



# DESSERTS

# GELATO & SORBET

## Coppa di Amarene (V) 6.50

Vanilla ice cream with cherry & vanilla compote  
and toasted flaked almonds

## Limoncello Coppa (V) 6.95

Vanilla ice cream, candied lemon peel  
and limoncello syrup with amaretti biscuits

## Strawberry Cheesecake Coppa (V) 6.95

Vanilla and strawberry ice cream, fresh strawberries, strawberry  
coulis, meringue, ricotta-yoghurt and flaked almonds

## Affogato (V)

Espresso - or liqueur - with vanilla ice cream

Coffee 3.50 | Liqueur 5.50

## Ice Cream (V) 4.95

*made to Antonio's original recipes*

ARABICA COFFEE & HAZELNUT / BITTER CHOCOLATE  
VANILLA / STRAWBERRY / CHERRY

## Sorbet (V) 4.95

LEMON / PASSION FRUIT / MELON

*without wafer* (V) (VG)

# DESSERTS

## **Tiramisù** (V) 6.50

Savoardi biscuits, espresso, mascarpone and cocoa with coffee-flavoured liqueur

## **Panna Cotta** 6.25

Vanilla panna cotta with raspberry coulis

## **Molten Chocolate Pudding** (V) 6.95

Rich and indulgent warm chocolate fondant.

With vanilla ice cream

*Please allow 10 minutes as a waiting time*

## **Bosco Incantato** 6.75

Inspired by Antonio's love of mushrooms. Vanilla & chocolate ice cream, chocolate & hazelnut sauce, pistachios, hazelnuts, fresh raspberries and panettone crumb

## **Monte Viso** (V) 6.75

Vin Santo-soaked panettone and vanilla ice cream with toasted Italian meringue

## **Poached Pear** (V) 6.50 HERITAGE DISH

In a spiced red wine syrup. With vanilla mascarpone

## **Cannoli** (V) 4.50

Your choice of tea or coffee with cannoli - pastry rolls filled with sweet ricotta, candied fruit, chocolate and pistachio

## **Formaggi** 7.95

Italian fine cheeses from our deli with truffle honey, pickled walnuts and ciappe crispbread.

*Ask one of the team for today's selection*



# DESSERT WINE & LIQUEURS

## LIMONCELLO

*Made with Sorrento lemons*

50ML 6.00

## HAZELNUT ESPRESSO MARTINI

Espresso, Ketel One vodka and Frangelico

7.95

## VIN SANTO & CANTUCCI

Tuscan dessert wine with honey & almond biscuits

GLASS 50ML 5.25 / HALF BOTTLE 17.50

## DIGESTIVES

DISARONNO AMARETTO / FRANGELICO

AMARO AVERNA / CYNAR / SAMBUCA

GRAPPA / STREGA

6.00

# 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

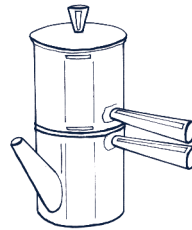
**Espresso / Ristretto 2.25    Double Espresso 2.75**

## Neapolitan 3.50

We fill traditional Neapolitan cafetières 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 cafetière 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**

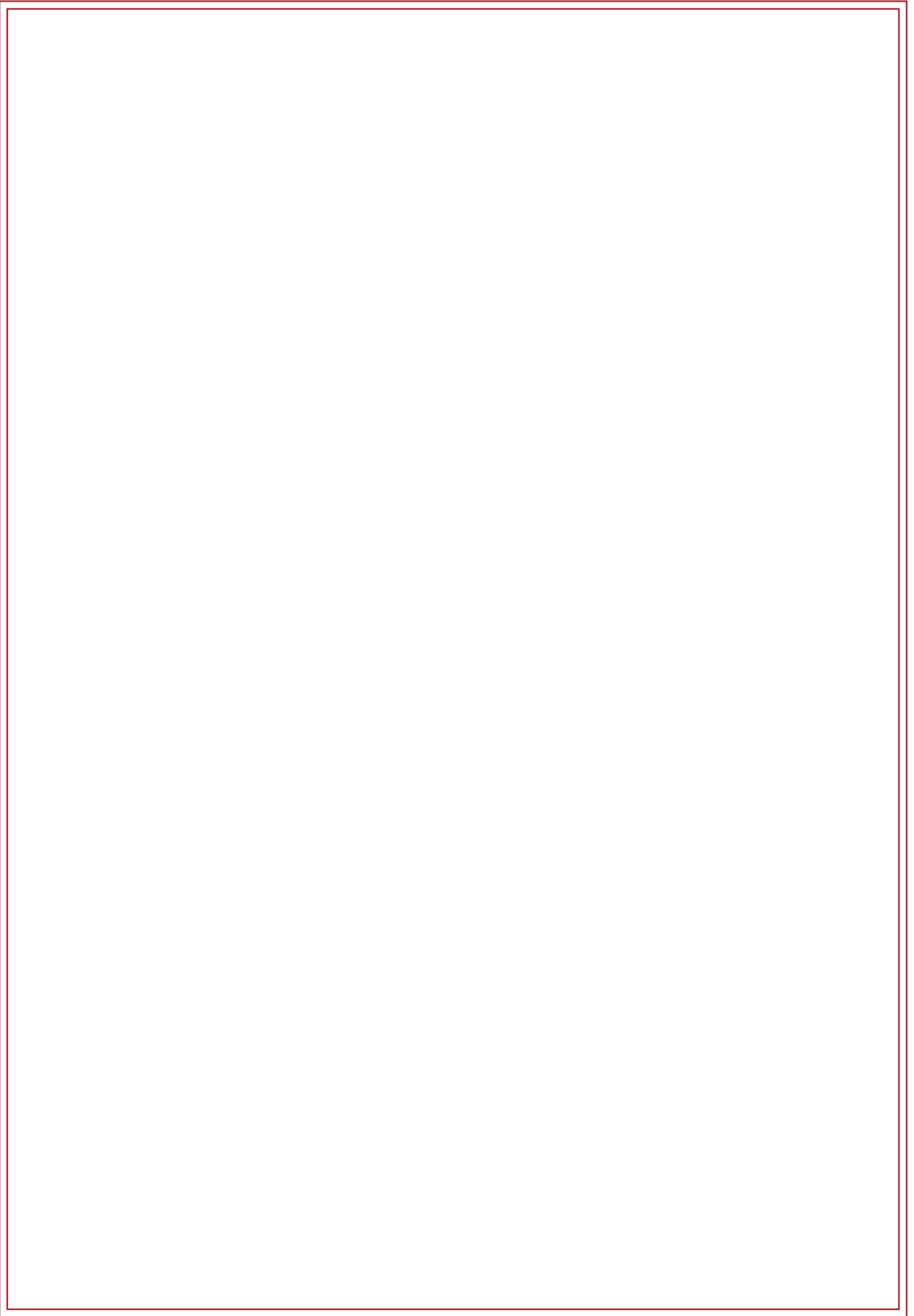
**Lemon**

**Chamomile**

**Rooibos**

**Peppermint**

*all 2.35*





# 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*

*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*

*All tips go directly to our restaurant team*

*carluccios.com*

Summer 1