

## WHILE YOU DECIDE

Why not have a light nibble to get you going?

### HOMEBAKED FOCACCIA

Freshly baked each morning using a traditional Ligurian recipe.

Traditional with extra virgin olive oil. **2.95**

Garlic. **3.95**

Garlic with provolone cheese. **4.50**



### ASSORTED BREADS FROM OUR DELI

Our homemade focaccia with sunflower granary bread and traditional ciappe, grissini and olive stick. **4.50**

### ITALIAN MIXED OLIVES

Four varieties from all over Italy – Nostraline from Tuscany, Bella di Cerignola from Puglia, Gaeta from Lazio and Nocellara from Sicily. **2.95**

### RUSTICA MARINATED OLIVES

Pitted and marinated in garlic, spices and dried herbs. **2.95**



### MY SIGNATURE DISHES

When I started Carluccio's, my desire was to bring the joys of real Italian dining to the world; simple food, cooked with passion and shared with

friends. On the menu you'll see my signature dishes, which capture the essence of my MOF philosophy – minimum of fuss, maximum of flavour. I hope you enjoy them as much as I do!

**ANTONIO** ✕

## STARTERS

### FROM OUR KITCHEN

#### ZUPPA DI FUNGHI

A porcini broth with mushrooms, pancetta and a dash of cream. **5.50**



#### ZUPPA DI ZUCCA

A simple but delicious roasted squash soup topped with pumpkin seeds and served with crème fraîche. **5.50**

Both our soups are served with homemade focaccia.

#### RAVIOLI FRITTI **NEW**

Crispy pasta parcels filled with smoked mozzarella, served with a tomato, honey and mustard dressing. **5.95**

#### CRISPY CALAMARI

Tender fried squid rings served with lemon mayonnaise. **6.50**

#### SICILIAN ARANCINI

Streetfood Sicily-style. Two crispy rice balls – one filled with buffalo mozzarella and basil, the other with provolone cheese, beef ragù and peas. Served with pepolata sauce. **4.95**

#### PRAWNS MARINARA

Marinated prawns sautéed with white wine, baby plum tomatoes, chilli and fennel seeds in a tomato and basil sauce. Served with grilled ciabatta for dipping. **6.95**

#### CRAB MACARONI **NEW**

Blue swimming crab meat in a rich and creamy cheese sauce topped with garlic breadcrumbs. **6.95**

### FROM OUR DELI

#### CLASSICS

##### ANTONIO'S CHICKEN LIVER PÂTÉ

Smooth pâté perfectly accompanied by red onion marmalade. Served with grilled ciabatta. **6.25**

##### BRUSCHETTA

Slices of grilled ciabatta with delicious chilled deli toppings:

**Fresh baby plum tomatoes, basil and garlic 5.50**

**Red onion marmalade with goat's cheese **NEW** 5.50**

**Caponata** – a classic sweet and sour Sicilian aubergine stew. **5.50**

We are founding members of the Sustainable Restaurant Association and proud to be awarded 3 stars for the work we have done to improve how we interact with the environment.

#### ANTIPASTI TO SHARE

##### GRANDIOSO BOARD

A selection of delicious bites from the deli, including mortadella, 18-month old Parma ham, salami ventricina Abruzzese, soppressa al finocchio, prosciutto cotto, salami Aquila, chicken liver pâté bruschetta, caponata bruschetta, ravioli fritti, Parmigiano Reggiano, poponcini peppers with pesto, artichokes, balsamic onions, mixed Italian olives, and caper berries. **16.95**

##### BRUSCHETTA TRIO BOARD **NEW**

Grilled ciabatta with three toppings fresh from the deli: baby plum tomatoes with basil and garlic, red onion marmalade with goat's cheese, and caponata – a traditional aubergine stew from Sicily. **7.95**

##### VERDURE BOARD **NEW**

A selection of deli favourites – roasted peppers with garlic, tomato and onion, poponcini peppers with pesto, red onion marmalade with goat's cheese bruschetta, marinated artichokes, balsamic onions, caponata, green beans, Italian mixed olives, caper berries and homemade focaccia, garnished with rocket. **13.95**

##### SALUMI BOARD

A meat-lovers' selection with slices of mortadella, 18 month-old Parma ham, salami ventricina, soppressa al finocchio, prosciutto cotto, salami Aquila, mixed Italian olives and caper berries. **13.95**

## MAINS

### FROM OUR KITCHEN

#### PASTA

##### RAVIOLI AL LIMONE

Pasta parcels filled with ricotta and pine nuts, in lemon sauce and topped with fresh mint and toasted pine nuts. **9.50**

##### SMOKED SALMON FETTUCCE **NEW**

Smoked salmon, peas, soya beans, tender stem broccoli and watercress, with citrusy ricotta. **12.50**

##### LASAGNA TRADIZIONALE

Lasagna with slow cooked tomato and beef, layered with egg pasta and béchamel sauce. **9.95**

##### BEEF RAGÙ **NEW**

Spaghetti served with a rich beef and tomato ragù, topped with crispy Parma ham. **9.95**

##### PENNE GIARDINIERA

Antonio whipped this up one day for a friend – so good he's been making it ever since. Giant Pugliese penne with courgette, chilli and garlic, served with fried spinach balls and Italian cheese. **9.95**

A discretionary donation of 50p is made to Action Against Hunger on your behalf for every Penne Giardiniera sold from this menu. You have raised over £1.5 million so far.

##### SEAFOOD LINGUINE **NEW**

Blue swimming crab, prawns, mussels and clams tossed in a rich and spicy tomato and chilli sauce with baby plum tomatoes and fresh basil. Sprinkled with Bottarga. **14.50**

##### SPAGHETTI CARBONARA

Eggs, Grana Padano cheese, smoky guanciale and lots of black pepper – a Roman classic. **9.95**

##### RISOTTO AI FUNGHI

Rich mushroom risotto finished with a hint of chilli and truffle oil. Simple ingredients that pack a punch – Antonio's passion for all things funghi is never more present than in this dish. **12.95**

Add chicken to your risotto for 2.50

##### DUCK PAPPARDELLE **NEW**

Slow cooked duck, pork, pancetta and mushroom ragù, topped with garlic breadcrumbs. **13.50**

#### VEG

##### STUFFED PEPPERS **NEW**

Roasted red and yellow peppers, stuffed with spinach, baby plum tomatoes, ricotta, a hint of chilli, goat's cheese and topped with garlic breadcrumbs. **10.50**

### FROM OUR DELI

#### DELI SALADS

##### BEETROOT & GOAT'S CHEESE **NEW**

Roasted beetroot and butternut squash, goat's cheese, mixed leaves, crushed walnuts and pesto, lightly tossed in balsamic dressing. **9.95**

##### CHICKEN, APRICOT & HAZELNUT

Poached chicken with toasted hazelnuts, dried apricots, green beans and mixed leaves with a balsamic dressing. **10.95**

##### PANCETTA, GORGONZOLA & WALNUT

Crispy smoked pancetta, Gorgonzola cheese, rocket, walnuts, mixed leaves and radicchio leaves with balsamic dressing. **9.95**

### LITTLE EXTRAS

##### TRUFFLED MACARONI CHEESE **NEW**

Rich creamy cheese sauce with truffle, topped with garlic breadcrumbs. **4.95**

##### ROSEMARY & GARLIC POTATOES 3.50

##### GARLIC FOCACCIA 3.95

##### SPINACI

Spinach sautéed with extra virgin olive oil. **3.50**

##### GREEN BEANS

Sautéed with extra virgin olive oil. Served warm. **3.50**

##### BROCCOLINI

Sautéed with chilli, garlic and toasted almonds. **3.95**

##### MISTO DI FUNGHI **NEW**

Sautéed mushrooms with garlic and chilli. **3.95**

#### MEAT & FISH

##### SEA BASS IN PADELLA **NEW**

Delicate pan-fried sea bass fillets served with broccolini, peas and soya beans with chilli, garlic and toasted almonds. **14.95**

##### CHICKEN SALTIMBOCCA **NEW**

A flattened chicken breast topped with Parma ham and sage, with mushrooms and a rich Vin Santo and cream sauce. Served with rosemary & garlic roasted potatoes. **14.95**

##### CHICKEN MILANESE

A flattened chicken breast, crusted in rosemary breadcrumbs and fried, served with baby gem, mixed leaves and baby plum tomatoes in a mustard dressing. **12.50**

##### LAMB ALLA GRIGLIA **NEW**

Tender lamb chops, mint-marinated and chargrilled, served with chilled caponata. **15.95**

##### BEEF STEAK ALLA GRIGLIA

A tender, grass-fed 21-day aged 8oz\* ribeye steak served with rosemary and garlic roasted potatoes. **16.50**

##### BEEF BRASATO **NEW**

Slow-cooked beef short rib served with soft polenta and tender stem broccoli in a rich red wine sauce. **15.95**

##### ABRUZZESE **NEW**

Flaked Italian tuna, buffalo mozzarella, green beans, sweet peppers, baby plum tomatoes, Italian leaves, new potatoes, anchovy fillet, soft-boiled egg and croutons, drizzled with a light vinaigrette. **9.95**

##### MIXED SALAD

Baby gem with peppers, baby plum tomatoes and red onion, tossed in balsamic dressing. **3.95**

##### CARLUCCIO'S SALAD **NEW**

Italian mixed leaves with toasted pine nuts and herbs in a mustard dressing. **4.50**