

## PICCOLO

### Mixed Olives 3.25

Mixed marinated pitted olives

### Nocellara Olives 3.95

Green unpitted Sicilian olives

### Pesto Nuts 2.25

Broad beans, peanuts and cashews coated in a basil pesto

## ANTIPASTI

### Zuppa di Funghi 5.95

A rich and earthy soup of porcini, shiitake & oyster mushrooms. With gluten-free bread

### Tomato Bruschetta 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 6.95

Buffalo mozzarella, sliced beef tomatoes, basil and olives drizzled with extra virgin olive oil

## PASTA

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.

*We still use Antonio's original recipe in our kitchen every day*

### Seafood 15.45

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

Topped with bottarga

### Veganesca 10.25

A puttanesca style sauce of olives, capers, tomato, chilli, and garlic garnished with toasted mixed nuts and raisins

### Giardiniera without Spinach Balls 10.95

Grated courgette, garlic, chilli and cheese

### Carbonara 11.25

Eggs, guanciale, cheese and black pepper

### Pomodoro e Basilico 10.25

Tomato & basil sauce

### Pesto 10.25

## SALAD

### 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

## GELATO & SORBET

### Affogato 4.50

Vanilla ice cream topped with a shot of hot espresso

*Add Frangelico 2.00*

### Gelati 2 scoops 4.95 / 3 scoops 5.95

*Based on Antonio's original recipes*

ARABICA COFFEE & HAZELNUT / BITTER CHOCOLATE / VANILLA / STRAWBERRY

### Sorbet 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.

## SECONDI

### Minute Steak 12.95

Pan fried thinly tenderised minute steak served pink with sautéed garlic and rosemary potatoes, green salad and Parmigiano-Reggiano

### Sirloin Steak 19.95

Pan fried dry-aged 8oz\* Casterbridge sirloin with sautéed garlic and rosemary potatoes and rocket

*Add Garlic butter / Mushroom sauce / Gorgonzola sauce each 2.00*

### Pan Fried Sea Bass Fillets 15.95

Served on a tomato & white wine salsa with sautéed garlic potatoes

### 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

### Risotto ai Funghi HERITAGE DISH 13.25

A mix of porcini, oyster & shiitake mushrooms with garlic

*Add Truffle oil for 1.25  / Add Chicken for 2.75*

### Chicken & Pesto Risotto 13.95

Chicken, spinach and pesto with Parmigiano-Reggiano shavings

## SIDES

### Pan Fried New Potatoes 3.45

Garlic and rosemary

### Tenderstem Broccoli 3.95

Chilli, garlic and toasted almonds

### Green Beans 3.45

### Spinach 3.45

### Tomato Salad 3.75

With red onion and a balsamic dressing

### Mixed Salad 4.45

Mixed leaves with yellow peppers, tomatoes, red onion, tenderstem broccoli and semi dried tomatoes, finished with a balsamic dressing

### Green Salad 3.95

Baby gem & rocket leaves with Parmigiano-Reggiano shavings, finished with a balsamic dressing

## DESSERTS

### Panna Cotta 6.25

Vanilla panna cotta with raspberry coulis

### Formaggi 7.95

Italian fine cheeses from our deli with truffle honey and walnuts. Taleggio, Gorgonzola Verde, Parmigiano-Reggiano

# GLUTEN-FREE BREAKFAST

## Carluccio's

### SIGNATURE

#### Traditional

Your choice of eggs with pan-fried pancetta, sautéed mushrooms, slow roasted tomatoes and toasted gluten-free bread

9.25

#### Vegetarian (V)

Your choice of eggs with smashed avocado, sautéed mushrooms, slow roasted tomatoes, pumpkin seeds and toasted gluten-free bread

9.25

#### Vegan (V) (VG)

Smashed avocado, pumpkin seeds, sautéed potatoes, spinach and slow roasted tomatoes

9.25

### EGGS

#### Benedict

Roast ham with poached eggs and hollandaise on toasted gluten-free bread

8.75

#### Royale

Smoked salmon with poached eggs and hollandaise on toasted gluten-free bread

9.25

#### Florentine (V)

Spinach with poached eggs and hollandaise on toasted gluten-free bread

7.95

#### Avocado & Poached Eggs (V)

Smashed avocado with poached eggs and pumpkin seeds on gluten-free bread

7.95

*Add Smoked salmon / Pan fried pancetta each 2.00*

#### Classic Eggs (V)

Your choice of eggs on toasted gluten-free bread

5.95

*Add Pan fried pancetta / Smoked salmon / Sautéed mushrooms (V) each 2.00*

### GO MAGNifico!

11.50 per person

Any signature or eggs breakfast with a tea or coffee and a juice

We are passionate about good food, that's why the eggs we use are always free range

### SIDES

#### Sautéed Mushrooms (VG)

2.00

#### Smashed Avocado (VG)

2.00

#### Smoked Salmon

2.00

#### Spinach (VG)

2.00

#### Pan Fried Pancetta

2.00

#### Slow Roasted Tomatoes (VG)

2.00

### JUICES & SMOOTHIES

#### Fresh Orange / Fresh Apple / Fresh Lemonade

3.00

#### Pago Peach / Pago Cranberry / Spiced Tomato

2.95

#### Red Berry Smoothie

3.95

#### Mango Passion Fruit Smoothie

3.95

### DRINKS

#### Peach Bellini

Peach juice, peach liqueur and Prosecco

7.25

#### Mimosa

Prosecco and fresh orange juice

7.25

#### Bloody Mary

Spiced tomato juice with Ketel One Vodka garnished with a celery stick

8.00

(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



accredited by

coeliac UK  
the world's gluten free

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](http://carluccios.com/tippingpolicy)

Prices shown are inclusive of VAT at current rate

[carluccios.com](http://carluccios.com)

JUL20UK