

# 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**

## STARTERS

### ZUPPA DI FUNGHI

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

**V**

### TOMATO BRUSCHETTA

Slices of 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.

### CROSTINI AI FUNGHI **NEW**

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

**V** **VG**

## DELI BOARDS TO SHARE

### VERDURE BOARD

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

**V** **VG**

## MAINS

### PASTA

#### GEMELLI ALLA LUGANICA **NEW**

A rich ragù of spicy Luganica sausage and tomato with gemelli pasta.

**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.

#### 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**

#### 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**

### SECONDI

#### ZUCCA CON VERDURE ARROSTITE **NEW**

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

**V** **VG**

#### BISTECCA 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.*

#### SEA BASS IN PADELLA

Delicate pan-fried sea bass fillets served with roasted potatoes 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.

#### 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.*

### DELI SALADS

#### BETROOT & GOAT'S CHEESE

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

**V** **VG**

### 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 without Parmigiano Reggiano shavings.*

**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.

\*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.