



APERITIVO



COCKTAILS

Bellini

Peach juice, peach liqueur and prosecco
6.50

Rossini

Raspberry purée and prosecco
6.50

Mimosa

Prosecco and fresh orange juice
6.25

Bloody Mary

With Ketel One Vodka
and a celery stick
7.00

Garibaldi

Campari and fresh orange juice
6.95

Negroni

Campari, Cinzano Rosso 1757
vermouth, Tanqueray gin
and a slice of orange
7.95

Negroni Sbagliato

Campari, Cinzano Rosso 1757
vermouth, prosecco
and a slice of orange
7.95

Aperol Spritz

Aperol, prosecco and soda
7.00

Campari Spritz

Campari, prosecco and soda
7.00

Sicilian Spritz

Tanqueray gin, limoncello,
lemonade and prosecco
7.00

Sofia

Named after Antonio's pet pig.
Tanqueray gin, rosemary,
botanicals and soda
7.95

Hazelnut Espresso Martini

Espresso, Ketel One vodka
and Frangelico
7.95

Amaretto Sour

Disaronno Amaretto,
lemon and orange
7.50

Italian Mule

Amaro Averna, Ketel One vodka
and Fever-Tree ginger beer
7.50

Cynar Julep

Cynar, lemon, grapefruit juice
and mint
7.50



G&T

Hendrick's

Hendrick's gin and Fever-Tree tonic of your choice
7.50

Malfy

Malfy Italian gin infused with Sicilian & Amalfi lemons
recommended with Fever-Tree Mediterranean tonic
7.00

Tanqueray

Tanqueray gin and Fever-Tree tonic of your choice
6.95

Gordon's Pink

Gordon's Pink gin recommended with Fever-Tree Light tonic
6.95

NON-ALCOHOLIC

Virgin Mary

Spiced tomato juice
and a celery stick
4.00

Seedlip

Garden 108 or Spice 94 and
a Fever-Tree tonic of your choice
5.00

Orange & Cranberry Fizz

Orange juice, cranberry juice
and soda
4.00

Seedlip Spice 94 & Ginger Beer

5.00

Giardino

Apple juice, elderflower
and limonata
4.00

Espresso Marti-no

Espresso and Seedlip Spice 94
6.75

SPARKLING

125ML 750ML

**Prosecco Valentina, Carluccio's
Exclusive, *Veneto*** 5.95 27.00

Dry and delicate

**Spumante Rose, Santa Sara,
*Conegliano*** 6.50 28.00

Light and floral

**Franciacorta DOCG, Brut 25,
*Lombardia*** - 38.95

Rich and creamy

**Jeio, Valdobbiadene Prosecco Superiore
DOCG Brut, *Veneto*** - 32.00

Soft, elegant and aromatic

**Prosecco Valdobbiadene
Brut Crede Bisol, 2017** - 35.00

Fresh, vibrant and rich

**Prosecco Valdobbiadene Superiore
Cartizze Bisol, 2017** - 47.00

Intense, fruity and floral

**Palmer Brut Reserve, *Champagne,
France*** - 60.00

Aromatic, fruity and fresh

**Bollinger Special Cuvee NV,
*Champagne, France*** - 95.00

Full-bodied, rich but elegant

**Jeio Prosecco di Valdobbiadene
MAGNUM, *Veneto*** 1500ML
- 65.00

Soft, elegant and aromatic

WHITE

175ML 250ML 750ML

Pinot Grigio, Serra di Pago, 5.95 7.60 20.95
Veneto ^{VG} Easy drinking and fruity.
Made especially for us

Carluccio's Exclusive, Bianco 5.00 6.95 17.25
Ask your server about our current selection

Sauvignon Blanc, Laluna, 5.95 7.50 20.25
Veneto A typical Italian Sauvignon
- perfect with seafood

Pecorino, Amodo, Abruzzo 6.00 8.00 21.25
Dry and floral with exotic fruits

Marmora Vermentino, 6.40 8.60 23.00
Sardinia ^{VG} Floral and subtle

Zensa Organic Fiano, Puglia 6.20 7.90 22.00
Rich and rounded

Gavi di Gavi Morgassi Superiore, 8.00 10.50 31.00
Piedmonte Light, fresh yet complex

Chablis Vieilles Vignes Domaine - - 42.00
Paul Nicolle, Burgundy, France
Fresh, citrus and mineral

Chardonnay, Corte Vigna, 5.50 7.00 18.50
Veneto Unoaked. Lighter and fresher

La Murina Greco di Tufo, 7.00 9.20 26.00
Campania Elegant and aromatic

ROSÉ

175ML 250ML 750ML

Filarino Sangiovese Rosato, 6.70 9.00 25.00
Emilia-Romagna Light, fruity and crisp

Côtes de Provence Rosé Pure - - 35.00
Mirabeau, Provence, France
Fruity, aromatic and mineral

Chateau d'Esclans Whispering - - 50.00
Angel Rosé, Provence, France
Fruity, herbaceous and spiced

RED

175ML 250ML 750ML

Legato Nero d'Avola, Sicily Smooth and mellow	5.60	7.30	19.95
Valpolicella, Villa Barbaro, Veneto ^{VG} Light and delicate	6.00	7.70	21.50
Terre di Vulcano Aglianico, Basilicata ^{VG} Earthy, spicy and bold	7.00	9.20	26.00
Carluccio's Exclusive, Rosso Ask your server about our current selection	5.00	6.95	17.25
Barbera Briccotondo, Piedmont Smooth and fruity, with a little spice. Good as an aperitif, or with lamb and beef	6.95	9.25	25.50
Chianti Classico Riserva, 'Ser Lapo' Mazzei, Tuscany ^{VG} A classic chianti from the Mazzei family. Bittersweet and full-bodied	7.95	10.00	28.50
Masseria Borgo dei Trulli Primitivo, Puglia Luscious, ripe and fruity	6.40	8.60	23.00
Montepulciano D'Abruzzo, Contri, Abruzzo ^{VG} The classic rich Italian red. Good with tomato pasta dishes and lasagne	5.95	7.50	19.25
Barolo DOCG, Riva Leone, Piedmont Rich and earthy but elegant	-	-	36.95
Les Allees de Cantemerle Haut-Medoc 2012, Bordeaux, France Soft, supple and fruit-forward	-	-	50.00
Plaisir de Chateau Siaurac Lalande de Pomerol 2015, Bordeaux, France Medium-bodied and smooth	-	-	60.00

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

RED

175ML 250ML 750ML

**Aglianico del Vulture ‘Pipoli’
2017, Vigneti del Vulture, *Basilicata*** - - 41.00

Layered, complex and full-bodied.

Sweet red fruits meet a gentle amount of oak

**Barbera d’Alba 2017, Massolino,
*Piedmont*** - - 53.00

A proper Barbera. Lots of refreshing red fruit with just the right amount of tannin

**Torre del Falasco Amarone
della Valpolicella 2013, Cantina
Valpantena, *Veneto*** - - 70.00

Dried fruit, a good tannin structure, spice and the cherry-chocolate signature of a good Amarone

**‘Hebo’ Toscana 2016, Petra,
*Tuscany*** - - 43.00

Red fruit to start, blackberries and dried fruit to finish

**Langhe Nebbiolo 2017,
G.D. Vajra, *Piedmont*** - - 48.00

With Nebbiolo’s signature perfume of violet and rose.

Fruity, herbaceous and with silky tannins

SPIRITS

With your choice of Fever-Tree mixer 6.00

Campari / Captain Morgan Dark Rum / Aperol /
Ketel One Vodka / Johnnie Walker Red Label Whiskey

Indian tonic / Light tonic / Mediterranean tonic /
Ginger beer / Lemonade

Straight 6.00

Limoncello / Grappa / Sambuca / Strega / Amaro Averna /
Amaro Cynar / Vecchia Romagna Brandy / Caffè Borghetti /
Frangelico / Disaronno Amaretto



BEER & CIDER

Peroni Nastro Azzurro 5.1%

BOTTLE
330ML 4.50 / 660ML 7.00

DRAUGHT
HALF PINT 3.10 / PINT 5.50

Peroni Gran Riserva

6.6%  500ML 7.00

Gluten Free Peroni Nastro Azzurro

5.1%  330ml 4.50

Peroni Libera

0% *non-alcoholic*  3.95

Bionda Trentina 4.7%

Pilsner-style craft lager
from the Dolomites
330ML 5.00

Melchiori Biava Blanche 4.9%

White beer brewed with coriander,
elderflower & dandelion
330ML 5.00

Angioletti Secco Cider 5%

Lightly sparkling; made using the
same 'charmat-method' as prosecco
500ML 6.00

SOFT DRINKS

JUICES

Fresh Orange / Fresh Apple
Fresh Lemonade 3.00

Peach / Cranberry
Spiced Tomato 2.95

San Pellegrino 2.95

LEMON / ORANGE
MINT & LEMON
POMEGRANATE & ORANGE

San Pellegrino
Peach Iced Tea 3.00

FRESHLY BLENDED SMOOTHIES

Fresh Berry 3.95
Raspberry, blackberry,
apple and strawberry

Fresh Green 3.95
Broccoli, spinach, pineapple,
apple and banana

BOTTLED WATER

San Pellegrino Sparkling
Acqua Panna Still
500ML 2.95

Coca Cola 3.00
Diet Coke / Coke Zero 2.95

COFFEE

We serve two coffee blends,
both roasted just for us in Italy

MILANO

Our house blend - sweet, refined & smooth

GUEST BLEND

Ask one of the team

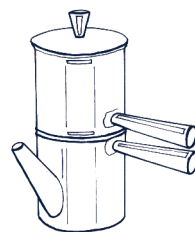
Espresso / Ristretto 2.25 Double Espresso 2.75

Neapolitan 3.50

We fill traditional Neapolitan cafetiers with boiling water and flip them to allow the water to slowly percolate through the coffee - using gravity rather than pressure to brew a coffee similar to an Americano.

Drink it black or with milk.

One cafetier serves two espresso cups,
or one larger one



Espresso Macchiato 2.25 Cappuccino 2.95

Caffé Latte 2.95 Flat White 2.90

Americano 2.65 Mocha 3.00

Soya, coconut and oat milk are available



HOT CHOCOLATE

Hot Chocolate 2.95

Ciocolata Fiorentina 2.35

Thick Florentine drinking chocolate
served in an espresso cup

BICERIN

3.25

A traditional drink from Torino. Espresso,
Florentine drinking chocolate and cream

TEA

English Breakfast (decaf available) **Earl Grey**

Green Tea **Fresh Mint**

Lemon **Chamomile** **Rooibos**

Peppermint

all 2.35

Soya, coconut and oat milk are available

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 and
flaked almonds

Carluccio's

1999 **20** 2019

Ⓥ Vegetarian ⓋG Vegan

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

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

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

carluccios.com

Autumn S1