

APERITIVO

Aperol Spritz 8.25
Aperol, Prosecco and soda

Campari Spritz 8.25
Campari, Prosecco and soda

Amalfy Spritz 8.25
Malfy Gin Con Limone, San Pellegrino
Aranciata and Prosecco

La Dolce Vita Spritz 8.25
Malfy Gin Con Arancia, San Pellegrino
Limonata and Prosecco

PICCOLO

Mixed Olives  3.25
Mixed marinated pitted olives

Nocellara Olives  3.95
Green unpitted Sicilian olives

Pesto Nuts 2.25
Broad beans, peanuts and cashews
coated in a basil pesto


FOCACCIA

FRESHLY BAKED HERE EVERY
MORNING USING A TRADITIONAL
LIGURIAN RECIPE SERVED WITH


Extra virgin olive oil
and balsamic   3.45

Garlic  4.25


Garlic with mozzarella  4.95

Selection of Breads  2.95
Focaccia, Ciappe Italian flatbread and
wholemeal sourdough served with extra
virgin olive oil and balsamic for dipping


Bocconcini 6.25
Deep fried Buffalo mozzarella in
lemon and marjoram breadcrumbs.
With a spicy tomato sauce

Arancini  6.95
Sicilian rice balls filled with
spinach and smoked mozzarella.
With spicy tomato sauce

ANTIPASTI

Zuppa di Funghi  5.95
A rich and earthy soup of porcini,
shiitake & oyster mushrooms.
With our homemade focaccia

Calamari Fritti 7.25 / 13.50
Handcut crispy squid rings,
lightly floured and fried.
With lemon mayonnaise

Tomato Bruschetta  6.25
Mixed cherry tomatoes, basil and
garlic on toasted ciabatta finished
with extra virgin olive oil


Chicken Liver Pâté
HERITAGE DISH 6.95
With red onion marmalade,
and wholemeal sourdough

PASTA



Spaghetti Carbonara 11.25
Eggs, guanciale, cheese and black pepper

Gorgonzola Gnocchi 11.25
With a rich gorgonzola and spinach sauce
Add 24 month aged Parma ham for 2.00

Lasagne 11.95
Our original recipe slow-cooked beef & tomato ragù layered
with egg pasta, cheese and béchamel sauce

Veganesca Spaghetti  10.25
A puttanesca style sauce of olives, capers, tomato, chilli and garlic.
Garnished with garlic & herb breadcrumbs, toasted mixed nuts and raisins

Ricotta & Spinach Ravioli  11.25
With sage & butter sauce

Penne Giardiniera  10.95
Giant Pugliese penne , crispy spinach balls, grated courgette,
garlic, chilli and cheese


A donation of 50p is made to The Antonio Carluccio Foundation
for every Penne Giardiniera sold

Seafood Linguine 15.45
Prawns, whole mussels and squid in a crab & chilli sauce.
Topped with bottarga

Beef Ragù Pappardelle HERITAGE DISH 13.95
Slow-cooked beef & red wine ragù with black olives and herbs.
We still use Antonio's original recipe in our kitchen every day

SALADS

Chicken, Avocado & Pancetta 13.25
Chicken, pancetta and avocado with green beans, red onion, semi dried
tomatoes, olives and mixed leaves. Finished with a balsamic dressing



Avocado & Barley  11.95
Pearl barley in a semi dried tomato & beetroot pesto with avocado,
chargrilled courgettes, rocket & baby spinach, roasted goat cheese,
semi dried tomatoes, flaked almonds & toasted pumpkin seeds

Tuna Niçoise 13.75
Fresh grilled tuna steak with anchovy fillets, soft-boiled egg,
green beans, red onion, tomatoes, olives, yellow peppers,
baby potatoes and croutons. Finished with a vinaigrette dressing

Prawns Marinara
HERITAGE DISH 7.95
Kings prawns marinated in chilli
and fennel seeds in a tomato white
wine & garlic sauce. With our
homemade focaccia

Burrata 7.95
Whole Pugliese burrata
with 24 month aged Parma ham,
aged balsamic vinegar and
pane carasau

Antipasti Plate 7.95
Pane carasau, 24 month
aged Parma ham, Spianata
Calabrese, Finocchiona salami,
artichoke, semi dried tomatoes,
chargrilled courgette, olives
& caper berry


Caprese Salad  6.95
Buffalo mozzarella, sliced beef
tomatoes, basil and olives drizzled
with extra virgin olive oil 

SECONDI

Grilled Lamb Rump 18.95
With salsa verde, sautéed potatoes, pancetta and a light frittedda
of artichokes, peas, edamame and pea shoots.
*Frittedda is a stew of lightly sautéed vegetables and is a
speciality of Palermo, the capital of Sicily*

Chicken Saltimbocca 14.95
Chicken escalope with 24 month aged Parma ham and sage in
a white wine sauce. Served with roasted potatoes, rocket & pesto

Chicken Milanese 12.95
Chicken breast in crispy rosemary breadcrumbs. With slow roasted
tomatoes and dressed salad leaves topped with Parmigiano-Reggiano

Veganese  12.45
Plant-based escalope in rosemary breadcrumbs. Our vegan take
on our classic Chicken Milanese. Served with slow roasted
tomatoes and dressed salad leaves

Minute Steak 12.95
Chargrilled and thinly tenderised minute steak served pink with rosemary &
garlic roasted potatoes and a green salad with Parmigiano-Reggiano shavings

Sirloin Steak 19.95
Dry-aged 8oz* Casterbridge sirloin with rosemary &
garlic roasted potatoes and rocket
Add Garlic butter / Mushroom sauce / Gorgonzola sauce each 2.00

Pan Fried Sea Bass Fillets 15.95
Served on tomato & white wine salsa with sautéed garlic potatoes

Cod with Semi Dried Tomato Pesto 15.95
Pan fried cod on a bed of fresh mussels, tomatoes, peas & edamame.
Topped with our freshly made semi dried tomato pesto

RISOTTO

Risotto ai Funghi  HERITAGE DISH 13.25
A mix of porcini, shiitake & oyster mushrooms with garlic
Add Truffle oil  for 1.25  / Add Chicken for 2.75

Chicken & Pesto Risotto 13.95
Chicken, spinach and pesto with Parmigiano-Reggiano shavings

 AVAILABLE TO BUY IN OUR DELI

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.


SIDES

**Rosemary & Garlic Roasted
Potatoes**  3.45

Tenderstem Broccoli  3.95
Served with chilli, garlic and flaked almonds

Green Beans  3.45

Spinach  3.45

Mixed Salad  4.45
Mixed leaves with yellow peppers,
tomatoes, red onion, tenderstem
broccoli and semi dried tomatoes,
finished with a balsamic dressing

Green Salad 3.95
Baby gem & rocket leaves
with Parmigiano-Reggiano shavings,
finished with a balsamic dressing

Focaccia  4.25
With garlic butter

Tomato Salad  3.75
With red onion and a balsamic dressing



THE ANTONIO CARLUCCIO
FOUNDATION

The Antonio Carluccio Foundation
works internationally in areas of emergency
feeding and supporting greater skills,
knowledge and understanding of food
and nutrition for those in need

theantoniocarlucciofoundation.org

 Vegetarian  Vegan    @carluccios

**Allergen Advice: We don't list every ingredient
on our menu, if you have any allergies or
intolerances please let us know so we can assist
you before you order. We make our dishes fresh
on site, so cannot guarantee that there will be
no cross-contamination. All dishes may contain
traces of nuts. We have a separate gluten-free
menu available on request**