. We import our cheeses from all over Italy, including regional specialities and handmade favourites.

£1 SUPPLEMENT

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