

GLUTEN-FREE

PICCOLO
Mixed Olives (V) 3.25 Mixed marinated pitted olives
Nocellara Olives (V) 3.95 Green unpitted Sicilian olives
Pesto Nuts 2.25 Broad beans, peanuts and cashews coated in a basil pesto

ANTIPASTI
Zuppa di Funghi (V) 5.95 A rich and earthy soup of porcini, shiitake & oyster mushrooms. With gluten-free bread
Tomato Bruschetta (V) 6.25 Mixed cherry tomatoes, garlic and basil on gluten-free bread, finished with extra virgin olive oil
Prawns Marinara HERITAGE DISH 7.95 King prawns marinated in chilli and fennel seeds in a tomato white wine & garlic sauce. With gluten-free bread
Chicken Liver Pâté 6.95 With red onion marmalade and gluten-free bread
Antipasti Plate 7.95 24 month aged Parma ham, Spianata Calabrese, Finocchiona salami, artichoke, semi dried tomatoes, olives & caper berry with gluten-free bread
Burrata 7.95 Whole Pugliese burrata with 24 month aged Parma ham, aged balsamic vinegar and gluten-free bread
Caprese Salad (V) 6.95 Buffalo mozzarella, sliced beef tomatoes, basil and olives drizzled with extra virgin olive oil

PASTA	SECONDI
OUR GLUTEN-FREE RIGATONI PASTA IS MADE WITH CORN AND CHICKPEA FLOUR. THEY ARE SMALL, TUBE-SHAPED PASTA WITH RIDGES	
Beef Ragù HERITAGE DISH 13.95 Slow-cooked beef & red wine ragù with black olives and herbs. <i>We still use Antonio's original recipe in our kitchen every day</i>	Minute Steak 12.95 Pan fried thinly tenderised minute steak served pink with sautéed garlic and rosemary potatoes, green salad and Parmigiano-Reggiano
Seafood 15.45 Prawns, whole mussels and squid in a crab & chilli sauce. Topped with bottarga	Sirloin Steak 19.95 Pan fried dry-aged 8oz* Casterbridge sirloin with sautéed garlic and rosemary potatoes and rocket <i>Add Garlic butter / Mushroom sauce / Gorgonzola sauce each 2.00</i>
Veganesca (V) 10.25 A puttanesca style sauce of olives, capers, tomato, chilli, and garlic garnished with toasted mixed nuts and raisins	Pan Fried Sea Bass Fillets 15.95 Served on a tomato & white wine salsa with sautéed garlic potatoes
Giardiniera without Spinach Balls 10.95 Grated courgette, garlic, chilli and cheese	Cod with Semi Dried Tomato Pesto 15.95 Pan fried cod on a bed of fresh mussels, tomatoes, peas & edamame. Topped with our semi dried tomato pesto
Carbonara 11.25 Eggs, guanciale, cheese and black pepper	Risotto ai Funghi (V) HERITAGE DISH 13.25 A mix of porcini, oyster & shiitake mushrooms with garlic <i>Add Truffle oil for 1.25 (V) / Add Chicken for 2.75</i>
Pomodoro e Basilico 10.25 Tomato & basil sauce	Chicken & Pesto Risotto 13.95 Chicken, spinach and pesto with Parmigiano-Reggiano shavings
Pesto 10.25	

SALAD	SIDES
Chicken, Avocado and Pancetta 13.25 Chicken, pancetta and avocado with green beans, red onion, semi dried tomatoes, olives and mixed leaves finished with a balsamic dressing	Pan Fried New Potatoes (V) 3.45 Garlic and rosemary
	Mixed Salad (V) 4.45 Mixed leaves with yellow peppers, tomatoes, red onion, tenderstem broccoli and semi dried tomatoes, finished with a balsamic dressing
	Tenderstem Broccoli (V) 3.95 Chilli, garlic and toasted almonds
	Green Beans (V) 3.45
	Spinach (V) 3.45
	Green Salad 3.95 Baby gem & rocket leaves with Parmigiano-Reggiano shavings, finished with a balsamic dressing
	Tomato Salad (V) 3.75 With red onion and a balsamic dressing

GELATO & SORBET	DESSERTS
Affogato (V) 4.50 Vanilla ice cream topped with a shot of hot espresso <i>Add Frangelico 2.00</i>	Panna Cotta 6.25 Vanilla panna cotta with raspberry coulis
Gelati (V) 2 scoops 4.95 / 3 scoops 5.95 <i>Based on Antonio's original recipes</i>	Formaggi 7.95 Italian fine cheeses from our deli with truffle honey and walnuts. Taleggio, Gorgonzola Verde, Parmigiano-Reggiano
ARABICA COFFEE & HAZELNUT / BITTER CHOCOLATE / VANILLA / STRAWBERRY	
Sorbet (V) 2 scoops 4.95 / 3 scoops 5.95 LEMON / PASSION FRUIT	
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.	

GLUTEN-FREE BREAKFAST

Carluccio's

SIGNATURE			
Traditional 9.25 Your choice of eggs with pan-fried pancetta, sautéed mushrooms, slow roasted tomatoes and toasted gluten-free bread	Vegetarian (V) 9.25 Your choice of eggs with smashed avocado, sautéed mushrooms, slow roasted tomatoes, pumpkin seeds and toasted gluten-free bread	Vegan (V) (VG) 9.25 Smashed avocado, pumpkin seeds, sautéed potatoes, spinach and slow roasted tomatoes	
EGGS		Florentine (V) 7.95 Spinach with poached eggs and hollandaise on toasted gluten-free bread	
Benedict 8.75 Roast ham with poached eggs and hollandaise on toasted gluten-free bread		Avocado & Poached Eggs (V) 7.95 Smashed avocado with poached eggs and pumpkin seeds on gluten-free bread <i>Add Smoked salmon / Pan fried pancetta each 2.00</i>	
Royale 9.25 Smoked salmon with poached eggs and hollandaise on toasted gluten-free bread		Classic Eggs (V) 5.95 Your choice of eggs on toasted gluten-free bread <i>Add Pan fried pancetta / Smoked salmon / Sautéed mushrooms (V) each 2.00</i>	
<div style="border: 1px solid black; padding: 10px; margin: 10px auto; width: 80%;"> <p>GO MAGNIFICO!</p> <p>11.50 per person</p> <p>Any signature or eggs breakfast with a tea or coffee and a juice</p> </div>			
<div style="border: 1px solid black; padding: 10px; margin: 10px auto; width: 80%;"> <p>We are passionate about good food, that's why the eggs we use are always free range</p> </div>			
SIDES			
Sautéed Mushrooms (V) 2.00	Smashed Avocado (V) 2.00	Smoked Salmon 2.00	
Spinach (V) 2.00	Pan Fried Pancetta 2.00	Slow Roasted Tomatoes (V) 2.00	

JUICES & SMOOTHIES	DRINKS
Fresh Orange / Fresh Apple / Fresh Lemonade 3.00	Peach Bellini 7.25 Peach juice, peach liqueur and Prosecco
Pago Peach / Pago Cranberry / Spiced Tomato 2.95	Mimosa 7.25 Prosecco and fresh orange juice
Red Berry Smoothie 3.95	Bloody Mary 8.00 Spiced tomato juice with Ketel One Vodka garnished with a celery stick
Mango Passion Fruit Smoothie 3.95	

(V) Vegetarian (VG) Vegan

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



The GF trademark denotes a gluten free dish as accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes food that contains gluten at a level of 20 parts per million (ppm) or less.

* Approximate uncooked weight
Spirits come in 50ml, just ask if you would prefer 25ml
Our tipping policy is available on our website at carluccios.com/tippingpolicy
Prices shown are inclusive of VAT at current rate
carluccios.com