



BREAKFAST





EGGS

Benedict 8.75

Roast ham with poached eggs and hollandaise
on grilled ciabatta

Royale 9.25

Smoked salmon with poached eggs and hollandaise
on grilled ciabatta

Avocado Benedict (V) 8.50

Poached eggs, hollandaise and seeds on two halves of avocado

Giardino (V) 7.25

A poached egg on warm mushrooms, kale,
spinach and tenderstem broccoli with seeds and a hint of chilli

Smashed Avocado (V) 7.95

With poached eggs and seeds on seeded sourdough
Add pancetta for 2.25 / add salmon for 2.95

Piccolo

Your choice of eggs on grilled ciabatta with:
mixed mushrooms - (V) 7.95 / pancetta - 7.95 / smoked salmon - 8.95

Diavolo 8.25

Baked eggs in borlotti beans, tomato and spicy 'nduja sauce
with Parmigiano Reggiano and grilled ciabatta

SIDES

Courgette Fritters (V) 2.00

With a hint of chilli

Mixed Mushrooms

(V) (VG) 2.00

Baked Borlotti Beans (V) (VG) 2.00

Roasted Potatoes (V) 2.00

Smashed Avocado (V) (VG) 2.00

Pancetta 2.25

Cumberland Sausage 2.25

Smoked Salmon 2.95





CLASSICS

SERVED WITH YOUR CHOICE OF
GRILLED CIABATTA OR SEEDED SOURDOUGH

Traditional 8.95

Your choice of eggs with pancetta, sausage,
mixed mushrooms and tomatoes

Vegetarian (V) 8.95

Your choice of eggs with smashed avocado, courgette fritters,
mixed mushrooms, tomatoes and seeds

Vegan (V) (VG) 8.95

Baked borlotti beans with smashed avocado, courgette,
mixed mushrooms and tomatoes

Magnifica Offer

Any cooked breakfast with a tea or coffee, and a juice

10.95

PANCAKES

LIGHT AND FLUFFY RICOTTA PANCAKE STACKS

Pancetta

3 stack 7.95 | 5 stack 9.50

With crispy pancetta & honey

Ciocolata (V)

3 stack 7.50 | 5 stack 8.95

With fresh raspberries, blueberries
and chocolate & hazelnut sauce



BREADS & GRAINS

Breads & Jam (V) 4.25

Apricot & hazelnut bread and seeded sourdough.
With fig jam and butter

Panettone (V) 3.50

Toasted Italian fruit bread with butter

Porridge (V) 4.95

With cherry & vanilla compote,
fresh blueberries and raspberries,
honey and mixed seeds

Granola & Yoghurt (V) 5.95

Ricotta-yoghurt and granola with hazelnuts,
cashews & almonds. With cherry & vanilla compote,
honey, fresh blueberries and raspberries

Dairy-free coconut yoghurt is available

Ham & Cheese Panino 6.95

Toasted seeded sourdough filled with cheese,
roast ham and dijon mustard

PASTRIES

Croissant (V)

Almond Croissant (V)

Nutella Croissant (V)

and more from our deli
from 1.95



JUICES

Fresh Orange / Fresh Apple / Fresh Lemonade

3.00 *each*

Peach / Cranberry / Spiced Tomato

2.95 *each*

SMOOTHIES

Fresh Berry 3.95

Raspberry, blackberry, apple and strawberry

Fresh Green 3.95

Broccoli, spinach, pineapple, apple and banana

DRINKS

Bellini 6.50

Peach juice, peach liqueur and prosecco

Mimosa 5.95

Prosecco and fresh orange juice

Bloody Mary 7.00

with Ketel One Vodka and a celery stick

Carluccio's Exclusive, Prosecco, *Veneto*

125ML 5.95 / BOTTLE 27.00



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

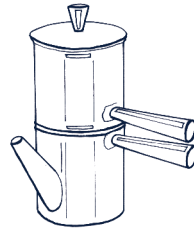
Espresso / Ristretto 2.25 Double Espresso 2.75

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





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

Due to the possibility of cross contamination, our pastries are not suitable for customers with a nut allergy

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

