



Carluccio's

1999 **20** 2019

CLASSIC COCKTAILS

Bellini 6.50

Peach juice, peach liqueur and prosecco

Rossini 6.25

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) 3.25

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

Scamorza Arancini (V) 6.50

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 6.95

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

Tomato Bruschetta (V) (VG) 5.95

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 11.50

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 Primavera (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

Veganesa Spaghetti (V) (VG) 9.95

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) 10.50

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 13.75

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

Seasonal Greens (V) (VG) 3.50

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) 3.25

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 7.25

Ventricina, Finocchio & Aquila salumi, 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 8.25

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

Orzo Bowl (V) (VG) 6.50

Black rice and barley salad with roasted aubergine, walnuts and semi dried tomato pesto

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 Grana Padano breadcrumbs. With slow roasted tomatoes and dressed salad leaves

Veganese (V) (VG) 11.95

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* casterbridge 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 15.75

Pan-fried cod with braised lentils, kale and salsa verde

Risotto ai Funghi (V) HERITAGE DISH 13.25

A mix of porcini, shiitake & oyster mushrooms with garlic

Add truffle oil for 1.25 (V) / Add chicken for 2.75

Seafood Risotto 15.50

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

SALADS

Chicken & Pancetta 12.95

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

Garden Bowl (V) (VG) 11.50

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

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

Orzo Bowl (V) 12.50

Black rice and barley salad with roasted aubergine, walnuts, semi dried tomato pesto and ricotta salata *Add chicken for 2.75*

(V) Vegetarian (VG) Vegan

We don't list every ingredient on our menus, but do ask if you'd like any more details. Please let us know if you are allergic or intolerant to anything. We make our dishes fresh on site, so unfortunately we cannot guarantee that there will be no cross-contamination between dishes; all dishes may contain traces of nuts

We have a separate gluten-free menu, just ask one of the team

LIGHT LUNCHESES

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

Veganese (V) (VG) 11.95

Plant-based escalope in rosemary breadcrumbs.

With charred tenderstem broccoli, sweet & sour peppers with raisins and flaked almonds and basil & chilli vegan mayonnaise.

Our vegan take on our classic Chicken Milanese

TUESDAY

Tonno Grigliato 15.75

Grilled tuna steak served pink with tomato, herb & caper salsa and tenderstem broccoli

Let us know if you would like your tuna served well done

WEDNESDAY

8oz* Sirloin Steak & Nero d'Avola 19.95

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

THURSDAY

Gorgonzola Gnocchi 10.50

With rich gorgonzola and spinach sauce

Add prosciutto Gran Sasso for 2.25

FRIDAY

Today's Risotto 13.25

Please ask about today's special

SATURDAY

Lobster & Prawn Linguine 21.95

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

SUNDAY

Lamb Shank 15.25

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

* 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
carluccios.com

SPARKLING

125ML 750ML

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

WHITE

175ML 250ML 750ML

Pinot Grigio, Serra di Pago, Veneto ☉ Easy drinking and fruity. Made especially for us	5.90	7.60	20.95
Carluccio's Exclusive, Bianco Ask your server about our current selection	5.00	6.95	17.25
Sauvignon Blanc, Laluna, Veneto A typical Italian Sauvignon - perfect with seafood	5.95	7.50	20.25
Pecorino, Amodo, Abruzzo Dry and floral with exotic fruits	5.40	6.70	17.95
Marmora Vermentino, Sardinia ☉ Floral and subtle	6.40	8.60	23.00
Zensa Organic Fiano, Puglia Rich and rounded	6.20	7.90	22.00
Gavi di Gavi Morgassi Superiore, Piedmonte Light, fresh yet complex	8.00	10.50	31.00
Chablis Vieilles Vignes Domaine Paul Nicolle, Burgundy, France Fresh, citrus and mineral	-	-	42.00
Chardonnay, Corte Vigna, Veneto Unoaked. Lighter and fresher	5.50	7.00	18.50
La Murina Greco di Tufo, Campania Elegant and aromatic	7.00	9.20	26.00

ROSÉ

175ML 250ML 750ML

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

BEE & CIDER

Peroni Nastro Azzurro 5.1% ☉ BOTTLE 330ML 4.50 / 660ML 7.00	Bionda Trentina 4.7% Pilsner-style craft lager from the Dolomites 330ML 5.00
Peroni Gran Riserva 6.6% ☉ 500ML 7.00	Melchiori Biava Blanche 4.9% White beer brewed with coriander, elderflower & dandelion 330ML 5.00
Gluten Free Peroni Nastro Azzurro 5.1% ☉ 330ML 4.50	Angioletti Secco Cider 5% Lightly sparkling; made using the same 'charmat-method' as prosecco 500ML 6.00
Peroni Libera 0% ☉ 3.50	

RED

175ML 250ML 750ML

Legato Nero d'Avola, Sicily Smooth and mellow	5.60	7.30	19.95
Valpolicella, Villa Barbaro, Veneto ☉ Light and delicate	6.00	7.70	21.50
Terre di Vulcano Aglianico Basilicata ☉ 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 ☉ 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 ☉ The classic rich Italian red. Good with tomato pasta dishes and lasagne	5.50	7.00	18.50
Barolo DOCG, Riva Leone, Piedmont Rich and earthy but elegant	-	-	36.95
Les Allee 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
Aglianico del Vulture 'Pipoli' 2017, Vigneti del Vulture, Basilicata Layered, complex and full-bodied. Sweet red fruits meet a gentle amount of oak	-	-	41.00
Barbera d'Alba 2017, Massolino, Piedmont A proper Barbera. Lots of refreshing red fruit with just the right amount of tannin	-	-	53.00
Torre del Falasco Amarone della Valpolicella 2013, Cantina Valpantena, Veneto Dried fruit, a good tannin structure, spice and the cherry-chocolate signature of a good Amarone	-	-	70.00
'Hebo' Toscana 2016, Petra, Tuscany Red fruit to start, blackberries and dried fruit to finish	-	-	43.00
Langhe Nebbiolo 2017, G.D. Vajra, Piedmont 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

San Pellegrino Peach Iced Tea 3.00
BOTTLED WATER
San Pellegrino Sparkling
500ML 2.95

FRESHLY BLENDED SMOOTHIES
Fresh Berry /
Fresh Green 3.95

Acqua Panna Still
500ML 2.95
Coca Cola 3.00
Diet Coke / Coke Zero 2.95

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

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

Summer 1