



# APERITIVO





# COCKTAILS

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## **Bellini**

Peach juice, peach liqueur and prosecco  
6.50

## **Rossini**

Raspberry purée and prosecco  
6.25

## **Mimosa**

Prosecco and fresh orange juice  
5.95

## **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  
6.65

## 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  
6.50





# SPARKLING

125ML 750ML

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**Carluccio's Exclusive, Prosecco, 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

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

Soft, elegant and aromatic





# WHITE

175ML 250ML 750ML

**Pinot Grigio, Serra di Pago,** 5.90 7.60 20.95  
*Veneto* <sup>VG</sup> 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*** 5.40 6.70 17.95  
 Dry and floral with exotic fruits

**Marmora Vermentino,** 6.40 8.60 23.00  
*Sardinia* <sup>VG</sup> 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, herbacious and spiced



# RED

175ML 250ML 750ML

<b>Legato Nero d'Avola, <i>Sicily</i></b>	5.60	7.30	19.95
Smooth and mellow			
<b>Valpolicella, Villa Barbaro, <i>Veneto</i> (VG)</b>	6.00	7.70	21.50
Light and delicate			
<b>Terre di Vulcano Aglianico, <i>Basilicata</i> (VG)</b>	7.00	9.20	26.00
Earthy, spicy and bold			
<b>Carluccio's Exclusive, Rosso</b>	5.00	6.95	17.25
Ask your server about our current selection			
<b>Barbera Briccotondo, <i>Piedmont</i></b>	6.95	9.25	25.50
Smooth and fruity, with a little spice. Good as an aperitif, or with lamb and beef			
<b>Chianti Classico Riserva, 'Ser Lapo' Mazzei, <i>Tuscany</i> (VG)</b>	7.95	10.00	28.50
A classic chianti from the Mazzei family. Bittersweet and full-bodied			
<b>Masseria Borgo dei Trulli Primitivo, <i>Puglia</i></b>	6.40	8.60	23.00
Luscious, ripe and fruity			
<b>Montepulciano D'Abruzzo, Contri, <i>Abruzzo</i> (VG)</b>	5.50	7.00	18.50
The classic rich Italian red. Good with tomato pasta dishes and lasagne			
<b>Barolo DOCG, Riva Leone, <i>Piedmont</i></b>	-	-	36.95
Rich and earthy but elegant			
<b>Les Allees de Cantemerle Haut-Medoc 2012, <i>Bordeaux, France</i></b>	-	-	50.00
Soft, supple and fruit-forward			
<b>Plaisir de Chateau Siaurac Lalande de Pomerol 2015, <i>Bordeaux, France</i></b>	-	-	60.00
Medium-bodied and smooth			

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

# RED

175ML 250ML 750ML

**Aglianico del Vulture 'Pipoli'** - - 41.00  
**2017, Vigneti del Vulture, *Basilicata***

Layered, complex and full-bodied.  
Sweet red fruits meet a gentle amount of oak

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

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

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

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

**'Hebo' Toscana 2016, Petra,** - - 43.00  
***Tuscany***

Red fruit to start, blackberries and dried fruit to finish

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

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% (VG)

BOTTLE  
330ML 4.50 / 660ML 7.00

DRAUGHT  
HALF PINT 3.10 / PINT 5.50

## Peroni Gran Riserva

6.6% (VG) 500ML 7.00

## Gluten Free Peroni Nastro Azzurro

5.1% (VG) 330ml 4.50

## Peroni Libera

0% (VG) 3.50

## 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

## FRESHLY BLENDED SMOOTHIES

Fresh Berry 3.95  
Raspberry, blackberry,  
apple and strawberry

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

## 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

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

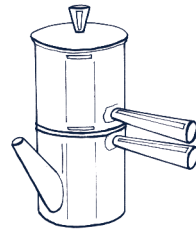
**Espresso / Ristretto 2.25    Double Espresso 2.75**

## 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

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**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

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**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) 3.25

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 and  
flaked almonds





# Carluccio's

1999 **20** 2019

Ⓥ Vegetarian Ⓥⓐ 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. 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*

*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*

*All tips go directly to our restaurant team*

*carluccios.com*

Summer 1

