

WHILE YOU DECIDE

HOMEBAKED FOCACCIA

Freshly baked each morning using a traditional Ligurian recipe.

Traditional with extra virgin olive oil £2.95 / VE V DF

Garlic £3.95 / V

STARTERS

FROM OUR KITCHEN

ZUPPA DI FUNGHI / V GF DF

A porcini broth with mushrooms, pancetta and a dash of cream. Served with focaccia. **GF served without focaccia and with gluten free bread. V served without pancetta. DF served without cream and pancetta. £5.50**

FROM OUR DELI

PANZANELLA NEW / VE V DF

A starter portion of our rustic bread salad with tomatoes, celery, peppers, basil and olives tossed in extra virgin olive oil and white wine vinegar. Topped with anchovies. **VE V served without anchovies. £4.95**

ANTONIO'S CHICKEN LIVER PÂTÉ / GF

Smooth pâté served with grilled ciabatta and red onion marmalade. **GF served with gluten free bread. £6.25**

ASSORTED BREADS FROM OUR DELI / VE V DF

Our homemade focaccia with sunflower granary bread and traditional ciappe, grissini and olive stick. **£4.50**

ITALIAN MIXED OLIVES / VE V GF DF

Four varieties from Italy – Nostraline from Tuscany, Bella di Cerignola from Puglia, Gaeta from Lazio and Nocellara from Sicily. **£2.95**

PRAWNS MARINARA / GF DF

Marinated prawns sautéed with white wine, baby plum tomatoes, chilli and fennel seeds in a tomato & basil sauce. Served with grilled ciabatta. **GF served with gluten free bread. £6.95**

BRUSCHETTA

Slices of grilled ciabatta with delicious chilled deli toppings:

Fresh baby plum tomatoes, basil & garlic £5.50 / VE V GF DF
GF served with gluten free bread.

Ricotta, pea, pea shoots & ricotta salata £5.50 NEW / V GF
GF served with gluten free bread.

Marinated cannellini beans, tuna & spring onion £5.50 NEW / GF DF
GF served with gluten free bread.

BRUSCHETTA TRIO BOARD £6.50 NEW / GF

*One of each of the above toppings.
GF served with gluten free bread.*

RUSTICA MARINATED OLIVES / VE V GF DF

Pitted and marinated in garlic, spices and herbs. **£2.95**

ANTIPASTI TO SHARE

VERDURE BOARD / V GF DF

Roasted peppers with garlic, tomato and onion, poponcini peppers with pesto, red onion marmalade with goat's cheese bruschetta, marinated artichokes, balsamic onions, caponata, mint & garlic marinated green beans, Italian mixed olives, caper berries and homemade focaccia, garnished with rocket. **GF served with gluten free bread. DF served without pesto and goat's cheese. £13.95**

SALUMI BOARD / GF

Slices of mortadella, 14-month aged prosciutto Gran Sasso, salami ventricina Abruzzese, soppressa al finocchio, prosciutto cotto, salami Aquila, mixed Italian olives and caper berries. **£13.95**



We are founding members of the Sustainable Restaurant Association and proud to be awarded their highest award of 3 stars for the work we have done to improve how we interact with the environment.

**Approximate uncooked weight*

MAINS

FROM OUR KITCHEN

PASTA

THE PASTA FOR OUR GLUTEN FREE OPTIONS IS SUBSTITUTED WITH OUR GLUTEN FREE CORN AND CHICKPEA FLOUR RIGATONI PASTA

SPINACH & RICOTTA RAVIOLI / V

Delicate pasta parcels filled with spinach and ricotta, served simply with sage & butter sauce - a Carluccio's classic. **£9.50**

RIGATONI WITH SMOKED SALMON & VODKA NEW / GF

Rigatoni pasta tossed in tomato, vodka & cream sauce, finished with smoked salmon and basil. **£12.50**

RIGATONI VONGOLE NEW / GF

Fresh clams, white wine, garlic, chilli and herbs. **£13.95**

BEEF RAGÙ LINGUINE / GF DF

A rich beef & tomato ragù, topped with crispy prosciutto Gran Sasso. **£9.95**

DUCK PAPPARDELLE / GF DF

Slow cooked duck, pork, pancetta & mushroom ragù, topped with garlic breadcrumbs. **DF GF served without breadcrumbs. £13.50**

LINGUINE AL PESTO / V GF

Our fresh basil pesto. **£8.95**

FROM OUR DELI

DELI SALADS

PANZANELLA NEW / VE V DF

A rustic bread salad with tomatoes, celery, peppers, basil and olives tossed in extra virgin olive oil and white wine vinegar. Topped with anchovies. **VE V served without anchovies. £9.50**

SIDES

BROCCOLINI / VE V GF DF Steamed with chilli, garlic and toasted almonds **£3.95**

GARLIC FOCACCIA £3.95 / V

GREEN BEANS / VE V GF DF Sautéed with extra virgin olive oil. Served warm. **£3.50**

PENNE GIARDINIERA / V GF

Antonio whipped this up one day for a friend – so good he's been making it ever since. Giant Pugliese penne with courgette, chilli and garlic, served with fried spinach balls and Italian cheese.

V GF served without spinach balls. £9.95

A discretionary donation of 50p is made to Action Against Hunger on your behalf for every Penne Giardiniera sold from this menu. You have raised over £1.7 million so far.

RISOTTO AI FUNGHI / V GF DF

Rich mushroom risotto finished with a hint of chilli and truffle oil. **£12.95 DF served without butter and cheese.**

Add chicken to your risotto for £2.50 / GF DF

LINGUINE AL POMODORO E BASILICO / VE V GF DF

Fresh tomato & basil sauce. **£8.95**

VEG

STUFFED PEPPERS / V GF

Roasted red and yellow peppers, stuffed with spinach, baby plum tomatoes, ricotta, a hint of chilli and goat's cheese. Topped with garlic breadcrumbs and served with pepolata. **GF served without breadcrumbs. £10.95**

BEETROOT & GOAT'S CHEESE / V GF DF

Roasted beetroot and butternut squash, goat's cheese, mixed leaves, crushed walnuts and pesto, served with balsamic dressing. **DF served without pesto. £9.95**

CHICKEN, APRICOT & HAZELNUT / GF DF

Poached chicken with toasted hazelnuts, dried apricots, green beans and mixed leaves with a balsamic dressing. **£10.95**

SPINACI / VE V GF DF Spinach sautéed with extra virgin olive oil. **£3.50**

COUSCOUS SALAD NEW / VE V DF Salad of couscous, cucumber, tomato, onion, lemon juice and mint. **£3.50**

MISTO DI FUNGHI / VE V GF DF Sautéed mushrooms with garlic and chilli. **£3.95**

MEAT & FISH

SEA BASS IN PADELLA / GF DF

Delicate pan-fried sea bass fillets served with broccolini, peas and soya beans with chilli, garlic and toasted almonds. **£14.95**

COD IN CARTOCCIO NEW / GF DF

Cod, cherry tomatoes, lemon and pesto cooked together in a paper parcel, served with Sicilian couscous. GF served without couscous and with a side of your choice. DF served without pesto. £13.95

BEEF STEAK ALLA GRIGLIA / GF DF

A tender, grass-fed 21-day aged 8oz* ribeye steak served with rosemary & garlic roasted potatoes. **GF served with a pan-fried steak, without potatoes and with a side of your choice. DF served with a side of your choice. £16.95**

LAMB ALLA GRIGLIA NEW / GF DF

Marinated tender lamb chops chargrilled and drizzled with mint pesto. Served with couscous salad and mixed leaves. **GF served with pan-fried lamb chops, without couscous and with a side of your choice. DF served without pesto. £15.95**

ABRUZZESE / GF DF

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. GF served without croutons. DF served without mozzarella. £9.95

MIXED SALAD / VE V GF DF Baby gem with peppers, baby plum tomatoes and red onion, tossed in balsamic dressing. **£3.95**

CARLUCCIO'S SALAD / VE V GF DF Italian mixed leaves with toasted pine nuts, herbs and white wine vinaigrette. **£4.50**

FOOD ALLERGIES KEY Please tell the team which option you would prefer.

VE = Vegan **V** = Vegetarian **GF** = Gluten free **DF** = Dairy free

DESSERT

DOLCE

PANNA COTTA / GF

Delicious vanilla panna cotta, served with raspberry coulis. **£4.95**

CHOCOLATE & RUM FUDGE CAKE / V

A generous slice served warm with vanilla ice cream. **£5.50**

LEMON TART / V

Lemon tart with a rich zesty filling, served with sweet mascarpone. **£4.95**

MERINGA AL FRUTTO DELLA PASSIONE / V GF

Meringue with a passion fruit cream, fresh raspberries and a raspberry coulis. **£5.25**

TIRAMISU / V

Savoiardi biscuits soaked in strong espresso coffee and coffee liqueur with mascarpone and chocolate. No wonder it means 'pick me up'.

£5.75

CHOCOLATE BREAD & BUTTER PUDDING / V

Warm chocolate bread & butter pudding with vanilla ice cream. **£5.25**

GELATO & SORBETS

GELATO ICE CREAM / V GF

Our own authentic 'Gelati Artigianali' are made traditionally, have intense flavours and are served with a crispy Carluccio's wafer. Arabica coffee and hazelnut / Bitter chocolate / Vanilla / Strawberry / Cherry. **GF served without wafer. £4.25**

SORBET / VE V GF DF

Amalfi lemon / Mandarin / Melon. **GF served without wafer. £4.25**

AFFOGATO / V GF

Our vanilla ice cream served in a tall glass with a strong espresso, or your choice of liqueur, to pour over the top.

COFFEE £4.60 / LIQUEUR £6.60

CHOCOLATE & SALTED CARAMEL SUNDAE / V GF

*Scoops of vanilla ice cream drizzled with chocolate and salted caramel sauces, topped with crushed Amaretti biscuits. **GF served without biscuits. £5.95***

CHEESE

FORMAGGI / GF

A selection of three Italian cheeses served with truffle honey, pickled walnuts and Italian flat bread. We import our cheeses from all over Italy, including regional specialities and handmade favourites. **GF served with gluten free bread and without pickled walnuts. £6.50**

BISCUITS

ITALIANS HAVE A BISCUIT FOR EVERY TIME OF DAY.

The early morning cappuccino, the mid-morning espresso, the mid-afternoon pick-me-up, the after dinner glass of Vin Santo – they're all better with the right biscuit. Made with hazelnuts, fresh butter and hand-rolled dough, these biscuits have earned their place in Italian patisseries alongside the fanciest cakes.

Enjoy a plate of our favourite Italian artisan biscuits. **SMALL £1.95 / LARGE £3.75 / V**

ALL OF OUR BISCUITS ARE AVAILABLE TO BUY IN THE DELI.

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All tips go to staff without deduction. An optional service charge of 12.5% will be added to parties of 8 or more. 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.