

## COCKTAILS

### BELLINI 5.95

Peach juice, liqueur and prosecco.

### GIN GIARDINO 5.95

Gin, elderflower, prosecco and fresh apple juice, served with a slice of cucumber.

### APEROL SPRITZ 5.95

The classic Venetian aperitif, Aperol topped with prosecco and soda.

### LEMON SPRITZ 5.95

A refreshing cocktail of limoncello and sparkling limonata topped with prosecco.

### BELLISSIMO 5.95 **NEW**

Peach juice, peach liqueur, vodka, prosecco and pink grapefruit juice, served in a martini glass and garnished with a strawberry.

### ESPRESSO MARTINI 6.95 **NEW**

Keep your spirits up with our Espresso Martini using the famous Italian hazelnut liqueur Frangelico and smooth Finlandia Vodka.

### BLOODY MARY 5.95

Spicy tomato juice and vodka, topped with freshly ground black pepper and garnished with celery.

## SPIRITS

### LIMONCELLO 4.75

Traditional lemon liqueur, served chilled.

### 50ML MEASURES FROM 5.65

Grappa / Disaronno Amaretto / Sambuca / Amaro / Finlandia Vodka / Hendricks Gin / Bombay Sapphire Gin / Campari / Brandy / Tia Maria / Rum / Frangelico / Aperol / Whisky

### CAMPARI SODA MINI BOTTLE 3.25

## SAY CIAO

hello@carluccios.com @carluccios

carluccios carluccios

Vintages are subject to availability. Still wine served in 175ml and 250ml glass sizes, sparkling wine served in 125ml glass size. All our wines by the glass are available in 125ml measures on request. Standard spirit measure is 50ml, 25ml measures are available on request.

All tips go to staff without deduction. An optional service charge of 12.5% will be added to parties of 8 or more. Prices for customers seated in the restaurant include VAT. We accept cash, Visa, Mastercard, Amex and Maestro but not cheques. Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you want to know about our ingredients. Carluccio's, 35 Rose Street, London WC2E 9EB.

## DRINKS

## WHITE

Glass 175ml / 250ml / Bottle

### FRESH, DELICATE AND VIBRANT

#### PINOT GRIGIO, SERRA DI PAGO 5.30 / 6.90 / 18.95

Easy drinking with ripe fruit flavours.

#### SAUVIGNON BLANC, LALUNA 4.95 / 6.25 / 17.25

Crisp, refreshing and zingy with green apple and gooseberry flavours.

#### GAVI, VIA DELFINI 6.25 / 8.75 / 22.50

Elegant peach flavours with a lightly aromatic finish.

### MEDIUM, FRUITY AND BALANCED

#### SICANI, SETTESOLI 4.20 / 5.25 / 14.95

Made exclusively for us by a Sicilian co-operative – lightly aromatic with a crisp finish.

#### FRASCATI, VIA ROVANA 5.30 / 6.90 / 18.95

A versatile, rounded wine from near Rome. Perfect with carbonara.

#### VERDICCHIO, VILLA BIANCHI 4.65 / 6.00 / 15.95

Perfect for pastas – a well-rounded classic.

### RICH, ROUNDED AND INTENSE

#### LA SEGRETA, PLANETA 5.50 / 7.25 / 20.50

From Sicilian innovators Planeta – rich and aromatic, with peach, pineapple and melon.

#### LANGHE ARNEIS, CRISTINA ASCHERI 24.00

Smooth, balanced and packed full of delicate fruit. It won't disappoint.

#### SAN VINCENZO, ANSELMI 28.00

A 'Super-Soave' – complex, powerful and long-lasting.

## RED

Glass 175ml / 250ml / Bottle

### SOFT, LIGHT AND FRUITY

#### MERLOT CORVINA, SARTORI 5.25 / 6.75 / 18.50

An elegant blend from near Venice with delicate berry flavours.

#### VALPOLICELLA, VILLA BARBARO 5.25 / 6.75 / 18.50

Smooth, fresh and with a gentle hint of spice.

#### SICANI, SETTESOLI 4.20 / 5.25 / 14.95

Our careful selection of local Sicilian grapes make an easy-drinking, versatile wine.

### SMOOTH, RICH AND SPICY

#### MONTEPULCIANO D'ABRUZZO, CONTRI 4.65 / 6.25 / 16.50

Generous flavours of redcurrant and spiced fruit – perfect with tomato-based dishes.

#### LA SEGRETA, PLANETA 5.50 / 7.25 / 20.50

A stunning blend including Merlot and Nero D'Avola with warm flavours of strawberries and spice with a hint of chocolate.

#### BARBERA, BRICOTONDO 6.50 / 8.75 / 23.25

Antonio's favourite. Silky smooth with a rich undertone of berries and morello cherry.

### BIG, BOLD AND MEMORABLE

#### NERO D'AVOLA, MANDRAROSSA 5.00 / 6.50 / 16.95

Sicily's most famous red grape. Warm, wild berries with a delicate hint of vanilla. Perfect with lamb.

#### CHIANTI CLASSICO 'SER LAPO' RISERVA MAZZEI 7.25 / 9.75 / 27.50

The Mazzei family have been making wine since 1435. This wine is rich and intense and the perfect match for red meats or salumi.

#### AMARONE, VILLA BELVEDERE 36.00

The king of Italian wines. Made with the very best grapes, which are semi-dried to build the rich fruit character. Warm flavours of cocoa and black cherry.

## ROSÉ

Glass 175ml / 250ml / Bottle

#### SILVIUM, BOTROMAGNO 5.30 / 6.90 / 18.95

You can only buy this at Carluccio's or if you live near to the D'Agostino brothers' vineyards in Gravina, Puglia. Almost a light red, rich and fruity with a crisp finish.

#### PINOT GRIGIO, SERRA DI PAGO 5.95 / 8.00 / 21.95

Elegant, crisp and fruity.

## SPARKLING

Glass/Bottle

#### FERRARI, MAXIMUM BRUT 6.95 / 37.50

Italy's best fizz. Made from 100% hand-picked Chardonnay grapes, this wine is matured for 3 years before release. Dry, refined and memorable.

#### PROSECCO, SANTA SARA 4.95 / 24.95

Created especially for us – and named after Sarah, who works at Carluccio's. Fine bubbles, dry and delicate.

#### FERRARI, MAXIMUM ROSÉ 6.95 / 37.50

This elegant pink fizz is excellent as an aperitivo or for drinking throughout a meal. Delicately fragrant, with hints of berry fruits and balsamic.

#### VECCHIA MODENA, CLETO CHIARLI, SPARKING RED 5.95 / 30.00

Lambrusco, but not as you know it. This fresh, elegant and lightly-coloured sparkling red from central Italy is great as an aperitif or enjoyed with pasta.

## CRAFT BEER & CIDER

### RE ALE 5.95

Made in the style of an IPA – medium bodied with a fresh citrus flavour. 330ml 6.4% ABV.

### CORTIGIANA 5.95

A fresh, versatile beer with smooth flavours of hops and a hint of honey and malt. 330ml 5% ABV.

### ANGIOLETTI SECCO ITALIAN CRAFT CIDER 5.95

Made from 100% apple juice. Fine bubbles, fresh flavours and a satisfying clean, crisp aftertaste. 500ml 5% ABV.

## BEER

### PERONI RED 3.75

330ml 4.7% ABV.

### PERONI GRAN RISERVA 4.25

330ml 6.6% ABV.

### PERONI NASTRO AZZURRO 3.95 / 6.95

330ml / 660ml 5.1% ABV.

### GLUTEN FREE PERONI NASTRO AZZURRO 4.25

This beer has the same crisp, light flavour of a classic Peroni Nastro Azzurro, but with none of the gluten. 330ml 5.1% ABV

## SOFT DRINKS

### SAN PELLEGRINO / ACQUA PANNA MINERAL WATER 2.50

500ml

### JUICES 2.50

Fresh orange / Fresh apple / Pear / Peach / Cranberry / Cloudy cherry / Pink grapefruit / Spiced tomato.

### FRESH LEMONADE 2.50

### SUMMER GARDEN 3.95

Apple juice and elderflower topped with sparkling limonata infused with mint and served with a slice of cucumber.

### SAN PELLEGRINO 2.50

Limonata / Aranciata / Mint limonata / Aranciata rosso / Pompelmo / Chinotto / Pomegranate and orange.

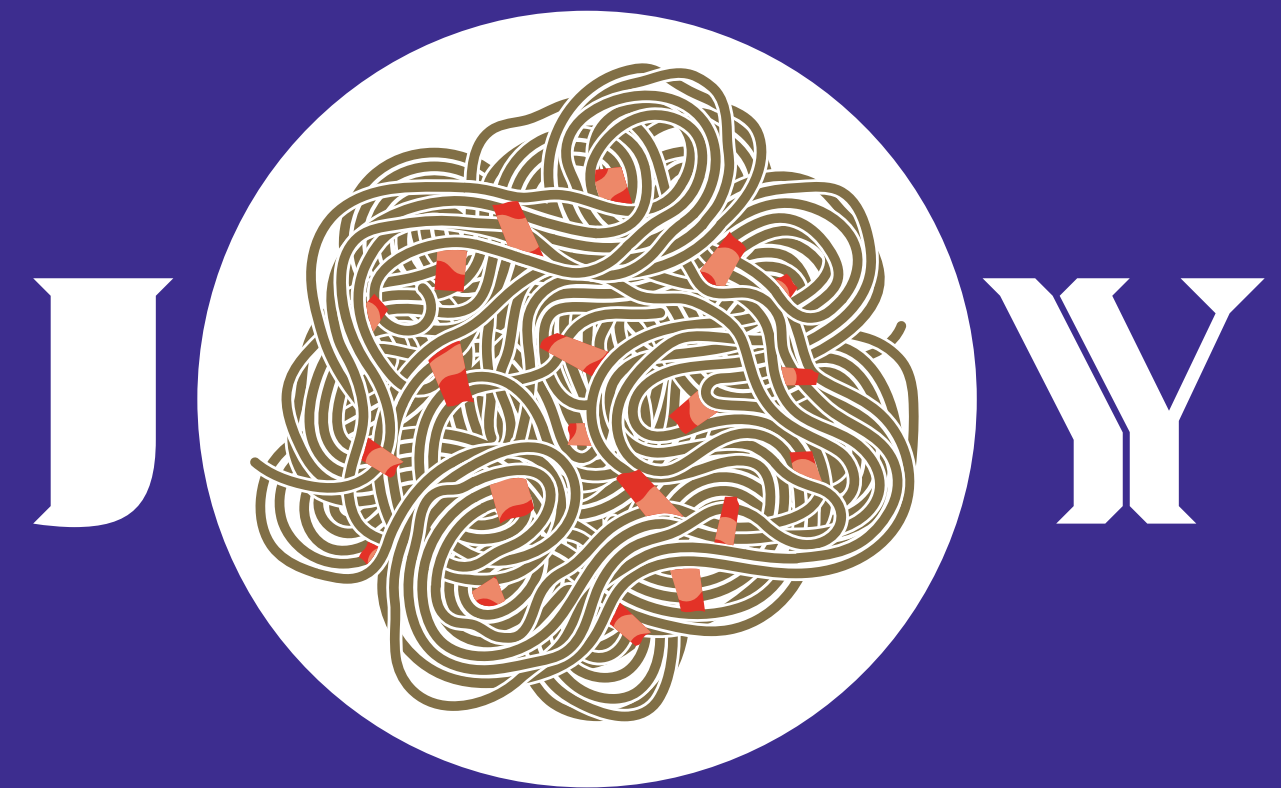
### COCA COLA / DIET COKE 2.50

### FEVER-TREE LEMONADE 2.50

### MIXED BERRY SMOOTHIE 3.50

Intensely flavoured, made from seasonal fruit.

Carluccio's  
Deli & Dining



Money can't buy happiness,  
but it can buy a plate of carbonara.  
And that's sort of the same thing.



## WHILE YOU DECIDE

Why not have a light nibble to get you going?

### HOMEBAKED FOCACCIA

Freshly baked each morning using a traditional Ligurian recipe.

Traditional with extra virgin olive oil. **2.95**

Garlic. **3.95**

Garlic with provolone cheese. **4.50**



**ASSORTED BREADS FROM OUR DELI 4.50**

**ITALIAN MIXED OLIVES 3.50**

**PITTED RUSTICA MARINATED OLIVES 3.50**

Free from Gluten, Dairy Free, Vegetarian and Vegan Menus are available on request.

## STARTERS

### FROM OUR KITCHEN

#### ZUPPA DI FUNGHI

A porcini broth with mushrooms and pancetta. **5.50**



#### CRISPY CALAMARI

Tender fried squid served with lemon mayonnaise. **6.50**

#### RAVIOLI FRITTI **NEW**

Crispy pasta parcels filled with smoked mozzarella, served with a tomato, honey and mustard dressing. **5.95**

#### PRAWNS MARINARA

Marinated prawns in a sauce of olive oil, white wine, baby plum tomatoes, chilli, basil and fennel seeds. Served with crispy ciabatta for dipping. **6.95**

#### SICILIAN ARANCINI

Streetfood Sicily-style.

Two crispy rice balls – one filled with buffalo mozzarella and basil, the other with provolone cheese and meat ragù. Served with pepolata pepper sauce. **4.95**



#### CRAB MACARONI **NEW**

Blue swimming crab meat in a rich and creamy cheese sauce topped with garlic breadcrumbs **6.95**

## FROM OUR DELI

### CLASSICS

#### ANTONIO'S CHICKEN LIVER PÂTÉ

Smooth pâté perfectly accompanied by red onion marmalade. **6.25**

#### BRUSCHETTA

Slices of crispy ciabatta with delicious chilled deli toppings:

**Fresh baby plum tomatoes, basil and garlic 5.50**

**Red onion marmalade with goat's cheese. **NEW** 5.50**

**Caponata** – a classic sweet and sour Sicilian aubergine stew, served chilled. **5.50**

### ANTIPASTI TO SHARE

#### BRUSCHETTA TRIO BOARD **NEW**

Crispy ciabatta with three toppings fresh from the deli: fresh baby plum tomatoes with basil and garlic, red onion marmalade with goat's cheese, and caponata – a traditional aubergine stew from Sicily. **7.95**

#### SALUMI BOARD

A meat-lovers' selection with pieces of Mortadella, 18 month-old Parma Ham, Salami Ventricina, Soppresa al Finocchio, Prosciutto Cotto, Salami Aquila, mixed Italian olives and caper berries. **13.95**

#### GRANDIOSO BOARD

A selection of delicious bites from the deli, including Mortadella, 18-month old Parma Ham, Salami Ventricina Abbruzzese Tipo Fiaschetto, Soppresa al Finocchio, Salami Aquila, Chicken Liver Pâté bruschetta, Caponata bruschetta, Ravioli Fritti, Parmigiano Reggiano, Capricci peppers with pesto, artichokes, balsamic onions, mixed Italian olives, and caper berries. **16.95**

## MAINS

### FROM OUR KITCHEN

#### PASTA

##### RAVIOLI AL LIMONE

Pasta parcels filled with ricotta and pine nuts, in Amalfi lemon sauce and topped with fresh mint and pine nuts. **9.50**

##### SMOKED SALMON FETTUCCE **NEW**

Smoked salmon, peas, soya beans, tender stem broccoli and watercress, with citrusy ricotta. **12.50**

##### SEAFOOD LINGUINE **NEW**

Linguine pasta served with blue swimming crab, prawns, mussels and clams tossed in a rich tomato sauce with baby plum tomatoes and fresh basil. Sprinkled with Bottarga. **14.50**

##### SPAGHETTI CARBONARA

Eggs, Grana Padano cheese, smoky guanciale – and lots of black pepper. **9.75**

##### PENNE GIARDINIERA

Antonio whipped this up one day for a friend – so good he's been making it ever since. Giant Pugliese penne with courgette, chilli and fried spinach balls with Italian cheese and garlic. **9.75**

A discretionary donation of 50p is made to Action Against Hunger on your behalf for every Penne Giardiniera sold from this menu. You have raised over £1.5 million so far.

##### LASAGNA TRADIZIONALE

Lasagna with slow cooked tomato and beef, layered with egg pasta and béchamel sauce. **9.95**

##### BEEF RAGÙ **NEW**

Spaghetti served with a rich beef and tomato ragù, topped with crispy Parma Ham. **9.75**

##### RISOTTO AI FUNGHI

Rich mushroom risotto finished with a hint of chilli and truffle oil. Simple ingredients that pack a punch – Antonio's passion for all things funghi is never more present than in this dish. **12.95**

##### DUCK PAPPARDELLE **NEW**

Slow cooked duck, pork, pancetta and mushroom ragù, topped with garlic breadcrumbs. **13.50**

#### VEG

##### STUFFED PEPPERS **NEW**

Roasted red and yellow peppers, stuffed with spinach, baby plum tomatoes, ricotta, goat's cheese, and garlic breadcrumbs. **9.95**

#### MEAT & FISH

##### CHICKEN ALLA GRIGLIA **NEW**

A chicken supreme marinated in fresh Italian herbs and chargrilled, served with a side of capricciosa vegetable slaw. **12.50**

##### SEA BASS IN PADELLA **NEW**

Delicate pan-fried sea bass served with broccolini, peas and soya beans with chilli, garlic and toasted almonds. **14.95**

##### CHICKEN MILANESE

A flattened chicken breast, crusted in herbed breadcrumbs and fried, served with baby gem, mixed leaves and baby plum tomatoes in a mustard dressing. **12.50**

##### LAMB ALLA GRIGLIA **NEW**

Tender lamb chops, mint-marinated and chargrilled, served with caponata. **15.95**

##### BEEF STEAK ALLA GRIGLIA

A tender, grass-fed 21-day aged 8oz\* ribeye steak served with garlic and rosemary potatoes. **16.50**

##### BEEF BRASATO **NEW**

Slow-cooked beef short rib served with soft polenta and tender stem broccoli in a rich red wine sauce. **15.95**

##### ABRUZZESE **NEW**

Flaked Italian tuna, buffalo mozzarella, green beans, sweet peppers, baby plum tomatoes, Italian leaves, new potatoes, anchovy fillet, soft-boiled egg and croutons, drizzled with a light vinaigrette. **9.95**

## LITTLE EXTRAS

### SIDES

#### TRUFFLED MACARONI CHEESE **NEW**

Rich creamy cheese sauce with truffle and topped with garlic breadcrumbs. **4.95**

**ROSEMARY & GARLIC POTATOES 3.50**

**GARLIC FOCACCIA 3.95**

#### BROCCOLINI

Sautéed with chilli, garlic and toasted almonds. **3.95**

#### MISTO DI FUNGHI **NEW**

Sautéed mushrooms with garlic and chilli. **3.95**

**CAPRICCIOSA VEGETABLE SLAW **NEW** 2.95**

**MIXED SALAD 3.95**

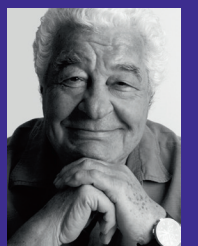
#### CARLUCCIO'S SALAD **NEW**

Italian mixed leaves with toasted pine nuts, herbs and white wine vinaigrette. **4.50**



#### MY SIGNATURE DISHES

When I opened the first Carluccio's it was with a desire to bring the simple joys of real Italian dining to the world: simple food, cooked with passion and shared with friends. On the menu you'll see my signature dishes, which capture the essence of my MOF MOF philosophy – minimum of fuss, maximum of flavour. My heart is in each one. I hope you enjoy them as much as I do!



**ANTONIO** ✕

Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you want to know about our ingredients. \*Approximate uncooked weight.



## COCKTAILS

### BELLINI 5.95

Peach juice, liqueur and prosecco.

### GIN GIARDINO 5.95

Gin, elderflower, prosecco and fresh apple juice, served with a slice of cucumber.

### APEROL SPRITZ 5.95

The classic Venetian aperitif, Aperol topped with prosecco and soda.

### LEMON SPRITZ 5.95

A refreshing cocktail of limoncello and sparkling limonata topped with prosecco.

### BELLISSIMO 5.95 NEW

Peach juice, peach liqueur, vodka, prosecco and pink grapefruit juice, served in a martini glass and garnished with a strawberry.

### ESPRESSO MARTINI 6.95 NEW

Keep your spirits up with our Espresso Martini using the famous Italian hazelnut liqueur Frangelico and smooth Finlandia Vodka.

### BLOODY MARY 5.95

Spicy tomato juice and vodka, topped with freshly ground black pepper and garnished with celery.

## SPIRITS

### LIMONCELLO 4.75

Traditional lemon liqueur, served chilled.

### 50ML MEASURES FROM 5.65

Grappa / Disaronno Amaretto / Sambuca / Amaro / Finlandia Vodka / Hendricks Gin / Bombay Sapphire Gin / Campari / Brandy / Tia Maria / Rum / Frangelico / Aperol / Whisky

### CAMPARI SODA MINI BOTTLE 3.25

## SAY CIAO

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carluccios carluccios

Vintages are subject to availability. Still wine served in 175ml and 250ml glass sizes, sparkling wine served in 125ml glass size. All our wines by the glass are available in 125ml measures on request. Standard spirit measure is 50ml, 25ml measures are available on request.

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## DRINKS

### WHITE

Glass 175ml / 250ml / Bottle

#### FRESH, DELICATE AND VIBRANT

### PINOT GRIGIO, SERRA DI PAGO 5.30 / 6.90 / 18.95

Easy drinking with ripe fruit flavours.

### SAUVIGNON BLANC, LALUNA 4.95 / 6.25 / 17.25

Crisp, refreshing and zingy with green apple and gooseberry flavours.

### GAVI, VIA DELFINI 6.25 / 8.75 / 22.50

Elegant peach flavours with a lightly aromatic finish.

#### MEDIUM, FRUITY AND BALANCED

### SICANI, SETTESOLI 4.20 / 5.25 / 14.95

Made exclusively for us by a Sicilian co-operative – lightly aromatic with a crisp finish.

### FRASCATI, VIA ROVANA 5.30 / 6.90 / 18.95

A versatile, rounded wine from near Rome. Perfect with carbonara.

### VERDICCHIO, VILLA BIANCHI 4.65 / 6.00 / 15.95

Perfect for pastas – a well-rounded classic.

#### RICH, ROUNDED AND INTENSE

### LA SEGRETA, PLANETA 5.50 / 7.25 / 20.50

From Sicilian innovators Planeta – rich and aromatic, with peach, pineapple and melon.

### LANGHE ARNEIS, CRISTINA ASCHERI 24.00

Smooth, balanced and packed full of delicate fruit. It won't disappoint.

### SAN VINCENZO, ANSELMI 28.00

A 'Super-Soave' – complex, powerful and long-lasting.

### RED

Glass 175ml / 250ml / Bottle

#### SOFT, LIGHT AND FRUITY

### MERLOT CORVINA, SARTORI 5.25 / 6.75 / 18.50

An elegant blend from near Venice with delicate berry flavours.

### VALPOLICELLA, VILLA BARBARO 5.25 / 6.75 / 18.50

Smooth, fresh and with a gentle hint of spice.

### SICANI, SETTESOLI 4.20 / 5.25 / 14.95

Our careful selection of local Sicilian grapes make an easy-drinking, versatile wine.

#### SMOOTH, RICH AND SPICY

### MONTEPULCIANO D'ABRUZZO, CONTRI 4.65 / 6.25 / 16.50

Generous flavours of redcurrant and spiced fruit – perfect with tomato-based dishes.

### LA SEGRETA, PLANETA 5.50 / 7.25 / 20.50

A stunning blend including Merlot and Nero D'Avola with warm flavours of strawberries and spice with a hint of chocolate.

### BARBERA, BRICOTONDO 6.50 / 8.75 / 23.25

Antonio's favourite. Silky smooth with a rich undertone of berries and morello cherry.

#### BIG, BOLD AND MEMORABLE

### NERO D'AVOLA, MANDRAROSSA 5.00 / 6.50 / 16.95

Sicily's most famous red grape. Warm, wild berries with a delicate hint of vanilla. Perfect with lamb.

### CHIANTI CLASSICO 'SER LAPO' RISERVA MAZZEI 7.25 / 9.75 / 27.50

The Mazzei family have been making wine since 1435. This wine is rich and intense and the perfect match for red meats or salumi.

### AMARONE, VILLA BELVEDERE 36.00

The king of Italian wines. Made with the very best grapes, which are semi-dried to build the rich fruit character. Warm flavours of cocoa and black cherry.

### ROSÉ

Glass 175ml / 250ml / Bottle

### SILVIUM, BOTROMAGNO 5.30 / 6.90 / 18.95

You can only buy this at Carluccio's or if you live near to the D'Agostino brothers' vineyards in Gravina, Puglia. Almost a light red, rich and fruity with a crisp finish.

### PINOT GRIGIO, SERRA DI PAGO 5.95 / 8.00 / 21.95

Elegant, crisp and fruity.

### SPARKLING

Glass/Bottle

### FERRARI, MAXIMUM BRUT 6.95 / 37.50

Italy's best fizz. Made from 100% hand-picked Chardonnay grapes, this wine is matured for 3 years before release. Dry, refined and memorable.

### PROSECCO, SANTA SARA 4.95 / 24.95

Created especially for us – and named after Sarah, who works at Carluccio's. Fine bubbles, dry and delicate.

### FERRARI, MAXIMUM ROSÉ 6.95 / 37.50

This elegant pink fizz is excellent as an aperitivo or for drinking throughout a meal. Delicately fragrant, with hints of berry fruits and balsamic.

### VECCHIA MODENA, CLETO CHIARLI, SPARKING RED 5.95 / 30.00

Lambrusco, but not as you know it. This fresh, elegant and lightly-coloured sparkling red from central Italy is great as an aperitif or enjoyed with pasta.

### CRAFT BEER & CIDER

#### RE ALE 5.95

Made in the style of an IPA – medium bodied with a fresh citrus flavour. 330ml 6.4% ABV.

#### CORTIGIANA 5.95

A fresh, versatile beer with smooth flavours of hops and a hint of honey and malt. 330ml 5% ABV.

#### ANGIOLETTI SECCO ITALIAN CRAFT CIDER 5.95

Made from 100% apple juice. Fine bubbles, fresh flavours and a satisfying clean, crisp aftertaste. 500ml 5% ABV.

## BEER

### PERONI RED 3.75

330ml 4.7% ABV.

### PERONI GRAN RISERVA 4.25

330ml 6.6% ABV.

### PERONI NASTRO AZZURRO 3.95 / 6.95

330ml / 660ml 5.1% ABV.

### GLUTEN FREE PERONI NASTRO AZZURRO 4.25

This beer has the same crisp, light flavour of a classic Peroni Nastro Azzurro, but with none of the gluten. 330ml 5.1% ABV

## SOFT DRINKS

### SAN PELLEGRINO / ACQUA PANNA MINERAL WATER 2.50

500ml

### JUICES 2.50

Fresh orange / Fresh apple / Pear / Peach / Cranberry / Cloudy cherry / Pink grapefruit / Spiced tomato.

### FRESH LEMONADE 2.50

### SUMMER GARDEN 3.95

Apple juice and elderflower topped with sparkling limonata infused with mint and served with a slice of cucumber.

### SAN PELLEGRINO 2.50

Limonata / Aranciata / Mint limonata / Aranciata rosso / Pompelmo / Chinotto / Pomegranate and orange.

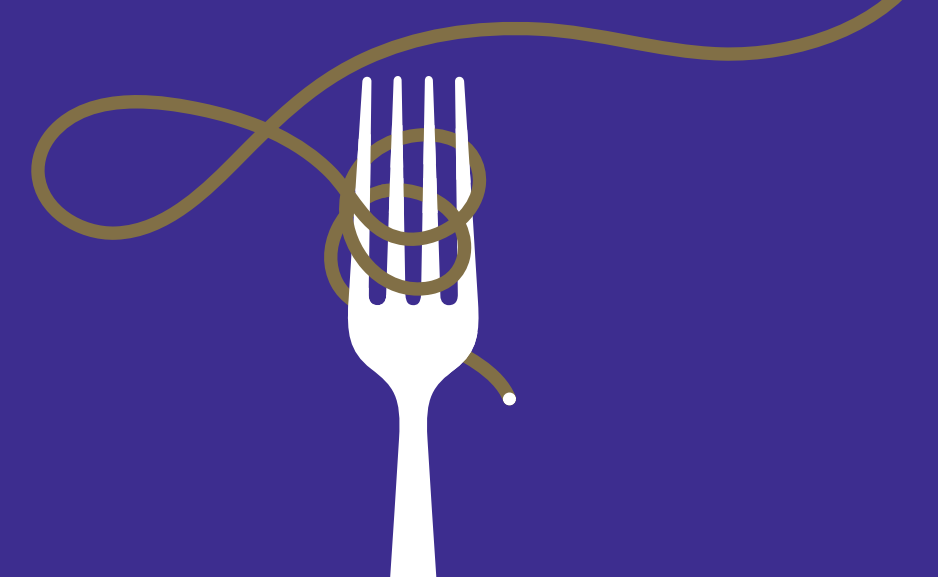
### COCA COLA / DIET COKE 2.50

### FEVER-TREE LEMONADE 2.50

### MIXED BERRY SMOOTHIE 3.50

Intensely flavoured, made from seasonal fruit.

BE QUICK  
TO LAUGH  
AND SLOW  
TO EAT.



## WHILE YOU DECIDE

Why not have a light nibble to get you going?

### HOMEBAKED FOCACCIA

Freshly baked each morning using a traditional Ligurian recipe.

Traditional with extra virgin olive oil. **2.95**

Garlic. **3.95**

Garlic with provolone cheese. **4.50**



**ASSORTED BREADS FROM OUR DELI 4.50**

**ITALIAN MIXED OLIVES 3.50**

**PITTED RUSTICA MARINATED OLIVES 3.50**

Free from Gluten, Dairy Free, Vegetarian and Vegan Menus are available on request.

## STARTERS

### FROM OUR KITCHEN

#### ZUPPA DI FUNGHI

A porcini broth with mushrooms and pancetta. **5.50**



#### CRISPY CALAMARI

Tender fried squid served with lemon mayonnaise. **6.50**

#### RAVIOLI FRITTI **NEW**

Crispy pasta parcels filled with smoked mozzarella, served with a tomato, honey and mustard dressing. **5.95**

#### PRAWNS MARINARA

Marinated prawns in a sauce of olive oil, white wine, baby plum tomatoes, chilli, basil and fennel seeds. Served with crispy ciabatta for dipping. **6.95**

#### SICILIAN ARANCINI

Streetfood Sicily-style.

Two crispy rice balls – one filled with buffalo mozzarella and basil, the other with provolone cheese and meat ragù. Served with pepolata pepper sauce. **4.95**



#### CRAB MACARONI **NEW**

Blue swimming crab meat in a rich and creamy cheese sauce topped with garlic breadcrumbs **6.95**

### FROM OUR DELI

#### CLASSICS

##### ANTONIO'S CHICKEN LIVER PÂTÉ

Smooth pâté perfectly accompanied by red onion marmalade. **6.25**

##### BRUSCHETTA

Slices of crispy ciabatta with delicious chilled deli toppings:

**Fresh baby plum tomatoes, basil and garlic 5.50**

**Red onion marmalade with goat's cheese. **NEW** 5.50**

**Caponata** – a classic sweet and sour Sicilian aubergine stew, served chilled. **5.50**

#### ANTIPASTI TO SHARE

##### BRUSCHETTA TRIO BOARD **NEW**

Crispy ciabatta with three toppings fresh from the deli: fresh baby plum tomatoes with basil and garlic, red onion marmalade with goat's cheese, and caponata – a traditional aubergine stew from Sicily. **7.95**

##### SALUMI BOARD

A meat-lovers' selection with pieces of Mortadella, 18 month-old Parma Ham, Salami Ventricina, Soppresa al Finocchio, Prosciutto Cotto, Salami Aquila, mixed Italian olives and caper berries. **13.95**

##### GRANDIOSO BOARD

A selection of delicious bites from the deli, including Mortadella, 18-month old Parma Ham, Salami Ventricina Abbruzzese Tipo Fiaschetto, Soppresa al Finocchio, Salami Aquila, Chicken Liver Pâté bruschetta, Caponata bruschetta, Ravioli Fritti, Parmigiano Reggiano, Capricci peppers with pesto, artichokes, balsamic onions, mixed Italian olives, and caper berries. **16.95**

## MAINS

### FROM OUR KITCHEN

#### PASTA

##### RAVIOLI AL LIMONE

Pasta parcels filled with ricotta and pine nuts, in Amalfi lemon sauce and topped with fresh mint and pine nuts. **9.50**

##### SMOKED SALMON FETTUCCE **NEW**

Smoked salmon, peas, soya beans, tender stem broccoli and watercress, with citrusy ricotta. **12.50**

##### SEAFOOD LINGUINE **NEW**

Linguine pasta served with blue swimming crab, prawns, mussels and clams tossed in a rich tomato sauce with baby plum tomatoes and fresh basil. Sprinkled with Bottarga. **14.50**

##### SPAGHETTI CARBONARA

Eggs, Grana Padano cheese, smoky guanciale – and lots of black pepper. **9.75**

##### PENNE GIARDINIERA

Antonio whipped this up one day for a friend – so good he's been making it ever since. Giant Pugliese penne with courgette, chilli and fried spinach balls with Italian cheese and garlic. **9.75**

A discretionary donation of 50p is made to Action Against Hunger on your behalf for every Penne Giardiniera sold from this menu. You have raised over £1.5 million so far.

##### LASAGNA TRADIZIONALE

Lasagna with slow cooked tomato and beef, layered with egg pasta and béchamel sauce. **9.95**

##### BEEF RAGÙ **NEW**

Spaghetti served with a rich beef and tomato ragù, topped with crispy Parma Ham. **9.75**

##### RISOTTO AI FUNGHI

Rich mushroom risotto finished with a hint of chilli and truffle oil. Simple ingredients that pack a punch – Antonio's passion for all things funghi is never more present than in this dish. **12.95**

##### DUCK PAPPARDELLE **NEW**

Slow cooked duck, pork, pancetta and mushroom ragù, topped with garlic breadcrumbs. **13.50**

#### VEG

##### STUFFED PEPPERS **NEW**

Roasted red and yellow peppers, stuffed with spinach, baby plum tomatoes, ricotta, goat's cheese, and garlic breadcrumbs. **9.95**

#### MEAT & FISH

##### CHICKEN ALLA GRIGLIA **NEW**

A chicken supreme marinated in fresh Italian herbs and chargrilled, served with a side of capricciosa vegetable slaw. **12.50**

##### SEA BASS IN PADELLA **NEW**

Delicate pan-fried sea bass served with broccolini, peas and soya beans with chilli, garlic and toasted almonds. **14.95**

##### CHICKEN MILANESE

A flattened chicken breast, crusted in herbed breadcrumbs and fried, served with baby gem, mixed leaves and baby plum tomatoes in a mustard dressing. **12.50**

##### LAMB ALLA GRIGLIA **NEW**

Tender lamb chops, mint-marinated and chargrilled, served with caponata. **15.95**

##### BEEF STEAK ALLA GRIGLIA

A tender, grass-fed 21-day aged 8oz\* ribeye steak served with garlic and rosemary potatoes. **16.50**

##### BEEF BRASATO **NEW**

Slow-cooked beef short rib served with soft polenta and tender stem broccoli in a rich red wine sauce. **15.95**

##### ABRUZZESE **NEW**

Flaked Italian tuna, buffalo mozzarella, green beans, sweet peppers, baby plum tomatoes, Italian leaves, new potatoes, anchovy fillet, soft-boiled egg and croutons, drizzled with a light vinaigrette. **9.95**

## LITTLE EXTRAS

#### SIDES

##### TRUFFLED MACARONI CHEESE **NEW**

Rich creamy cheese sauce with truffle and topped with garlic breadcrumbs. **4.95**

**ROSEMARY & GARLIC POTATOES 3.50**

**GARLIC FOCACCIA 3.95**

##### BROCCOLINI

Sautéed with chilli, garlic and toasted almonds. **3.95**

##### MISTO DI FUNGHI **NEW**

Sautéed mushrooms with garlic and chilli. **3.95**

**CAPRICCIOSA VEGETABLE SLAW **NEW** 2.95**

**MIXED SALAD 3.95**

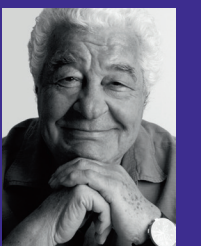
##### CARLUCCIO'S SALAD **NEW**

Italian mixed leaves with toasted pine nuts, herbs and white wine vinaigrette. **4.50**



#### MY SIGNATURE DISHES

When I opened the first Carluccio's it was with a desire to bring the simple joys of real Italian dining to the world: simple food, cooked with passion and shared with friends. On the menu you'll see my signature dishes, which capture the essence of my MOF MOF philosophy – minimum of fuss, maximum of flavour. My heart is in each one. I hope you enjoy them as much as I do!



**ANTONIO** ✕

Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you want to know about our ingredients. \*Approximate uncooked weight.



# COCKTAILS

## BELLINI 5.95

Peach juice, liqueur and prosecco.

## GIN GIARDINO 5.95

Gin, elderflower, prosecco and fresh apple juice, served with a slice of cucumber.

## APEROL SPRITZ 5.95

The classic Venetian aperitif, Aperol topped with prosecco and soda.

## LEMON SPRITZ 5.95

A refreshing cocktail of limoncello and sparkling limonata topped with prosecco.

## BELLISSIMO 5.95 **NEW**

Peach juice, peach liqueur, vodka, prosecco and pink grapefruit juice, served in a martini glass and garnished with a strawberry.

## ESPRESSO MARTINI 6.95 **NEW**

Keep your spirits up with our Espresso Martini using the famous Italian hazelnut liqueur Frangelico and smooth Finlandia Vodka.

## BLOODY MARY 5.95

Spicy tomato juice and vodka, topped with freshly ground black pepper and garnished with celery.

# SPIRITS

## LIMONCELLO 4.75

Traditional lemon liqueur, served chilled.

## 50ML MEASURES FROM 5.65

Grappa / Disaronno Amaretto / Sambuca / Amaro / Finlandia Vodka / Hendricks Gin / Bombay Sapphire Gin / Campari / Brandy / Tia Maria / Rum / Frangelico / Aperol / Whisky

## CAMPARI SODA MINI BOTTLE 3.25

## SAY CIAO

hello@carluccios.com @carluccios  
carluccios carluccios

Vintages are subject to availability. Still wine served in 175ml and 250ml glass sizes, sparkling wine served in 125ml glass size. All our wines by the glass are available in 125ml measures on request. Standard spirit measure is 50ml, 25ml measures are available on request.

All tips go to staff without deduction. An optional service charge of 12.5% will be added to parties of 8 or more. Prices for customers seated in the restaurant include VAT. We accept cash, Visa, Mastercard, Amex and Maestro but not cheques. Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you want to know about our ingredients. Carluccio's, 35 Rose Street, London WC2E 9EB.

# DRINKS

## WHITE

Glass 175ml / 250ml / Bottle

### FRESH, DELICATE AND VIBRANT

#### PINOT GRIGIO, SERRA DI PAGO 5.30 / 6.90 / 18.95

Easy drinking with ripe fruit flavours.

#### SAUVIGNON BLANC, LALUNA 4.95 / 6.25 / 17.25

Crisp, refreshing and zingy with green apple and gooseberry flavours.

#### GAVI, VIA DELFINI 6.25 / 8.75 / 22.50

Elegant peach flavours with a lightly aromatic finish.

### MEDIUM, FRUITY AND BALANCED

#### SICANI, SETTESOLI 4.20 / 5.25 / 14.95

Made exclusively for us by a Sicilian co-operative – lightly aromatic with a crisp finish.

#### FRASCATI, VIA ROVANA 5.30 / 6.90 / 18.95

A versatile, rounded wine from near Rome. Perfect with carbonara.

#### VERDICCHIO, VILLA BIANCHI 4.65 / 6.00 / 15.95

Perfect for pastas – a well-rounded classic.

### RICH, ROUNDED AND INTENSE

#### LA SEGRETA, PLANETA 5.50 / 7.25 / 20.50

From Sicilian innovators Planeta – rich and aromatic, with peach, pineapple and melon.

#### LANGHE ARNEIS, CRISTINA ASCHERI 24.00

Smooth, balanced and packed full of delicate fruit. It won't disappoint.

#### SAN VINCENZO, ANSELMI 28.00

A 'Super-Soave' – complex, powerful and long-lasting.

## RED

Glass 175ml / 250ml / Bottle

### SOFT, LIGHT AND FRUITY

#### MERLOT CORVINA, SARTORI 5.25 / 6.75 / 18.50

An elegant blend from near Venice with delicate berry flavours.

#### VALPOLICELLA, VILLA BARBARO 5.25 / 6.75 / 18.50

Smooth, fresh and with a gentle hint of spice.

#### SICANI, SETTESOLI 4.20 / 5.25 / 14.95

Our careful selection of local Sicilian grapes make an easy-drinking, versatile wine.

### SMOOTH, RICH AND SPICY

#### MONTEPULCIANO D'ABRUZZO, CONTRI 4.65 / 6.25 / 16.50

Generous flavours of redcurrant and spiced fruit – perfect with tomato-based dishes.

## LA SEGRETA, PLANETA 5.50 / 7.25 / 20.50

A stunning blend including Merlot and Nero D'Avola with warm flavours of strawberries and spice with a hint of chocolate.

#### BARBERA, BRICOTONDO 6.50 / 8.75 / 23.25

Antonio's favourite. Silky smooth with a rich undertone of berries and morello cherry.

### BIG, BOLD AND MEMORABLE

#### NERO D'AVOLA, MANDRAROSSA 5.00 / 6.50 / 16.95

Sicily's most famous red grape. Warm, wild berries with a delicate hint of vanilla. Perfect with lamb.

#### CHIANTI CLASSICO 'SER LAPO' RISERVA MAZZEI 7.25 / 9.75 / 27.50

The Mazzei family have been making wine since 1435. This wine is rich and intense and the perfect match for red meats or salumi.

#### AMARONE, VILLA BELVEDERE 36.00

The king of Italian wines. Made with the very best grapes, which are semi-dried to build the rich fruit character. Warm flavours of cocoa and black cherry.

## ROSÉ

Glass 175ml / 250ml / Bottle

#### SILVIUM, BOTROMAGNO 5.30 / 6.90 / 18.95

You can only buy this at Carluccio's or if you live near to the D'Agostino brothers' vineyards in Gravina, Puglia. Almost a light red, rich and fruity with a crisp finish.

#### PINOT GRIGIO, SERRA DI PAGO 5.95 / 8.00 / 21.95

Elegant, crisp and fruity.

## SPARKLING

Glass/Bottle

#### FERRARI, MAXIMUM BRUT 6.95 / 37.50

Italy's best fizz. Made from 100% hand-picked Chardonnay grapes, this wine is matured for 3 years before release. Dry, refined and memorable.

#### PROSECCO, SANTA SARA 4.95 / 24.95

Created especially for us – and named after Sarah, who works at Carluccio's. Fine bubbles, dry and delicate.

#### FERRARI, MAXIMUM ROSÉ 6.95 / 37.50

This elegant pink fizz is excellent as an aperitivo or for drinking throughout a meal. Delicately fragrant, with hints of berry fruits and balsamic.

#### VECCHIA MODENA, CLETO CHIARLI, SPARKING RED 5.95 / 30.00

Lambrusco, but not as you know it. This fresh, elegant and lightly-coloured sparkling red from central Italy is great as an aperitif or enjoyed with pasta.

## CRAFT BEER & CIDER

### RE ALE 5.95

Made in the style of an IPA – medium bodied with a fresh citrus flavour. 330ml 6.4% ABV.

### CORTIGIANA 5.95

A fresh, versatile beer with smooth flavours of hops and a hint of honey and malt. 330ml 5% ABV.

### ANGIOLETTI SECCO ITALIAN CRAFT CIDER 5.95

Made from 100% apple juice. Fine bubbles, fresh flavours and a satisfying clean, crisp aftertaste. 500ml 5% ABV.

## BEER

### PERONI RED 3.75

330ml 4.7% ABV.

### PERONI GRAN RISERVA 4.25

330ml 6.6% ABV.

### PERONI NASTRO AZZURRO 3.95 / 6.95

330ml / 660ml 5.1% ABV.

### GLUTEN FREE PERONI NASTRO AZZURRO 4.25

This beer has the same crisp, light flavour of a classic Peroni Nastro Azzurro, but with none of the gluten. 330ml 5.1% ABV

## SOFT DRINKS

### SAN PELLEGRINO / ACQUA PANNA MINERAL WATER 2.50

500ml

### JUICES 2.50

Fresh orange / Fresh apple / Pear / Peach / Cranberry / Cloudy cherry / Pink grapefruit / Spiced tomato.

### FRESH LEMONADE 2.50

### SUMMER GARDEN 3.95

Apple juice and elderflower topped with sparkling limonata infused with mint and served with a slice of cucumber.

### SAN PELLEGRINO 2.50

Limonata / Aranciata / Mint limonata / Aranciata rosso / Pompelmo / Chinotto / Pomegranate and orange.

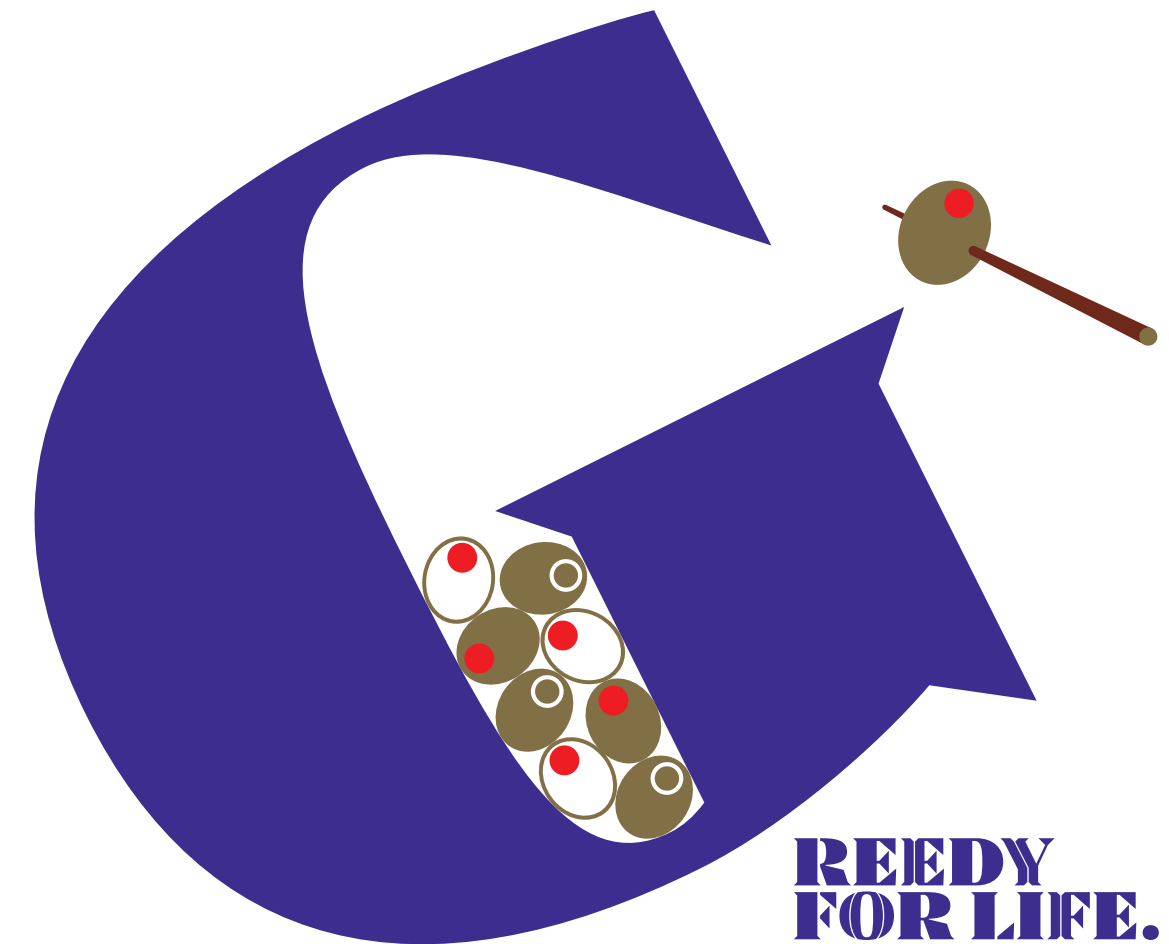
### COCA COLA / DIET COKE 2.50

### FEVER-TREE LEMONADE 2.50

### MIXED BERRY SMOOTHIE 3.50

Intensely flavoured, made from seasonal fruit.

Carluccio's  
Deli & Dining



## WHILE YOU DECIDE

Why not have a light nibble to get you going?

### HOMEBAKED FOCACCIA

Freshly baked each morning using a traditional Ligurian recipe.

Traditional with extra virgin olive oil. **2.95**

Garlic. **3.95**

Garlic with provolone cheese. **4.50**



**ASSORTED BREADS FROM OUR DELI 4.50**

**ITALIAN MIXED OLIVES 3.50**

**PITTED RUSTICA MARINATED OLIVES 3.50**

Free from Gluten, Dairy Free, Vegetarian and Vegan Menus are available on request.

## STARTERS

### FROM OUR KITCHEN

#### ZUPPA DI FUNGHI

A porcini broth with mushrooms and pancetta. **5.50**



#### CRISPY CALAMARI

Tender fried squid served with lemon mayonnaise. **6.50**

#### RAVIOLI FRITTI **NEW**

Crispy pasta parcels filled with smoked mozzarella, served with a tomato, honey and mustard dressing. **5.95**

#### PRAWNS MARINARA

Marinated prawns in a sauce of olive oil, white wine, baby plum tomatoes, chilli, basil and fennel seeds. Served with crispy ciabatta for dipping. **6.95**

#### SICILIAN ARANCINI

Streetfood Sicily-style.

Two crispy rice balls – one filled with buffalo mozzarella and basil, the other with provolone cheese and meat ragù. Served with pepolata pepper sauce. **4.95**



#### CRAB MACARONI **NEW**

Blue swimming crab meat in a rich and creamy cheese sauce topped with garlic breadcrumbs **6.95**

### FROM OUR DELI

#### CLASSICS

##### ANTONIO'S CHICKEN LIVER PÂTÉ

Smooth pâté perfectly accompanied by red onion marmalade. **6.25**

##### BRUSCHETTA

Slices of crispy ciabatta with delicious chilled deli toppings:

**Fresh baby plum tomatoes, basil and garlic 5.50**

**Red onion marmalade with goat's cheese. **NEW** 5.50**

**Caponata** – a classic sweet and sour Sicilian aubergine stew, served chilled. **5.50**

#### ANTIPASTI TO SHARE

##### BRUSCHETTA TRIO BOARD **NEW**

Crispy ciabatta with three toppings fresh from the deli: fresh baby plum tomatoes with basil and garlic, red onion marmalade with goat's cheese, and caponata – a traditional aubergine stew from Sicily. **7.95**

##### SALUMI BOARD

A meat-lovers' selection with pieces of Mortadella, 18 month-old Parma Ham, Salami Ventricina, Soppresa al Finocchio, Prosciutto Cotto, Salami Aquila, mixed Italian olives and caper berries. **13.95**

##### GRANDIOSO BOARD

A selection of delicious bites from the deli, including Mortadella, 18-month old Parma Ham, Salami Ventricina Abbruzzese Tipo Fiaschetto, Soppresa al Finocchio, Salami Aquila, Chicken Liver Pâté bruschetta, Caponata bruschetta, Ravioli Fritti, Parmigiano Reggiano, Capricci peppers with pesto, artichokes, balsamic onions, mixed Italian olives, and caper berries. **16.95**

## MAINS

### FROM OUR KITCHEN

#### PASTA

##### RAVIOLI AL LIMONE

Pasta parcels filled with ricotta and pine nuts, in Amalfi lemon sauce and topped with fresh mint and pine nuts. **9.50**

##### SMOKED SALMON FETTUCCE **NEW**

Smoked salmon, peas, soya beans, tender stem broccoli and watercress, with citrusy ricotta. **12.50**

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Eggs, Grana Padano cheese, smoky guanciale – and lots of black pepper. **9.75**

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##### BEEF RAGÙ **NEW**

Spaghetti served with a rich beef and tomato ragù, topped with crispy Parma Ham. **9.75**

##### RISOTTO AI FUNGHI

Rich mushroom risotto finished with a hint of chilli and truffle oil. Simple ingredients that pack a punch – Antonio's passion for all things funghi is never more present than in this dish. **12.95**

##### DUCK PAPPARDELLE **NEW**

Slow cooked duck, pork, pancetta and mushroom ragù, topped with garlic breadcrumbs. **13.50**

#### VEG

##### STUFFED PEPPERS **NEW**

Roasted red and yellow peppers, stuffed with spinach, baby plum tomatoes, ricotta, goat's cheese, and garlic breadcrumbs. **9.95**

#### MEAT & FISH

##### CHICKEN ALLA GRIGLIA **NEW**

A chicken supreme marinated in fresh Italian herbs and chargrilled, served with a side of capricciosa vegetable slaw. **12.50**

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Delicate pan-fried sea bass served with broccolini, peas and soya beans with chilli, garlic and toasted almonds. **14.95**

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Tender lamb chops, mint-marinated and chargrilled, served with caponata. **15.95**

##### BEEF STEAK ALLA GRIGLIA

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##### BEEF BRASATO **NEW**

Slow-cooked beef short rib served with soft polenta and tender stem broccoli in a rich red wine sauce. **15.95**

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Flaked Italian tuna, buffalo mozzarella, green beans, sweet peppers, baby plum tomatoes, Italian leaves, new potatoes, anchovy fillet, soft-boiled egg and croutons, drizzled with a light vinaigrette. **9.95**

## LITTLE EXTRAS

#### SIDES

##### TRUFFLED MACARONI CHEESE **NEW**

Rich creamy cheese sauce with truffle and topped with garlic breadcrumbs. **4.95**

**ROSEMARY & GARLIC POTATOES 3.50**

**GARLIC FOCACCIA 3.95**

##### BROCCOLINI

Sautéed with chilli, garlic and toasted almonds. **3.95**

##### MISTO DI FUNGHI **NEW**

Sautéed mushrooms with garlic and chilli. **3.95**

**CAPRICCIOSA VEGETABLE SLAW **NEW** 2.95**

**MIXED SALAD 3.95**

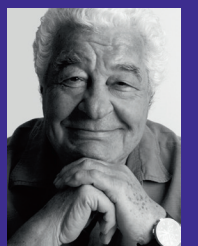
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Italian mixed leaves with toasted pine nuts, herbs and white wine vinaigrette. **4.50**



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