

Carluccio's

ALL DAY MENU

APERITIF

Aperol Spritz 9.60
Aperol, Prosecco, Soda, Orange Slice.

Peroni Limone 8.45
Peroni, Limoncello and lemonade.

Starlino Rosé Cosmopolitan 9.60
Starlino Rosé, Absolut vodka, garnished with Starlino Maraschino cherries.

OLIVES & BREAD

All our Focaccia are freshly baked.

Mixed Olives VG 4.50
Mixed marinated olives.

Focaccia VG 5.25
Served with extra virgin olive oil and balsamic.

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

Nocellara Olives VG 4.95
Whole green Sicilian olives.

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

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

Pasta Crisps V 3.75
Herby pasta crisps with pesto mayonnaise.

Selection of Breads VG 5.95

Focaccia, Grissini, Tuscan bread, ciappe Italian flatbread and Pane Carasau, 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 vinegar and pane carasau.

Tomato Bruschetta VG 8.25
Mixed tomatoes, basil and garlic on grilled Tuscan 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. Served with grilled Tuscan bread.

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

Antipasti Board To Share 20.25
Grissini wrapped with 24-month-aged Parma ham, spianata Calabrese, finocchiona salami, focaccia, artichoke, chargrilled courgettes, roasted peppers & pesto, mozzarella, beef carpaccio crostini, marinated prawns, semi-dried tomatoes, olives & caperberries.
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.

Polpette di Carne 9.95
Beef and pork meatballs in tomato sauce with toasted Tuscan bread.

Carpaccio di Manzo 14.25
Beef carpaccio served with rocket, capers, Parmigiano Reggiano shaving & balsamic vinegar.

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

Tuna Tartare 12.25
Marinated with lemon, spring onions and capers. With smashed avocado and grilled Tuscan 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

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

Lasagne 15.50
Slow-cooked ragù, layered with egg pasta, cheese and béchamel sauce.

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

Ricotta & Spinach Ravioli V 14.50
Served in a sage & butter sauce.

Veganesca Spaghetti VG 14.50
A puttanesca-style sauce of olives, capers, tomato, chilli, and garlic, topped with toasted mixed nuts, raisins, garlic and herb breadcrumbs.

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

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

Casarecce Piccante 16.25
Casarecce pasta with a spicy sausage, rosemary, chilli and tomato sauce. Topped with burrata.

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

Penne Regine All'Arrabbiata VG 14.50
With our spicy tomato sauce.

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.

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

SALADS

Tuna Abruzzese 16.95
Grilled tuna steak with anchovy fillets, soft-boiled egg, green beans, red onion, roasted tomatoes and peppers, olives, new potatoes and croutons. Finished with an olive and caper dressing.

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.

Chicken Caesar Salad 16.50
Chicken, pancetta, little gem lettuce and croutons with Caesar dressing, Reggiano shavings and white anchovy fillets.

FISH

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

Grilled Tuna Steak 24.50
Served with a tomato, olives & caper salsa and charred tenderstem broccoli.

Grilled Gamberoni 20.50
Grilled, marinated in chilli, lemon and garlic, wild shell on prawns, served with rocket salad.

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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.

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

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

Carluccio's Burger 16.95
Grilled beef patty, Mozzarella cheese, mayonnaise, brioche bun served with fries.
Add: Smoked Pancetta 3.50

Sirloin 8oz 25.95
Angus & Hereford, 28 day aged

Ribeye 10oz 29.95
Argentinian Angus & Hereford, 28 day aged

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

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

SIDES

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
Sliced beef tomatoes and red onion, finished with a balsamic dressing.

Tenderstem Broccoli VG 5.50
Tossed in chilli, garlic and flaked almonds.

Fries & Reggiano 5.25
Rosemary salt, topped with Parmigiano Reggiano.

Fries V 4.95

Rosemary & Garlic Roasted Potatoes V 4.95

Green Beans and Spinach V 5.25
Topped with pine nuts.

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

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.

