



LUNCH SET MENU

2 COURSES £11.99

3 COURSES £13.99

12-6PM

STARTERS

GARLIC FOCACCIA **v**

Our focaccia is freshly baked each morning using a traditional Ligurian recipe. Topped with garlic butter.

PANZANELLA

A rustic bread salad with tomatoes, celery, peppers, basil and olives tossed in extra virgin olive oil and white wine vinegar and topped with anchovies.

TOMATO BRUSCHETTA **v**

Slices of grilled ciabatta with delicious fresh baby plum tomatoes, basil and garlic.

ANTONIO'S CHICKEN LIVER PÂTÉ

Smooth pâté served with grilled ciabatta and red onion marmalade.

MAINS

BEEF RAGÙ LINGUINE

A rich beef & tomato ragù, topped with crispy prosciutto Gran Sasso.

BETROOT AND GOAT'S CHEESE SALAD **v**

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

FESTONI ALLA NORMA **NEW v**

A traditional Sicilian pasta dish with tomato sauce and aubergine, topped with ricotta salata.

CHICKEN MILANESE

A flattened chicken breast, crusted in rosemary breadcrumbs and fried, served with baby gem, mixed leaves and baby plum tomatoes in a mustard dressing.

DESSERTS

CHOCOLATE BREAD & BUTTER PUDDING **v**

Warm chocolate bread & butter pudding with vanilla ice cream.

GELATO ICE CREAM **v**

Arabica coffee and hazelnut / Bitter chocolate / Vanilla / Strawberry / Cherry.

SORBET **v**

Amalfi Lemon / Mandarin / Melon.

SIDES

ROSEMARY & GARLIC POTATOES £3.50

GARLIC FOCACCIA £3.95

CARLUCCIO'S SALAD £4.50

MIXED SALAD £3.95



EVENING SET MENU

2 COURSES £14.99

3 COURSES £17.99

FROM 6PM

STARTERS

ANTIPASTI

Pane carasau – a Sardinian flatbread – topped with gorgonzola dolce & 14-month aged prosciutto Gran Sasso, with caper berries, mixed Italian olives, finocchiona salami, poponcini pepper filled with pesto, mint & garlic marinated green beans and caponata – a Sicilian sweet & sour stew.

TOMATO BRUSCHETTA ✓

Slices of grilled ciabatta with delicious fresh baby plum tomatoes, basil and garlic.

ANTONIO'S CHICKEN LIVER PÂTÉ

Smooth pâté served with grilled ciabatta and red onion marmalade.

MAINS

RISOTTO AI FUNGHI ✓

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

Add chicken to your risotto for £2.50

ABRUZZESE SALAD

Flaked Italian tuna, buffalo mozzarella, green beans, sweet peppers, baby plum tomatoes, Italian leaves, new potatoes, anchovy fillet, soft-boiled egg and croutons, served with a light vinaigrette.

CHICKEN MILANESE

A flattened chicken breast, crusted in rosemary breadcrumbs and fried, served with baby gem, mixed leaves and baby plum tomatoes in a mustard dressing.

BEEF STEAK ALLA GRIGLIA (£3.50 SUPPLEMENT)

A tender, grass-fed 21-day aged 8oz* ribeye steak served with rosemary & garlic roasted potatoes.

DUCK PAPPARDELLE

Slow cooked duck, pork, pancetta & mushroom ragù, topped with garlic breadcrumbs.

DESSERTS

PANNA COTTA

Delicious vanilla panna cotta, served with raspberry coulis.

GELATO ICE CREAM ✓

Arabica coffee and hazelnut / Bitter chocolate / Vanilla / Strawberry / Cherry.

SORBET ✓

Amalfi Lemon / Mandarin / Melon.

TIRAMISU ✓

Savoiardi biscuits soaked in strong espresso coffee and coffee liqueur with mascarpone and chocolate.

FORMAGGI (£1.00 SUPPLEMENT)

A selection of three Italian cheeses served with truffle honey, pickled walnuts and Italian flat bread.

SIDES

ROSEMARY & GARLIC POTATOES £3.50

GARLIC FOCACCIA £3.95

CARLUCCIO'S SALAD £4.50

MIXED SALAD £3.95