

VEGETARIAN & VEGAN MENU

WHILE YOU DECIDE

ASSORTED BREADS FROM OUR DELI **VEGAN**

Our homemade focaccia with sunflower granary bread and traditional ciappe, grissini and olive Stick. **4.50**

ITALIAN MIXED OLIVES **VEGAN**

Four varieties from all over Italy – Nostraline from Tuscany, Bella di Cerignola from Puglia, Gaeta from Lazio and Nocellara from Sicily. **2.95**

RUSTICA MARINATED OLIVES **VEGAN**

Pitted and marinated in garlic, spices and dried herbs. **2.95**

HOMEBAKED FOCACCIA

Freshly baked each morning using a traditional Ligurian recipe.

Traditional with extra virgin olive oil. **2.95**

Garlic. **3.95**



STARTERS

FROM THE KITCHEN

ZUPPA DI FUNGHI

A porcini broth with mushrooms, and a dash of cream. **5.50** Served without pancetta.



ZUPPA DI ZUCCA

A simple but delicious roasted squash soup topped with pumpkin seeds and served with crème fraiche. **5.50**

Both our soups are served with homemade focaccia.

FROM OUR DELI

BRUSCHETTA

Slices of Italian grilled ciabatta with delicious chilled deli toppings:

Fresh baby plum tomatoes, basil and garlic **VEGAN** **5.50**

Red onion marmalade with goat's cheese **NEW** **5.50**

Caponata – A classic sweet and sour Sicilian aubergine stew. **VEGAN** **5.50**

ANTIPASTI TO SHARE

BRUSCHETTA TRIO **NEW**

Grilled ciabatta with three toppings fresh from the deli: baby plum tomatoes with basil and garlic, red onion marmalade with goat's cheese, and caponata – a traditional aubergine stew from Sicily. **7.95**

VERDURE BOARD **NEW**

A selection of deli favourites – roasted peppers with garlic, tomato and onion, poponcini peppers with pesto, red onion marmalade with goat's cheese bruschetta, marinated artichokes, balsamic onions, caponata, green beans, Italian mixed olives, caper berries and homemade focaccia, garnished with rocket. **13.95**

MAINS

FROM THE KITCHEN

PASTAS

RAVIOLI AL LIMONE

Pasta parcels filled with ricotta and pine nuts in lemon sauce and topped with fresh mint and toasted pine nuts. **9.50**

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. **12.95**

LINGUINE AL PESTO

Linguine with our fresh basil pesto and basil leaves. **8.95**

LINGUINE AL POMODORO E BASILICO

Linguine served with our fresh tomato and basil sauce. **VEGAN** **8.95**

PENNE GIARDINIERA

Served without spinach balls.

Antonio whipped this up one day for a friend – so good he's been making it ever since. Giant Pugliese penne with courgette, chilli and garlic, served with Italian cheese. **9.95**

A discretionary donation of 50p is made to Action Against Hunger on your behalf for every Penne Giardiniera sold from this menu. You have raised over 1.5 million so far.



VEG

STUFFED PEPPERS **NEW**

Roasted red and yellow peppers, stuffed with spinach, baby plum tomatoes, ricotta, a hint of chilli, goat's cheese and topped with garlic breadcrumbs. **10.50**

FROM THE DELI

DELI SALADS

BEETROOT & GOAT'S CHEESE **NEW**

Roasted beetroot and butternut squash, goat's cheese, mixed leaves, crushed walnuts and pesto, lightly dressed in balsamic dressing. **9.95**

LITTLE EXTRAS

GARLIC FOCACCIA **3.95**

BROCCOLINI **VEGAN**

Steamed with chilli, garlic and toasted almonds. **3.95**

GREEN BEANS **VEGAN**

Sautéed with extra virgin olive oil. Served warm. **3.50**

SPINACI **VEGAN**

Spinach sautéed with extra virgin olive oil. **3.50**

MISTO DI FUNGHI **VEGAN** **NEW**

Sautéed mushrooms with garlic and chilli. **3.95**

CARLUCCIO'S SALAD **VEGAN** **NEW**

Italian mixed leaves, toasted pine nuts, herbs in a mustard dressing. **4.50**

MIXED SALAD **VEGAN**

Baby gem with peppers, baby plum tomatoes and red onion, tossed in balsamic dressing. **3.95**

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DOLCE

TIRAMISU

Savoardi biscuits soaked in strong espresso coffee and coffee liqueur with mascarpone and chocolate. No wonder it means 'pick me up'. **5.75**

LEMON TART

Lemon tart with a rich zesty filling, served with sweet mascarpone. **4.95**

MERINGA AL FRUTTO DELLA PASSIONE

Meringue with a passion fruit cream, fresh raspberries and a raspberry coulis. **5.25**

CHOCOLATE BREAD & BUTTER PUDDING

Warm chocolate bread and butter pudding with vanilla ice cream. **5.25**

BISCOTTI

A plate of our favourite Italian artisan biscuits. **3.75**

CHOCOLATE & RUM FUDGE CAKE **NEW**

A generous slice served warm with vanilla ice cream. **5.25**

GELATO & SORBETS

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 & Hazelnut / Bitter chocolate / Vanilla / Strawberry / Cherry. **4.25**

SORBET

Amalfi Lemon / Mandarin / Melon.
Served without wafer. **VEGAN 4.25**

AFFOGATO

Our vanilla ice cream served in a tall glass with a strong espresso, or your choice of liqueur, to pour over the top.
Coffee 4.60 / Liqueur 6.60

CHOCOLATE & SALTED Caramel Sundae

Scoops of vanilla ice cream drizzled with chocolate and salted caramel sauces, topped with crushed Amaretti biscuits.
5.95

VEGAN Vegan options.

Due to the presence of gluten and nuts in our kitchen, we are unable to guarantee the absence of these allergens in our menu items. All tips go to staff without deduction. An optional service charge of 12.5% will be added to parties of 8 or more. Prices for customers seated in the restaurant include VAT. We accept cash, Visa, Mastercard, Amex and Maestro but not cheques. Carluccio's, 35 Rose Street, Covent Garden, London WC2E 9EB

Carluccio's

Deli & Dining

SAY CIAO

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