

starters

OLIVES

mixed olives (V) (VG)

nocellara olives (V) (VG)

STARTERS

borlotti bean soup (V)
with gluten-free bread

tomato bruschetta (V)
baby plum, yellow cherry & beef tomatoes
on gluten-free bread

mushroom & kale bruschetta (V)
with garlic & chilli, on gluten-free bread

butternut & prosciutto salad
with ricotta salata, pumpkin seeds, aged
balsamic from our deli

prawns marinara
with white wine, tomato, chilli and fennel sauce.
gluten-free bread

chicken liver pâté
with red onion marmalade, gluten-free bread

caprino e caponata (V)
goat's cheese, sicilian aubergine stew

SHARING BOARDS

verdure (V)
includes baby peppers with pesto, red onion
marmalade & ricotta bruschette, artichokes,
balsamic onions, caponata, olives,
gluten-free bread

sides

garlic butter baby potatoes (V)

broccoli (V) (VG)
chilli, garlic, toasted almonds

green beans (V) (VG)

spinach (V) (VG)

mixed salad (V) (VG)

garden salad (VG)
parmigiano reggiano, balsamic

mains

MEAT

veal ossobuco
british rose veal shank, red wine sauce,
saffron risotto

sirloin steak
dry-aged 8oz* casterbridge sirloin,
garlic butter baby potatoes. pan-fried

minute steak
with green salad, parmigiano reggiano.
pan-fried

FISH

cod with mussels
with cherry tomatoes, spinach, white wine

sea bass
with tomato & white wine salsa, garlic butter
baby potatoes

VEGETABLE

stuffed mushrooms & polenta (V)
with ricotta, spinach & goat's cheese

RISOTTO

today's risotto
ask if today's risotto is gluten-free

mushroom risotto (V)
- add truffle oil for (V)
- add chicken for

pasta

our gluten free rigatoni pasta is made with corn
and chickpea flour

SEASONAL

lobster
half lobster tail, broccolini, tomatoes, white wine

vongole
clams, white wine, chilli, garlic, parsley

celeriac & chestnut (V) (VG)
with walnuts & chives

lamb ragù
slow-cooked shoulder

CLASSIC

luganica
spicy luganica sausage & tomato ragù,
grana padano

carbonara
eggs, guanciale, grana padano, black pepper

giardiniera (V)
courgette, garlic, chilli. served without
spinach balls.

we will donate 50p to the antonio carluccio
foundation on your behalf, in support of
action against hunger

pomodoro e basilico (V) (VG)
tomato & basil sauce

pesto (V)

Carluccio's

salads

pollo e verdure
chicken breast, garden vegetables, balsamic.
served without breadcrumbs

tuna abruzzese
flaked tuna, mozzarella, green beans,
tomatoes, baby potatoes, mixed leaves,
soft boiled egg. served without croutons

riso nero (V) (VG)
black rice, broccoli, golden beetroot, pickled
carrot, courgette, peas, mixed leaves, chickpeas
- add chicken for

desserts

torta di cioccolato (V)
double chocolate, no flour. vanilla ice cream

passion fruit meringue (V)
mascarpone, raspberries, coulis

chocolate & hazelnut ice cream coppa (V)
served without amaretti biscuits

affogato (V)
espresso - or liqueur - with vanilla ice cream
coffee / liqueur

ice cream (V)
arabica coffee & hazelnut / bitter chocolate /
vanilla / strawberry / cherry.
served without a wafer

sorbet (V) (VG)
lemon / passion fruit / melon.
served without a wafer

cheese board
three italian cheeses with truffle honey,
gluten-free bread

(V) vegetarian

(VG) vegan

(VO) can be made vegetarian or vegan

gluten free menu

We don't list every ingredient on our menus, but do ask if you'd like any
more details. Please let us know if you are allergic or intolerant to anything.
Unfortunately we cannot guarantee that there will be no cross-contamination
between dishes; all dishes may contain traces of nuts

The sicani wine with the set menu comes in a 175ml glass

* Approximate uncooked weight

We are founding members of the sustainable restaurant association.
We only use fish that is rated 1-3 stars by the marine conservation society
mcsuk.org. All our fresh eggs are free range

All tips go directly to our restaurant team

carluccios.com

Autumn 2018 / h1

bread & olives

focaccia (V) (VG)

baked here every morning

mixed olives (V) (VG)

nocellara olives (V) (VG)

starters

gnocchi, tomato & balsamic (V) (VG)

served without stracciatella

'pasta e fagioli' soup (V) (VG)

ditaloni pasta, borlotti beans, focaccia

tomato bruschetta (V) (VG)

mushroom & kale bruschetta (V) (VG)

butternut & prosciutto salad

with pumpkin seeds & aged balsamic from our deli. served without ricotta

prawns marinara

with white wine, tomato, chilli & fennel sauce

SHARING BOARD

verdure (V) (VG)

selection of vegetarian antipasti, including roasted peppers, artichokes & caponata. served without pesto, baked ricotta and red onion marmalade

sides

broccoli (V) (VG)

chilli, garlic, toasted almonds

green beans (V) (VG)

spinach (V) (VG)

mixed salad (V) (VG)

mains

sirloin steak

dry aged 8oz* casterbridge sirloin, a side of your choice

minute steak

with green salad. served without parmigiano reggiano

sea bass

with tomato & white wine salsa and a side of your choice

pasta

lobster tagliolini

half lobster tail, broccolini, tomatoes, white wine

celeriac & chestnut rigatoni (V) (VG)

with walnuts & chives

lamb ragù rigatoni

slow-cooked shoulder

gemelli alla luganica

spicy luganica sausage & tomato ragù. served without grana padano

linguine al pomodoro e basilico (V) (VG)

tomato & basil sauce

Carluccio's

salads

pollo e verdure

chicken breast, garden vegetables, baby potatoes, garlic breadcrumbs, balsamic

riso nero (V) (VG)

black rice, broccoli, golden beetroot, pickled carrot, courgette, peas, mixed leaves, chickpeas - add chicken for

tuna abruzzese

flaked tuna, beans, tomatoes, baby potatoes, mixed leaves, egg, croutons. served without mozzarella

dessert

plum tart 5.95 (V) (VG)

raspberry coulis

sorbet 4.95 (V) (VG)

lemon / passion fruit / melon. served without a wafer



(V) vegetarian

(VG) vegan

dairy free menu

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Autumn 2018 / h1