

Carluccio's

ALL DAY MENU

SET MENU

AVAILABLE MONDAY TO FRIDAY ALL DAY

2 COURSES
£21.00

3 COURSES
£24.00

★ Dishes marked with a star are available on our set menu, please see our dessert menu for your options

OLIVES & BREAD

All our Focaccia are freshly baked.

Mixed Olives VG GFO 4.50
Mixed marinated olives

Focaccia VG 5.25
Served with extra virgin olive oil and balsamic

★ **Garlic Focaccia** V 5.95
Our freshly baked focaccia with garlic butter

★ **Garlic & Mozzarella Focaccia** V 6.45
With garlic butter and melted mozzarella

★ **Selection of Breads** VG 6.25
Focaccia, ciabatta, ciappe Italian flatbread and grissini, served with extra virgin olive oil and balsamic

SMALL PLATES & SHARERS

Perfect as a starter, or to share, we recommend 5 dishes for 2 people.

Small Plates

Burrata e Crudo GFO 12.45
Burrata with 24-month-aged Parma ham, roasted tomatoes and basil oil with toasted focaccia and aged balsamic

★ **Tomato Bruschetta** VG GFO 8.75
Mixed tomatoes, basil and garlic on toasted ciabatta bread, finished with extra virgin olive oil

Prawns Marinara GFO 12.25
Butterflied king prawns marinated in chilli and fennel seeds with tomato, white wine and garlic sauce. Served with toasted focaccia

★ **Arancini** V 9.45
Sicilian rice balls filled with spinach and smoked mozzarella. With spicy tomato sauce

★ **Zuppa di Funghi** V GFO 8.25
A rich and earthy soup of porcini, shiitake and oyster mushrooms. Served with our freshly baked focaccia

Sharers

Antipasti Board To Share 21.95
24-month-aged Parma ham, spianata Calabrese, 'nduja & burrata crostini, focaccia, chargrilled courgettes, roasted peppers & pesto, semi dried tomatoes, olives & grissini
Also available for one 11.45

Calamari Fritti
Small 9.45 Large 16.50
Hand-cut crispy squid rings, lightly floured and fried. Served with lemon mayonnaise

Fritto Misto 23.95
Lightly floured and fried sea bass, prawns, calamari and tempura battered vegetables. Served with lemon mayonnaise, pesto mayonnaise and spicy tomato sauce

Garlic & Mozzarella Pinsa Bread V 10.95
With garlic butter and Fior di latte mozzarella

PASTA & RISOTTO

Pappardelle Braised Beef Ragu GFO 16.25
Braised beef slow cooked in red wine, black olives and herbs. Served with Pappardelle pasta

Lasagne 15.95
Slow-cooked beef, layered with egg pasta, cheese and béchamel sauce

Seafood Linguine GFO 18.45
Prawns, whole mussels and squid in a crab and chilli sauce

★ **Risotto ai Funghi** V GFO 15.95
Arborio rice with a mix of porcini, shiitake & oyster mushrooms with garlic. Served with a truffle crisp
Add: **Chicken** 3.75
Truffle Oil 2.75

★ **Ricotta & Spinach Ravioli** 14.75
Served in a sage and butter sauce with basil oil

Gnocchi Piccante 17.95
Spicy tomato sauce, Italian sausage, Calabrian 'nduja and cream served with burrata and crispy spianata piccante

Carbonara GFO 14.95
A mix of eggs, guanciale, cheese and black pepper

★ **Penne Regine All'Arrabiatta** VG GFO 13.95
With our spicy tomato sauce

Penne Giardiniera V GFO 14.75
Our signature dish, made up of crispy spinach balls with grated courgette sautéed in garlic, chilli and cheese, served with giant Pugliese penne

We donate **50p** from every Giardiniera sold to the Antonio Carluccio Foundation.

PINSA

Pinsa Romano, a light and airy pizza base traditionally from Rome and with an elongated shape. Every pizza is made using authentic Italian ingredients. This includes our tomato sauce, which is made by gently crushing San Marzano DP tomatoes, extra virgin olive oil and our secret ingredient

★ **Margherita** V 13.75
Tomato sauce, Fior di latte mozzarella and cherry tomatoes finished with fresh basil and basil oil

Prosciutto Di Parma 15.75
Tomato sauce and Fior di latte mozzarella, finished with 24 month aged Parma ham, rocket and Parmigiano Reggiano shavings
Best served with chilli oil.

Piccante 16.25
Tomato sauce, Fior di latte mozzarella, Spianata Calabrese, sausage, Calabrian 'nduja, fresh chilli and basil finished with burrata

Carbonara 16.25
Fior di latte mozzarella, Parmigiano Reggiano, cream, pancetta and black pepper, finished with a free range egg

Goat's Cheese V 16.25
Tomato sauce, Fior di latte mozzarella, spinach, goat's cheese, red onions and walnuts, finished with fig jam

★ **Pancetta & Mushroom** 14.55
Tomato sauce, Fior di latte mozzarella, pancetta, mushroom and olives

GRILLS & MAINS

Chicken Saltimbocca 17.45
Chicken escalope with 24-month-aged Parma ham and sage in a white wine sauce. Served with roasted potatoes, rocket & pesto

★ **Chicken Milanese** 16.95
Chicken breast in crispy rosemary breadcrumbs. Served with roasted tomatoes and dressed salad leaves

Pan-Fried Sea Bass Fillets GFO 19.45
Served with crushed potatoes, olives, capers and salsa verde

Grilled Chicken Caesar Salad GFO 17.95
Grilled chicken, pancetta, little gem lettuce, baby spinach and croutons with Caesar dressing, Parmigiano Reggiano shavings and white anchovy fillets

Carluccio's Burger 17.45
Grilled beef patty, mozzarella cheese, mayonnaise, brioche bun served with fries
Add: Smoked Pancetta 3.50

Chicken Milanese Burger 16.95
Crispy rosemary breadcrumbs coated chicken breast, mayonnaise, pancetta, baby gem, brioche bun, served with fries

Goat's Cheese Salad V GFO 16.95
Grilled soft goat's cheese, roasted peppers, semi-dried tomatoes, olives, capers, croutons and pine nuts on balsamic dressed mixed leaves

Sirloin 8oz GFO 29.95
Angus & Hereford, 28 day aged

Served with your choice of rosemary & garlic roasted potatoes or fries

Choose from:

Porcini Mushroom Sauce | Truffle Butter | 'Nduja Butter | Peppercorn Sauce

SIDES

Patatine Fritte V 5.25
Potato fries

Mixed Salad VG GFO 5.50
Tossed with a balsamic dressing

Tenderstem Broccoli VG GFO 5.95
Tossed in chilli, garlic and pine nuts

Rosemary & Garlic Roasted Potatoes V GFO 5.25

Garlic Focaccia V 5.95
Our freshly baked focaccia with garlic butter

V Suitable for vegetarians VG Suitable for vegans GFO Gluten free option available.
Ask server for details

If you have an allergy please let your server know and be sure to view our dietary and calorie information by scanning the QR code as ingredients may change from time to time. July 2025.

A discretionary service charge of 12.5% may be levied please check in restaurant for more details.

