

Carluccio's

MAIN MENU

SERVED FROM 10AM

OLIVES & BREAD

All our Focaccia are freshly baked.

Mixed olives VG 5.00

Mixed marinated olives

Focaccia VG 5.50

Served with extra virgin olive oil and balsamic

Garlic Focaccia V 6.00

Our freshly baked focaccia with garlic butter

Garlic & Mozzarella Focaccia V 6.50

With garlic butter and melted mozzarella

SMALL PLATES

Perfect as a starter, or to share, we recommend 5 dishes for 2 people.

Burrata e Crudo 13.50

Burrata with Parma ham, roasted tomatoes and basil oil with toasted focaccia and aged balsamic

Tomato Bruschetta VG 9.50

Mixed tomatoes, basil and garlic on grilled Ciabatta bread, finished with extra virgin olive oil

Prawns Marinara 16.50

Butterflied king prawns marinated in chilli and fennel seeds with tomato, white wine and garlic sauce. Served with toasted focaccia

Antipasti Board To Share 26.50

Grissini, spianata Calabrese, Nduja & burrata crostini, focaccia, chargrilled courgettes, roasted peppers & pesto, semi dried tomatoes, olives & Grissini.

Also available for one 15.00

Bresaola Carpaccio 17.50

Thinly sliced bresaola with Parmesan, rocket and basil oil

Roasted Tomato Soup V 10.50

Served with pesto and freshly baked focaccia

PASTA & RISOTTO

Pappardelle Braised Beef Ragu 21.50

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

Lasagne 19.50

Slow-cooked beef, layered with egg pasta, cheese and béchamel sauce

Seafood Linguine 22.00

Prawns, whole mussels and squid in a crab & chilli sauce

Ricotta & Spinach Ravioli V 21.50

Served in a sage and butter sauce with basil oil

Risotto ai Funghi V 19.50

Arborio rice with a mix of porcini, shiitake & oyster mushrooms with garlic. Served with a truffle crisp

Add: Chicken 5.00 | Truffle Oil 2.50

Carbonara 19.50

A mix of eggs, guanciale, cheese and black pepper

Penne Giardiniera V 17.50

Our signature dish, made up of crispy spinach balls with grated courgette sautéed in garlic, chilli and cheese, served with giant Pugliese penne

Penne Regine

All'Arrabiatta VG 16.50

With our spicy tomato sauce

PIZZA

Our dough is made to our secret recipe and every pizza is made to order using authentic Italian ingredients. This includes our tomato sauce, which is made by gently crushing San Marzano DOP tomatoes, extra virgin olive oil and our secret ingredient.

Margherita V 15.00

Tomato sauce, Fior di latte mozzarella and cherry tomatoes finished with fresh basil and basil oil

Prosciutto Di Parma 16.50

Tomato sauce and Fior di latte mozzarella, finished with Parma ham, rocket and Parmigiano-Reggiano shavings

Best served with chilli oil.

Piccante 17.50

Tomato sauce, Fior di latte mozzarella, Spianata Calabrese, sausage, Calabrian 'nduja, fresh chilli and basil finished with burrata

Chicken 16.50

Tomato sauce, fior di latte mozzarella, chicken, basil oil, and Parmesan

Bresaola & Truffle 19.50

Tomato sauce, fior di latte mozzarella, bresaola, truffle oil, rocket and Parmesan

GRILL & MAINS

Chicken Saltimbocca 23.50

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

Chicken Milanese 20.50

Chicken breast in crispy rosemary breadcrumbs. Served with roasted tomatoes and dressed salad leaves

Carluccio's Burger 22.50

Grilled beef patty, Mozzarella cheese, mayonnaise, brioche bun served with fries
Add: Smoked Pancetta 4.50

Chicken Milanese Burger 22.50

Crispy rosemary breadcrumbs coated chicken breast, mayonnaise, pancetta, baby gem, brioche bun, served with fries

Sirloin ^{225gr} 42.50

Black Angus steak

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

Choose from:

Porcini Mushroom Sauce | Truffle Butter | Peppercorn Sauce | 'Nduja butter

SALADS

Goat Cheese Salad V 15.50

Grilled soft goat's cheese, roasted peppers, semi-dried tomatoes, olives, capers, croutons and pine nuts on balsamic dressed mixed leaves

Chicken Caesar Salad 17.50

Grilled chicken, pancetta, little gem lettuce, baby spinach and croutons with Caesar dressing, Parmigiano Reggiano shavings and white anchovy fillets

SIDES

Garlic Focaccia V 6.00

Our freshly baked focaccia with garlic butter

Mixed Salad VG 6.00

Tossed with a balsamic dressing

Tenderstem Broccoli VG 6.50

Tossed in chilli, garlic and pine nuts

Patatine Fritte V 6.00

Potato fries

Rosemary & Garlic Roasted Potatoes V 6.00

V Suitable for vegetarians VG Suitable for vegans
Gluten free options available, ask server for details.

If you have any dietary restrictions and/or allergies, please inform the staff. We are happy to help!

Carluccio's

BREAKFAST

SERVED UNTIL 12PM

GRAINS & PANCAKES

Toast & Jam V 6.50

Sourdough bread with fig jam and butter

Croissants and Pastries V from 3.75

Croissant plain	Cinnamon roll
Croissant almond	Babka caramel
Croissant chocolate	Fagottino Al cioccolato e crema
Croissant pistachio	

Granola V 10.50

With Nutella, yoghurt, berries and blood orange sorbet

Pancakes & Berries V 10.50

Three pancakes topped with strawberries and blueberries with yoghurt. Served with chocolate and hazelnut sauce

Pancakes & Pancetta 12.50

Three pancakes with Calabrian 'nduja butter, scrambled eggs, pancetta and wilted spinach

BREAKFAST COCKTAILS

Bloody Mary 14.50

Below 42, Tomato juice, Lemon, Worcestershire sauce, Tabasco

Mimosa 14.50

Orange juice, Prosecco

COFFEE

Cappuccino 4.75

Caffè Latte 5.50

Flat White 5.50

Americano 4.25

Espresso/Ristretto 3.75

Double Espresso 4.50

Your choice of skimmed or whole milk, dairy free oat or coconut.

Espresso Macchiato 3.95

Mocha 5.50

Iced Latte 5.50

Iced Americano 5.50

Hot Chocolate 5.95

TEA

English Breakfast 4.25

African Rooibos 4.25

Pure Green Tea 4.25

Elderflower Pomegranate 4.25

Black Tea Forest Fruit 4.25

Classic Earl Grey 4.25

Chamomile Citrus 4.25

White Tea Jasmin 4.25

FRESH TEA

Mint 5.25

Ginger & Lemon 5.25

SIGNATURE

Traditional 16.95

Your choice of eggs with smoked pancetta, sausage, sautéed mushrooms, slow-roasted tomatoes and sourdough

Vegetarian V 16.95

Your choice of eggs with smashed avocado mixed with slow-roasted tomatoes and red onion, chargrilled courgette, sautéed mushrooms and sourdough

Vegan VG 16.95

Sourdough with smashed avocado mixed with slow-roasted tomatoes and red onion, chargrilled courgette, sautéed potatoes and spinach

CLASSICS

Avocado & Poached Eggs V 13.00

Smashed avocado mixed with slow-roasted tomatoes and red onion, with poached eggs on sourdough

Add: Smoked Pancetta 4.50

Avocado, Smoked Salmon & Poached Eggs 15.50

Smashed avocado mixed with slow-roasted tomatoes and red onion, with smoked salmon and poached eggs on sourdough

Classic Eggs V 12.50

Your choice of eggs on sourdough

Add: Smoked Salmon 5.50

Smoked Pancetta 4.50

Sautéed Mushrooms V 3.00

Egg Pancetta Benedict 15.50

Pancetta with poached eggs and Hollandaise on a toasted brioche croissant

Egg Royale 15.50

Smoked salmon with poached eggs and Hollandaise on a toasted brioche croissant

Egg Florentine V 13.00

Wilted baby spinach with poached eggs and Hollandaise on a toasted brioche croissant

ADDITIONS

Grilled Courgettes VG 3.00

Sautéed Mushrooms V 3.00

Smashed Avocado VG 3.50

Smoked Pancetta 4.50

Smoked Salmon 5.50

Slow-Roasted Tomatoes VG 3.50

Roasted Potatoes V 3.50

Sausage 4.50

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