

Carluccio's

BOOK
NOW

CHEF'S SPECIALS

5TH SEPTEMBER - 2ND OCTOBER

WINES

Pecorino, Villa dei Fiori, Abruzzo
£5.25/£7.00/£19.95

If you like Pinot Grigio, you'll love Pecorino - fresh, clean and citrusy.

Frappato, Caruso & Minini, Sicily
£5.25/£7.00/£19.95

A lighter red similar to a Pinot Noir - smooth and elegant.

STARTERS

Fonduta e Funghi £6.50

A twist on a Piemontese classic. Melted taleggio cheese sauce served with mixed mushrooms and pane carasau - a traditional flat bread. Finished with truffle oil.

Gamberoni alla Griglia £7.50

King prawns marinated with garlic, chilli, extra virgin olive oil and lemon juice. Grilled in their shells and topped with our own lemon oil.

MAINS

Fettucce di Funghi e Tartufi V £10.50

Fettucce pasta served with mixed mushrooms in a butter and truffle sauce.

Swordfish Muddica £14.95

Swordfish served the traditional Sicilian way, coated in herbed parmesan breadcrumbs and grilled. Served with a salad of courgette, green beans, rocket and parmesan shavings.

DESSERTS

Coppa di Amarene V £6.50

Vanilla ice cream with whole amarene cherries topped with crumbled pistachio biscuits.

Cioccolato Fondente V £6.50

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