



# Carluccio's

1999 **20** 2019

## CLASSIC COCKTAILS

### Bellini 6.50

Peach juice, peach liqueur and prosecco

### Rossini 6.50

Raspberry purée and prosecco

## PICCOLO

### Mixed Olives (V) (VG) 3.25

Mixed marinated green and black pitted olives

### Nocellara Olives (V) (VG) 3.95

Giant green unpitted Sicilian olives

### Pesto Nuts 2.25

Broad beans, peanuts and cashews in a basil pesto coating

### Sea Salt & Pepper Almonds (V) (VG) 2.25

## APERITIVO

### FOCACCIA

FRESHLY BAKED HERE  
EVERY MORNING USING A TRADITIONAL  
LIGURIAN RECIPE

Extra virgin olive oil and balsamic

(V) (VG) 3.50

Garlic (V) 4.25

Garlic with cheese (V) 4.95

### Bread Tin (V) (VG) 3.95

A mix of breads from our deli

### Polpette 5.95

Beef meatballs in a tomato sauce with shavings of Parmigiano Reggiano from our deli

### Arancini (V) 6.75

Sicilian rice balls filled with spinach and smoked mozzarella. With spicy tomato sauce

### Polenta Chips 4.25

With fennel seeds and pecorino

### Verdure Plate (V) (VG) 5.50

Balsamic onions, marinated artichoke, caper berries, poponcini peppers and sweet & sour peppers with raisins & flaked almonds

### HERITAGE DISHES

These favourites from our recipe archive are inspired by the menu at Antonio Carluccio's very first restaurant, in Neal St, Covent Garden.

## ANTIPASTI

### Zuppa di Funghi (V) 5.95

A rich and earthy soup of porcini, shiitake & oyster mushrooms. With our focaccia

### Calamari Fritti 7.25

Crispy squid rings & tentacles, lightly floured and fried. With lemon mayonnaise

### Tomato Bruschetta (V) (VG) 6.25

Baby plum & yellow cherry tomatoes, extra virgin olive oil, basil and garlic on grilled ciabatta

### Truffled Chicken Liver Pâté 6.95

Made with white truffle oil from our deli. With red onion marmalade and ciabatta & seeded sourdough

## PASTA

### Spaghetti Carbonara 11.25

Eggs, guanciale, Grana Padano and black pepper

### Pappardelle ai Funghi (V) HERITAGE DISH 12.95

Pappardelle pasta from our deli with a mix of porcini, shiitake & oyster mushrooms in a white wine & porcini sauce

### Lasagne 11.95

Slow-cooked beef & tomato ragù layered with egg pasta, cheese and béchamel sauce

### Tonnarelli ai Gamberi 14.95

Prawns and courgette with cherry tomatoes, chilli, garlic, white wine & butter sauce

### Orecchiette alla Verde (V) (VG) 11.95

Courgette and peas in an artichoke sauce, with semi-dried tomato pesto and almond flakes

### Orecchiette alla Luganica 12.95

Spicy pork luganica sausage & tomato ragù with Grana Padano, 'nduja and ricotta salata

### Veganesca Spaghetti (V) (VG) 10.25

A puttanesca style sauce of olives, capers, tomato, chilli, raisins and garlic. With garlic & herb breadcrumbs, toasted hazelnuts, walnuts and pine nuts

### Ricotta & Spinach Ravioli (V) With sage & butter sauce 11.25

### Penne Giardiniera (V) 10.95

Giant Pugliese penne, spinach balls, grated courgette, garlic, chilli and cheese

We will donate 50p to the Antonio Carluccio Foundation on your behalf, in support of Action Against Hunger

### Seafood Linguine 15.50

Prawns, fresh mussels and squid in a crab & chilli sauce. With a langoustine and bottarga

### Beef Ragù Pappardelle HERITAGE DISH 13.95

Slow-cooked beef & red wine ragù with black olives and herbs. *We still use Antonio's original recipe in our kitchen every day*

## SIDES

### Rosemary & Garlic Roasted Potatoes 3.50

### Polenta Chips 4.25

With fennel seeds and pecorino

### Kale & Mushroom (V) (VG) 4.00

With chilli and garlic

### Broccolini (V) (VG) 4.00

Chargrilled with chilli, garlic and toasted almonds

### Tomato Salad (V) (VG) 4.00

With red onion and a balsamic dressing

### Green Salad (V) (VG) 3.75

Baby gem & rocket with a balsamic dressing

### Mixed Salad (V) (VG) 4.25

Mixed leaves with yellow peppers, tomatoes, red onion, tenderstem broccoli and semi-dried tomatoes. With a balsamic dressing

## Prawns Marinara

HERITAGE DISH 7.95

Marinated prawns with baby plum tomatoes in a white wine & chilli sauce. With our focaccia

## Salumi Plate 7.50

Ventricina, Finocchiona & Aquila salami, roast ham and prosciutto Gran Sasso. With our focaccia

## Burrata 7.75

Whole Pugliese burrata with prosciutto Gran Sasso, aged balsamic vinegar and pane carasau

## Tuna Tartare 8.50

Marinated with lemon, spring onions and capers. With smashed avocado and pane carasau

## Gnocchi Zucca <sup>V</sup><sup>VG</sup> 6.50 NEW

Pan-fried gnocchi and butternut squash with a spinach and herb pesto, crispy sage and pumpkin seeds

# SECONDI

## Pollo e Funghi 13.95

Pan-fried chicken escalope with porcini & cream sauce on barley, spinach, charred tenderstem broccoli & crispy sage

## Chicken Milanese 11.95

Crispy chicken breast in rosemary breadcrumbs. With slow roasted tomatoes and dressed salad leaves

## Veganese <sup>V</sup><sup>VG</sup> 12.50

Plant-based escalope in rosemary breadcrumbs. With charred tenderstem broccoli, sweet & sour peppers, raisins, flaked almonds and basil & chilli vegan mayonnaise. *Our vegan take on our classic Chicken Milanese*

## Minute Steak 12.95

With rosemary & garlic roasted potatoes, green salad and Parmigiano Reggiano

## 8oz\* Sirloin Steak 19.95

Dry-aged 8oz\* sirloin with rosemary & garlic roasted potatoes and rocket

*Add truffle butter / porcini mushroom sauce / gorgonzola sauce each 2.00*

## Pan-fried Sea Bass Fillets 15.95

With tomato & white wine salsa and rosemary & garlic roasted potatoes

## Cod with Lentils 15.95

Pan-fried cod with braised lentils, kale and pesto

## Risotto ai Funghi <sup>V</sup> HERITAGE DISH 13.25

A mix of porcini, shiitake & oyster mushrooms with garlic

*Add truffle oil for 1.50 <sup>V</sup> / Add chicken for 2.75*

## Seafood Risotto 15.75

Fresh mussels with squid, prawns, white wine, chilli, parsley and garlic

# SALADS

## Chicken & Pancetta 13.25

Chicken, pancetta and avocado with green beans, red onion, semi-dried tomatoes, olives and mixed leaves. With a balsamic dressing

## Garden Bowl <sup>V</sup><sup>VG</sup> 11.95

Black rice with smashed avocado, chickpeas, tenderstem broccoli, courgette, peas, butternut squash and sweet & sour peppers with raisins and flaked almonds. With basil & chilli vegan mayonnaise

*Add chicken for 2.75*

## Tuna Niçoise 13.75

Fresh tuna steak with anchovy fillets, soft-boiled egg, green beans, red onion, tomatoes, olives, yellow peppers, baby potatoes and croutons. With a vinaigrette dressing

\* Approximate uncooked weight

We are founding members of the Sustainable Restaurant Association, and also members of the Sustainable Seafood Coalition. All our fresh eggs are free range. Our tipping policy is available on our website at [carluccios.com/tippingpolicy](http://carluccios.com/tippingpolicy)

# LIGHT LUNCHES

12 – 5PM

All 8.95

## Cacio e Pepe

A traditional Roman dish. Tonnarelli pasta in a rich sauce of pecorino, Parmigiano Reggiano, both from our deli, with black pepper

## Ham & Cheese Panino

Toasted seeded sourdough filled with cheese, roast ham and dijon mustard. With mixed leaves

## Mussels Marinara

In a white wine sauce with our focaccia

## Insalata di Pollo

Chicken with green beans, red onion, semi-dried tomatoes, olives and mixed leaves. With a balsamic dressing

# DINNER SPECIALS

MONDAY-FRIDAY FROM 5PM

ALL DAY WEEKEND

## MONDAY

### Vegan Meatballs <sup>V</sup><sup>VG</sup> 10.95 NEW

Plant-based meatballs in tomato sauce with spaghetti

## TUESDAY

### Chicken Saltimbocca 13.25 NEW

Chicken escalope, prosciutto Gran Sasso and sage in a white wine sauce. With roasted potatoes, rocket & pesto

## WEDNESDAY

### 8oz\* Sirloin Steak & Nero d'Avola 19.95

Dry-aged 8oz\* sirloin with rosemary & garlic roasted potatoes and rocket with a 175ml glass of Nero d'Avola red wine

## THURSDAY

### Gorgonzola Gnocchi 10.95

With rich gorgonzola and spinach sauce  
*Add prosciutto Gran Sasso for 2.25*

## FRIDAY

### Guazetto Fish Stew 14.95 NEW

Cod, squid, mussels and prawns in a spicy tomato sauce with grilled ciabatta

## SATURDAY

### Lobster & Prawn Linguine 21.95

Lobster and prawns served in a crab, white wine & chilli sauce. With tarragon oil

## SUNDAY

### Lamb Shank 15.75

In a Chianti, tomato & black olive sauce. With saffron risotto

<sup>V</sup> Vegetarian <sup>VG</sup> Vegan    @carluccios

**Allergen Advice: We don't list every ingredient on our menu, if you have any allergies or intolerances please let us know so we can assist you before you order. We make our dishes fresh on site, so cannot guarantee that there will be no cross-contamination. All dishes may contain traces of nuts. We have a separate gluten-free menu available on request**

## SPARKLING

125ML 750ML

<b>Prosecco Valentina, Carluccio's Exclusive, Veneto</b> Dry and delicate	5.95	27.00
<b>Spumante Rose, Santa Sara, Conegliano</b> Light and floral	6.50	28.00
<b>Franciacorta DOCG, Brut 25, Lombardia</b> Rich and creamy	-	38.95
<b>Jeio, Valdobbiadene Prosecco Superiore DOCG Brut, Veneto</b> Soft, elegant and aromatic	-	32.00
<b>Prosecco Valdobbiadene Brut Crede Bisol, 2017</b> Fresh, vibrant and rich	-	35.00
<b>Prosecco Valdobbiadene Superiore Cartizze Bisol, 2017</b> Intense, fruity and floral	-	47.00
<b>Palmer Brut Reserve, Champagne, France</b> Aromatic, fruity and fresh	-	60.00
<b>Bollinger Special Cuvee NV, Champagne, France</b> Full-bodied, rich but elegant	-	95.00
<b>Jeio Prosecco di Valdobbiadene MAGNUM, Veneto</b> Soft, elegant and aromatic	1500ML	65.00

## WHITE

175ML 250ML 750ML

<b>Pinot Grigio, Serra di Pago, Veneto</b> ☉ Easy drinking and fruity. Made especially for us	5.95	7.60	20.95
<b>Carluccio's Exclusive, Bianco</b> Ask your server about our current selection	5.00	6.95	17.25
<b>Sauvignon Blanc, Laluna, Veneto</b> A typical Italian Sauvignon - perfect with seafood	5.95	7.50	20.25
<b>Pecorino, Amodo, Abruzzo</b> Dry and floral with exotic fruits	6.00	8.00	21.25
<b>Marmora Vermentino, Sardinia</b> ☉ Floral and subtle	6.40	8.60	23.00
<b>Zensa Organic Fiano, Puglia</b> Rich and rounded	6.20	7.90	22.00
<b>Gavi di Gavi Morgassi Superiore, Piedmonte</b> Light, fresh yet complex	8.00	10.50	31.00
<b>Chablis Vieilles Vignes Domaine Paul Nicolle, Burgundy, France</b> Fresh, citrus and mineral	-	-	42.00
<b>Chardonnay, Corte Vigna, Veneto</b> Unoaked. Lighter and fresher	5.50	7.00	18.50
<b>La Murina Greco di Tufo, Campania</b> Elegant and aromatic	7.00	9.20	26.00

## ROSÉ

175ML 250ML 750ML

<b>Filarino Sangiovese Rosato, Emilia-Romagna</b> Light, fruity and crisp	6.70	9.00	25.00
<b>Côtes de Provence Rosé Pure Mirabeau, Provence, France</b> Fruity, aromatic and mineral	-	-	35.00
<b>Chateau d'Esclans Whispering Angel Rosé, Provence, France</b> Fruity, herbaceous and spiced	-	-	50.00

## BEE & CIDER

<b>Peroni Nastro Azzurro</b> 5.1% ☉ BOTTLE 330ML 4.50 / 660ML 7.00	<b>Bionda Trentina</b> 4.7% Pilsner-style craft lager from the Dolomites 330ML 5.00
<b>Peroni Gran Riserva</b> 6.6% ☉ 500ML 7.00	<b>Melchiori Biava Blanche</b> 4.9% White beer brewed with coriander, elderflower & dandelion 330ML 5.00
<b>Gluten Free Peroni Nastro Azzurro</b> 5.1% ☉ 330ML 4.50	<b>Angioletti Secco Cider</b> 5% Lightly sparkling; made using the same 'charmat-method' as prosecco 500ML 6.00
<b>Peroni Libera</b> 0% Non-alcoholic ☉ 3.95	

## RED

175ML 250ML 750ML

<b>Legato Nero d'Avola, Sicily</b> Smooth and mellow	5.60	7.30	19.95
<b>Valpolicella, Villa Barbaro, Veneto</b> ☉ Light and delicate	6.00	7.70	21.50
<b>Terre di Vulcano Aglianico Basilicata</b> ☉ Earthy, spicy and bold	7.00	9.20	26.00
<b>Carluccio's Exclusive, Rosso</b> Ask your server about our current selection	5.00	6.95	17.25
<b>Barbera Briccotondo, Piedmont</b> Smooth and fruity, with a little spice. Good as an aperitif, or with lamb and beef	6.95	9.25	25.50
<b>Chianti Classico Riserva, 'Ser Lapo' Mazzei, Tuscany</b> ☉ A classic chianti from the Mazzei family. Bittersweet and full-bodied	7.95	10.00	28.50
<b>Masseria Borgo dei Trulli Primitivo, Puglia</b> Luscious, ripe and fruity	6.40	8.60	23.00
<b>Montepulciano D'Abruzzo, Contri, Abruzzo</b> ☉ The classic rich Italian red. Good with tomato pasta dishes and lasagne	5.95	7.50	19.25
<b>Barolo DOCG, Riva Leone, Piedmont</b> Rich and earthy but elegant	-	-	36.95
<b>Les Allee de Cantemerle Haut-Medoc-2012, Bordeaux, France</b> Soft, supple and fruit-forward	-	-	50.00
<b>Plaisir de Chateau Siaurac Lalande de Pomerol 2015, Bordeaux, France</b> Medium-bodied and smooth	-	-	60.00
<b>Aglianico del Vulture 'Pipoli' 2017, Vigneti del Vulture, Basilicata</b> Layered, complex and full-bodied. Sweet red fruits meet a gentle amount of oak	-	-	41.00
<b>Barbera d'Alba 2017, Massolino, Piedmont</b> A proper Barbera. Lots of refreshing red fruit with just the right amount of tannin	-	-	53.00
<b>Torre del Falasco Amarone della Valpolicella 2013, Cantina Valpantena, Veneto</b> Dried fruit, a good tannin structure, spice and the cherry-chocolate signature of a good Amarone	-	-	70.00
<b>'Hebo' Toscana 2016, Petra, Tuscany</b> Red fruit to start, blackberries and dried fruit to finish	-	-	43.00
<b>Langhe Nebbiolo 2017, G.D. Vajra, Piedmont</b> With Nebbiolo's signature perfume of violet and rose. Fruity, herbaceous and with silky tannins	-	-	48.00

TRY ANY WINE FROM OUR DELI WITH A 7.50 CORKAGE CHARGE.

## SOFT DRINKS

**JUICES**  
Fresh Orange  
Fresh Apple  
Fresh Lemonade 3.00  
Peach / Cranberry  
Spiced Tomato 2.95

**FRESHLY BLENDED SMOOTHIES**  
Fresh Berry /  
Fresh Green 3.95

**San Pellegrino 2.95**  
LEMON / ORANGE  
MINT & LEMON  
POMEGRANATE & ORANGE

**San Pellegrino Peach Iced Tea 3.00**

**BOTTLED WATER**  
**San Pellegrino Sparkling**  
500ML 2.95

**Acqua Panna Still**  
500ML 2.95

**Coca Cola 3.00**  
**Diet Coke / Coke Zero**  
2.95

FOR MORE  
COCKTAILS & SPIRITS,  
ASK FOR OUR BAR MENU

Our wine comes in 175ml and 250ml glasses; sparkling wine is 125ml. All our wines by the glass are available in 125ml measures. Spirits come in 50ml; just ask if you would prefer 25ml

Autumn S1