

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

Slices of grilled gluten free bread topped with fresh baby plum, yellow cherry and beef tomatoes, extra virgin olive oil, baby basil and garlic. **V** **VG**

MAINS

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.

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

PRAWNS MARINARA

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

CROSTINI AI FUNGHI NEW

Mushrooms and kale sautéed with garlic and chilli served on toasted gluten free bread. **V** **VG**

BURRATA & PROSCIUTTO

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

INSALATA CAPRESE

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

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** **VO**

SALUMI BOARD

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

RIGATONI ALLA LUGANICA NEW

A rich ragù of spicy Luganica sausage and tomato.

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.

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 for

SECONDI

ZUCCA CON VERDURE ARROSTITE NEW

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

BISTECCA 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.

SEA BASS IN PADELLA

Delicate pan-fried sea bass fillets served with a side of your choice and a salsa of semi dried, beef and baby plum 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

BETROOT & GOAT'S CHEESE

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

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.*

SIDES

BROCCOLINI

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

GREEN BEANS

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

SPINACI

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

MISTO DI FUNGHI

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

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**

DOLCE

PANNA COTTA

Delicious vanilla panna cotta, served with raspberry coulis.

CIOCOLATO 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**

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, have intense flavours. Arabica Coffee and Hazelnut / Bitter Chocolate / Vanilla / Strawberry / Cherry. *Served without the wafer.* **V**

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**

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.