

# Carluccio's

## ALL DAY MENU

### SET MENU

AVAILABLE MONDAY TO FRIDAY ALL DAY

2 COURSES  
£20.00

3 COURSES  
£23.00

★ 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** V6 4.50  
Mixed marinated olives.  
**GF option available.**

★ **Focaccia** V6 5.25  
Served with extra virgin olive oil and balsamic.

★ **Garlic Focaccia** V 5.75  
Our freshly baked focaccia with garlic butter.

★ **Garlic & Mozzarella Focaccia** V 6.25  
With garlic butter and melted mozzarella.

★ **Selection of Breads** V6 5.95  
Focaccia, ciabatta, ciappe Italian flatbread, 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.*

**Burrata e Crudo** 12.25  
Burrata with 24-month-aged Parma ham, aged balsamic and grilled ciabatta.  
**GF option available.**

★ **Tomato Bruschetta** V6 8.25  
Mixed tomatoes, basil and garlic on grilled ciabatta bread, finished with extra virgin olive oil.  
**GF option available.**

**Prawns Marinara** 11.95  
Butterflied king prawns marinated in chilli and fennel seeds in a tomato, white wine & garlic sauce. Served with grilled ciabatta bread.  
**GF option available.**

★ **Arancini** V 9.25  
Sicilian rice balls filled with spinach and smoked mozzarella. With spicy tomato sauce.

**Antipasti Board To Share** 20.25  
24-month-aged Parma ham, spianata Calabrese, Nduja & burrata crostini, focaccia, chargrilled courgettes, roasted peppers & pesto, marinated prawns, semi dried tomatoes, olives & grissini.  
**Also available for one** 11.25

**Calamari Fritti**  
**Small** 9.50 **Large** 16.50  
Hand-cut crispy squid rings, lightly floured and fried. Served with lemon mayonnaise.

★ **Zuppa di Funghi** V 7.50  
A rich soup of porcini, shiitake & oyster mushrooms. Served with our freshly baked focaccia.  
**GF option available.**



## PASTA & RISOTTO

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

**Lasagne** 15.50  
Slow-cooked ragu, layered with egg pasta, cheese and Béchamel sauce.

**Seafood Linguine** 17.95  
Prawns, whole mussels and squid in a crab & chilli sauce.  
GF option available.

★ **Risotto ai Funghi** V 15.95  
Arborio rice with a mix of porcini, shiitake & oyster mushrooms with garlic. Served with a truffle crisp.  
Add: Chicken 3.50  
Truffle Oil 2.75  
GF option available.

**Carbonara** 14.95  
A mix of eggs, guanciale, cheese and black pepper.  
GF option available.

★ **Penne Regine All'Arrabbiata** VG 14.50  
With our spicy tomato sauce.  
GF option available.

★ **Risotto di Mare** 18.95  
Crab and chilli Arborio rice with prawns, whole mussels and squid.  
GF option available.

**Penne Giardiniera** V 14.50  
Our signature dish, made up of crispy spinach balls with grated courgette sautéed in garlic, chilli and cheese, served with giant Pugliese penne.  
GF option available.  
We donate 50p from every Giardiniera sold to the Antonio Carluccio Foundation.

## PIZZA

★ **Margherita** V 13.50  
Tomato sauce, Fior di latte mozzarella and cherry tomatoes finished with fresh basil and basil oil.

**Prosciutto Di Parma** 15.50  
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 15.95  
Tomato sauce, Fior di latte mozzarella, spinach, goat's cheese, red onions and walnuts, finished with fig jam.

**Pancetta & Mushroom** 14.25  
Tomato sauce, Fior di latte mozzarella, pancetta, mushroom and olives.

## GRILLS & MAINS

**Chicken Saltimbocca** 17.25  
Chicken escalope with 24-month-aged Parma ham and sage in a white wine sauce. Served with roasted potatoes, rocket & pesto.

★ **Chicken Milanese** 15.95  
Chicken breast in crispy rosemary breadcrumbs. Served with slow-roasted tomatoes and dressed salad leaves topped with Parmigiano-Reggiano.

**Pan-Fried Sea Bass Fillets** 19.25  
Served with a tomato and white wine salsa and rocket.  
GF option available.

**Carluccio's Burger** 16.95  
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, rocket, brioche bun, served with fries.

**Goat's Cheese Salad** V 16.50  
Soft goat's cheese, roasted peppers, semi-dried tomatoes, olives and pine nuts on balsamic dressed mixed leaves.  
GF option available.

**Sirloin 8oz** 25.95  
Angus & Hereford, 28 day aged  
*Served with your choice of rosemary & garlic roasted potatoes or fries.*  
GF option available.

*Choose from:*  
**Porcini Mushroom Sauce** 2.75 | **Truffle Butter** 2.75  
GF option available.

## SIDES

**Mixed Salad** VG 5.50  
Tossed with a balsamic dressing.  
GF option available.

**Tenderstem Broccoli** VG 5.50  
Tossed in chilli, garlic and pine nuts.  
GF option available.

**Fries** V 4.95

**Rosemary & Garlic Roasted Potatoes** V 4.95  
GF option available.

**Garlic Focaccia** V 5.75  
Our freshly baked focaccia with garlic butter.

