

# GLUTEN FREE

## WHILE YOU DECIDE

### MIXED OLIVES

Mixed marinated green and black pitted olives. **V VG**

### NOCELLARA OLIVES

Giant green un-pitted olives from Sicily. **V VG**

## STARTERS

### ZUPPA DI FUNGHI

A porcini broth with mushrooms, pancetta and a dash of cream. Served with gluten free bread. **VO**

### TOMATO BRUSCHETTA

Gluten free bread topped with fresh baby plum, yellow cherry and beef tomatoes, extra virgin olive oil, baby basil and garlic. **V**

# MAINS

## PASTA

The pasta for our gluten free options is substituted with our gluten free corn and chickpea flour rigatoni pasta.

### RIGATONI CARBONARA

Eggs, Grana Padano cheese, smoky guanciale and lots of black pepper – a Roman classic.

### RIGATONI VONGOLE

Fresh clams, white wine, garlic, chilli and herbs.

## SECONDI

### ZUCCA CON VERDURE ARROSTITE NEW

Roasted butternut squash topped with roasted vegetables, pine nuts and goat's cheese. Drizzled with pesto. *Served without breadcrumbs.* **V VO**

### STEAK IN PADELLA

A tender, grass-fed 28-day aged 8oz\* ribeye steak panfried and served with a side of your choice.

### LAMB IN PADELLA

Mint-marinated tender lamb chops panfried and drizzled with mint pesto. Served with roasted vegetables.

## SIDES

### BROCCOLINI

Steamed with chilli, garlic and toasted almonds. **V VG**

### GREEN BEANS

Sautéed with extra virgin olive oil. Served warm. **V VG**

# DOLCE

### PANNA COTTA

Delicious vanilla panna cotta, served with raspberry coulis.

### CIOCCOLATO FONDENTE

A warm chocolate pudding baked with almonds and Kahlua and served with vanilla ice cream. **V**

### MERINGA AL FRUTTO DELLA PASSIONE

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

### PRAWNS MARINARA

Marinated prawns sautéed with white wine, baby plum tomatoes, chilli and fennel seeds in a tomato & basil sauce. Served with gluten free bread.

### CROSTINI AI FUNGHI NEW

Sautéed mushrooms & kale in garlic and chilli served on gluten free bread. **V**

### ANTONIO'S CHICKEN LIVER PÂTÉ

Smooth pâté served with gluten free bread and red onion marmalade.

### BURRATA & PROSCIUTTO

Burrata served with gluten free bread and 14-month aged prosciutto Gran Sasso. Drizzled with our own aged balsamic vinegar.

### INSALATA CAPRESE

Buffalo mozzarella, sliced beef tomatoes, basil, extra virgin olive oil and black olives.

### RIGATONI ALLA LUGANICA NEW

A rich ragù of spicy Luganica sausage and tomato with Italian cheese.

### RIGATONI GIARDINIERA

With courgette, chilli and garlic, and Italian cheese. *Served without spinach balls.* **V**

*A discretionary donation of 50p is made to Action Against Hunger on your behalf for every Giardiniera sold from this menu. You have raised over £1.8 million so far.*

### SEA BASS IN PADELLA

Delicate pan-fried sea bass fillets served with a side of your choice and a salsa of semi dried, baby plum and beef tomatoes, white wine and fresh herbs.

### MERLUZZO E LENTICCHIE NEW

Pan-fried cod topped with salsa verde on a stew of lentils, potatoes, celery, carrots and onion tossed with kale.

## DELI SALADS

### BEETROOT & GOAT'S CHEESE

Roasted beetroot and butternut squash, goat's cheese, mixed leaves, crushed walnuts and pesto, served with balsamic dressing. **V VO**

### SPINACI

Spinach sautéed with extra virgin olive oil. **V VG**

### MISTO DI FUNGHI

Sautéed mushrooms with garlic and chilli. **V VG**

### FORMAGGI

A selection of three Italian cheeses served with truffle honey and gluten free bread. We import our cheeses from all over Italy, including regional specialities and handmade favourites. *Served without pickled walnuts.*

## GELATO & SORBETS

### GELATO ICE CREAM

Our own authentic 'Gelati Artigianali' are made traditionally and have intense flavours. Arabica Coffee and Hazelnut / Bitter Chocolate / Vanilla / Strawberry / Cherry. *Served without the wafer.* **V**

## DELI BOARDS TO SHARE

### VERDURE BOARD

Roasted peppers with garlic, tomato and onion, poponcini peppers with pesto, red onion marmalade with goat's cheese on gluten free bread, marinated artichokes, balsamic onions, caponata, mint & garlic marinated green beans, mixed olives, caper berries and gluten free bread. **V**

### SALUMI BOARD

Slices of mortadella, 14-month aged prosciutto Gran Sasso, salami ventricina Abruzzese, soppressa al finocchio, prosciutto cotto, salami Aquila, mixed olives and caper berries.

### RIGATONI AL POMODORO E BASILICO

Fresh tomato & basil sauce. **V VG**

### RIGATONI AL PESTO

Our fresh basil pesto. **V**

### RISOTTO AI FUNGHI

Rich mushroom risotto finished with a hint of chilli and truffle oil. **V**

**Add chicken to your risotto**

### CHICKEN, APRICOT & HAZELNUT

Poached chicken with toasted hazelnuts, dried apricots, green beans and mixed leaves with a balsamic dressing.

### ABRUZZESE

Flaked Italian tuna, buffalo mozzarella, green beans, sweet peppers, baby plum tomatoes, Italian leaves, new potatoes, anchovy fillet and soft-boiled egg, served with a light vinaigrette. *Served without croutons.*

### INSALATA MISTA

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

### INSALATA VERDE

Green salad in balsamic dressing, served with Parmigiano Reggiano shavings. **VO**

### SORBET

Amalfi Lemon / Passion Fruit / Melon. *Served without the wafer.* **V VG**

### 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 / LIQUEUR V

### CHOCOLATE & SALTED CARAMEL SUNDAE

Scoops of vanilla ice cream drizzled with chocolate and salted caramel sauces. *Served without Amaretti biscuits.* **V**

# DAIRY FREE

## WHILE YOU DECIDE

### HOMEBAKED FOCACCIA

*Freshly baked each morning using a traditional Ligurian recipe.* Traditional with extra virgin olive oil. **V VG**

### MIXED OLIVES

Mixed marinated green and black pitted olives. **V VG**

### NOCELLARA OLIVES

Giant green un-pitted olives from Sicily. **V VG**

# MAINS

## PASTA

### GEMELLI ALLA LUGANICA NEW

A rich ragù of spicy Luganica sausage and tomato with gemelli pasta. *Served without cheese.*

*Gemelli Pasta Literally translated as 'twins' this interestingly shaped pasta looks like two pieces of pasta side by side and was invented so that it could 'embrace' the sauce.*

## SECONDI

### ZUCCA CON VERDURE ARROSTITE NEW

Roasted butternut squash topped with roasted vegetables and pine nuts, finished with garlic herb breadcrumbs. *Served without goat's cheese or pesto.* **V VG**

### STEAK ALLA GRIGLIA

A tender, grass-fed 28-day aged 8oz\* ribeye steak served with a side of your choice.

### LAMB ALLA GRIGLIA

Mint-marinated tender lamb chops chargrilled and served with roasted vegetables. *Served without mint pesto.*

## SIDES

### BROCCOLINI

Steamed with chilli, garlic and toasted almonds. **V VG**

### GREEN BEANS

Sautéed with extra virgin olive oil. Served warm. **V VG**

# DOLCE

### SORBET

Amalfi Lemon / Passion Fruit / Melon. **V VG**

**V** Vegetarian **VG** Vegan

*Please inform a member of the team which you would prefer.*

## STARTERS

### ZUPPA DI FUNGHI

A porcini broth with mushrooms, served with focaccia. *Served without cream and pancetta.* **V**

### TOMATO BRUSCHETTA

Grilled ciabatta topped with fresh baby plum, yellow cherry and beef tomatoes, extra virgin olive oil, baby basil and garlic. **V VG**

### PRAWNS MARINARA

Marinated prawns sautéed with white wine, baby plum tomatoes, chilli and fennel seeds in a tomato & basil sauce. Served with grilled ciabatta.

### SPAGHETTI CON POLPETTE DI PANE NEW

Puglia-inspired balls of bread, semi dried tomatoes, garlic, capers and rustica olives tossed in tomato & basil sauce and served with spaghetti. **V VG**

### SEA BASS IN PADELLA

Delicate pan-fried sea bass fillets served with a side of your choice and a salsa of semi dried, baby plum and beef tomatoes, white wine and fresh herbs.

### MERLUZZO E LENTICCHIE NEW

Pan-fried cod topped with salsa verde on a stew of lentils, potatoes, celery, carrots and onion tossed with kale.

## DELI SALADS

### BEETROOT & BUTTERNUT SQUASH

Roasted beetroot and butternut squash, mixed leaves and crushed walnuts, served with balsamic dressing. *Served without pesto and goat's cheese.* **V VG**

### SPINACI

Spinach sautéed with extra virgin olive oil. **V VG**

### MISTO DI FUNGHI

Sautéed mushrooms with garlic and chilli. **V VG**

### CROSTINI AI FUNGHI NEW

Mushrooms and kale sautéed with garlic and chilli served on toasted ciabatta. **V VG**

## DELI BOARD TO SHARE

### VERDURE BOARD

Roasted peppers with garlic, tomato and onion, poponcini peppers, marinated artichokes, balsamic onions, caponata, mint & garlic marinated green beans, mixed olives, caper berries and homemade focaccia. *Served without pesto and red onion marmalade & goat's cheese bruschetta.* **V VG**

### ORECCHIETTE AL CAVOLFIORE NEW

Orecchiette tossed in cauliflower sauce, sautéed kale, chilli and roasted turmeric cauliflower florets. Topped with capers and garlic & herb breadcrumbs. **V VG**

### LINGUINE AL POMODORO E BASILICO

Fresh tomato & basil sauce. **V VG**

### CHICKEN, APRICOT & HAZELNUT

Poached chicken with toasted hazelnuts, dried apricots, green beans and mixed leaves with a balsamic dressing.

### ABRUZZESE

Flaked Italian tuna, green beans, sweet peppers, baby plum tomatoes, Italian leaves, new potatoes, anchovy fillet, soft-boiled egg and croutons, served with a light vinaigrette. *Served without mozzarella.*

### INSALATA MISTA

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

### INSALATA VERDE

Green salad in balsamic dressing. *Served without Parmigiano Reggiano shavings.* **V VG**

**V** Vegetarian **VG** Vegan **VO** Can be made vegetarian or vegan, please ask your server.

*Please inform a member of the team which you would prefer.*

\*Approximate uncooked weight



*Please note that some of our cooking equipment may be used for non-vegetarian dishes. Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you want to know about our ingredients. All tips and any optional service charge go to the team without deduction. 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, London, WC2E 9EB.*

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