

# Carluccio's

## GLUTEN-FREE MENU

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### OLIVES AND NIBBLES

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**Mixed Olives** VG 4.50  
Mixed marinated olives.

**Nocellara Olives** VG 4.95  
Whole green Sicilian olives.

**Pesto Nuts** V 3.50  
Basil-pesto-coated broad beans,  
peanuts and cashews.

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### SMALL PLATES & SHARERS

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*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 vinegar with gluten-free bread.

**Tomato Bruschetta** V 8.25  
Mixed tomatoes, basil and garlic on gluten-free  
bread, finished with extra virgin olive oil.

**Prawns Marinara** 11.95  
Butterflied King prawns marinated in chilli and  
fennel seeds in a tomato, white wine & garlic sauce  
and gluten-free bread.

**Zuppa di Funghi** V 7.50  
A rich and earthy soup of porcini, shiitake & oyster  
mushrooms. Served with gluten-free bread.

**Carpaccio di Manzo** 14.25  
Served with rocket, capers, Parmigiano Reggiano  
shaving & balsamic vinegar.

**Tuna Tartare** 12.25  
Marinated with lemon, spring onions and capers.  
With smashed avocado and gluten-free bread.

**Caprese Salad** 9.50  
Buffalo mozzarella, sliced beef tomatoes, basil and  
olives. Drizzled with extra virgin olive oil.

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### PASTA & RISOTTO

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*Our gluten-free rigatoni pasta is made with corn and chickpea flour.  
They are small, tube-shaped pasta with ridges.*

**Braised Beef Ragù** 16.25  
Braised beef slow cooked in red wine, black olives  
and herbs.

**Piccante** 16.25  
A spicy sausage, rosemary, chilli and tomato sauce.  
Topped with burrata.

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

**Veganesca** VG 14.50  
A puttanesca-style sauce of olives, capers, tomato,  
chilli and garlic garnished with toasted mixed nuts  
and raisins.

**Giardiniera (no Spinach Balls)** V 14.50  
Grated courgette, garlic, chilli and cheese.

**Risotto di Mare** 18.95  
Crab and chilli Arborio rice with prawns,  
whole mussels and squid, topped with a  
pan-fried wild prawn.

**Carbonara** 14.95  
Eggs, guanciale, cheese and black pepper.

**Arrabbiata** VG 14.50  
With our spicy tomato sauce.

**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

**Pomodoro e Basilico** VG 14.50  
Tomato & basil sauce.

**Pesto** V 14.50  
Basil & pine nut pesto.

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## GLUTEN-FREE MENU

### MAINS

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

**Pan-Fried Tuna Steak** 24.50  
Served with a tomato, olives & caper salsa and pan-fried tenderstem broccoli.

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

**Confit Duck** 19.95  
Served with green beans, rosemary & garlic pan fried potatoes in a red wine sauce.

**Pan Fried Gamberoni** 20.50  
Marinated in chilli, lemon and garlic, wild shell on prawns, served with rocket salad.

**Chicken Caesar Salad** 16.50  
Chicken, pancetta, little gem lettuce with Caesar dressing, Reggiano shavings and white anchovy fillets. Served with gluten-free bread.

### STEAKS

**Pan-Fried Sirloin 8oz** 25.95  
Angus & Hereford, 28 day aged

**Pan-Fried Ribeye 10oz** 29.95  
Argentinian Angus & Hereford, 28 day aged

*Served with rosemary & garlic pan-fried potatoes and rocket.*

*Choose from: Garlic Butter 2.75 | Porcini Mushroom Sauce 2.75 | Truffle Butter 2.75*

### SIDES

**Pan-Fried Potatoes** VG 4.95  
Garlic and rosemary.

**Tenderstem Broccoli** VG 5.50  
Chilli, garlic and toasted almonds.

**Green Beans and Spinach** V 5.25  
Topped with pine nuts.

**Mixed Salad** VG 5.50  
Tossed with a balsamic dressing.

**Green Salad** 5.50  
Finished with Parmigiano-Reggiano shavings and a balsamic dressing.

**Tomato Salad** VG 4.95  
With red onion and a balsamic dressing.

### DESSERTS

**Affogato** V 6.95  
Vanilla ice cream topped with a shot of hot espresso.  
**Add liqueur:** Frangelico V 3.00,  
Baileys V 3.00, Limoncello V 3.00, Starlino V 3.00

**Ice Cream V & Sorbet** VG  
**2 scoops** 5.95 | **3 scoops** 7.45

Vanilla, Strawberry, Pistachio,  
Chocolate, Lemon Sorbet,  
Raspberry Sorbet

**Panna Cotta** 7.95  
Vanilla panna cotta with raspberry coulis.

**Polenta Cake** VG 7.95  
Citrus, almonds and pistachio polenta cake, served with raspberry coulis.

**Formaggi** 12.95  
Italian Fine cheeses from our deli with truffle honey, fig jam, walnuts and gluten-free bread.

V Suitable for vegetarians VG Suitable for vegans

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. February 2024.

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

