

MENU FESTIVO



14TH NOVEMBER - 3RD JANUARY
2 COURSES £17.95
ADD DESSERT £3

FESTA DI NATALE

Celebrate with our
3 course Menu Festivo,
with prosecco and a
cracker to start.
£25.95

STARTERS

PERE E GORGONZOLA

Pears & gorgonzola served with radicchio, green beans and walnuts, tossed in a lemon dressing.

ANTIPASTI

Homemade baked ricotta served with pane carasau – a Sardinian flat bread – finocchiona salami, prosciutto Gran Sasso, popocini peppers, balsamic onions, caponata and green beans.

PLIN IN BRODO

A traditional Christmas dish from Emilia Romagna. Pinched pasta stuffed with beef mince and served in chicken broth.

CROSTINI AI FUNGHI

Warm mushrooms served with kale, chilli and garlic on toasted ciabatta. **v ve**

MAINS

LOBSTER & CRAB LASAGNA

Lasagna of crayfish, crab and lobster with layers of spinach, ricotta and tomato sauce. Topped with garlic breadcrumbs.

SALTIMBOCCA DI POLLO AL VIN SANTO

A flattened chicken breast wrapped in prosciutto Gran Sasso with a sage leaf and topped with sautéed mushrooms and a rich Vin Santo and cream sauce. Served with rosemary & garlic roasted potatoes.

BISTECCA RIBEYE CON TARTUFO

A tender grass-fed, 21 day aged 8oz* ribeye steak topped with rich truffle butter and served with rosemary & garlic roasted potatoes. **£3 supplement.**

ZUCCA CON VERDURE ARROSTITE

Roasted butternut squash served with roasted vegetables, pinenuts and goat's cheese. Drizzled with pesto and topped with garlic breadcrumbs. **veo**

RISOTTO FESTIVO

Mushroom & baby spinach risotto served with crushed and toasted walnuts, a Parmesan wafer and a drizzle of our own porcini oil. **veo**

MERLUZZO E LENTICCHIE

Pan-fried cod served with a stew of lentils, potatoes, carrots and onion tossed with kale served with salsa verde.

DESSERTS

CARLUCCIO'S PANETTONE

Our award-winning panettone from the deli drizzled with a Vin Santo syrup and served with vanilla ice cream. **v**

COPPA DI LIMONCELLO MASCARPONE

Mascarpone limoncello cream drizzled with limoncello syrup and served with raspberries, crumbled amaretti biscuits and mint. **v**

TORTA AL CIOCCOLATO

Rich chocolate torte served with raspberry coulis and a dusting of icing sugar. **v**

GELATO

Two scoops of rum & raisin gelato served with a Carluccio's wafer. *Other gelato and sorbet flavours are available.* **v**

V = vegetarian VE = vegan VEO = vegan option Gluten free and dairy free menus are available

Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you want to know about our ingredients. *Approximate uncooked weight. 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, Covent Garden, London WC2E 9EB / hello@carluccios.com @carluccios /carluccios