



# Carluccio's

## Deli & Dining

*We're noisy about food.  
We taste it, try it and argue  
about it, until it's just right.  
But we don't mess around  
with it: we cook by Antonio's  
motto, MOF MOF. Minimum  
of fuss, maximum of flavour.*

*It's the Italian way & it's how  
we've worked since 1999.*

*And because good food  
starts with good ingredients,  
our food shop is stocked  
with staples and regional  
specialities, all sourced from  
Italian producers.*



*We are founding members of  
the Sustainable Restaurant  
Association and proud to be  
awarded their highest award  
of 3 stars for the work we  
have done to improve how we  
interact with the environment.*



*Gluten free and dairy free  
menus are available*

*Please note that some of our cooking  
equipment may be used for non-vegetarian  
dishes. 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*

## STUZZICHINI *While You Decide*

### FOCACCIA

Freshly baked in house each  
morning with 00 Italian flour

**Traditional with extra virgin  
olive oil 3.75** (V) (VG)

**Garlic 4.25** (V)

**Garlic with provolone cheese  
4.75**

### BREAD TIN

A selection of our favourite breads  
from the deli **3.95** (V)

### MIXED OLIVES

Mixed marinated green and black  
pitted olives **2.95** (V) (VG)

### NOCELLARA OLIVES

Giant green Sicilian olives, unpitted  
**3.50** (V) (VG)

## ANTIPASTI *Starters*

### ZUPPA DI FUNGHI

Porcini broth, mushrooms,  
pancetta, cream, focaccia  
**5.95** (VO)

### CALAMARI FRITTI

Squid rings in light batter, lemon  
mayonnaise **6.75/12.75**

### PRAWNS MARINARA

Prawns, white wine, baby plum  
tomatoes, chilli, fennel seeds,  
tomato & basil sauce, grilled  
ciabatta **7.50**

### TOMATO BRUSCHETTA

Yellow cherry, baby plum and beef  
tomatoes, extra virgin olive oil,  
baby basil, garlic, grilled ciabatta  
**5.50** (V) (VG)

### MUSHROOM BRUSCHETTA

Mushrooms, baby spinach, garlic,  
chilli, grilled ciabatta **6.25** (V) (VG)

### CRAB BRUSCHETTA

White Devon crab, frisée lettuce,  
tomato, courgette, lemon dressing,  
grilled ciabatta **7.75**

### CHICKEN LIVER PÂTÉ

Smooth pâté, red onion  
marmalade, grilled ciabatta **6.50**

### BURRATA & PROSCIUTTO

Burrata, 14-month aged  
prosciutto, aged balsamic vinegar,  
pane carasau **6.50**

### SICILIAN ARANCINI

Two crispy rice balls – buffalo  
mozzarella & basil; provolone  
cheese, beef ragù & peas.  
Pepolata sauce **5.95**

### INSALATA CAPRESE

Buffalo mozzarella, beef tomatoes,  
basil, extra virgin olive oil, black  
olives **6.50**

### INSALATA DI RICOTTA E ZUCCHINE

Baked ricotta, yellow courgette,  
pickled fennel, rocket, baby  
spinach, frisée lettuce, soya  
beans, peas, basil, pesto &  
lemon dressing **5.95** (V)

## CONTORNI *Sides*

**ROSEMARY & GARLIC  
ROASTED POTATOES  
3.50**

### BROCCOLINI

Chilli, garlic, toasted almonds  
**3.95** (V) (VG)

**GREEN BEANS 3.50** (V) (VG)

**SPINACI 3.50** (V) (VG)

**ZUCCHINE 3.50** (V) (VG)

**GARLIC FOCACCIA 4.25** (V)

**Aperol Spritz 6.95**

**Malfy G&T 6.50**

**Prosecco S Sara 125ml 5.30**

**Seedlip & Tonic 4.50**

## TAGLIERI *To Share*

### VERDURE BOARD

Roasted peppers, baby  
peppers with pesto, red onion  
marmalade & ricotta bruschetta,  
artichokes, balsamic onions,  
caponata, green beans, olives,  
caperberries, focaccia  
**14.50** (V) (VO)

### SALUMI BOARD

Mortadella, 14-month aged  
prosciutto, salami ventricina  
Abruzzese, soppressa  
al finocchio, prosciutto  
cotto, salami Aquila, olives,  
caperberries **14.75**

### GRANDIOSO BOARD

Mortadella, 14-month aged  
prosciutto, salami ventricina  
Abruzzese, soppressa al  
finocchio, prosciutto cotto,  
salami Aquila, chicken liver  
pâté bruschetta, caponata  
bruschetta, Parmigiano  
Reggiano, baby peppers with  
pesto, artichokes, green  
beans, balsamic onions, olives,  
caperberries **17.50**

### INSALATA MISTA

Baby gem, peppers, baby plum  
tomatoes, red onion, balsamic  
dressing **3.95** (V) (VG)

### INSALATA VERDE

Mixed leaves, Parmigiano Reggiano,  
balsamic dressing **4.50** (VO)

## PASTA

**GEMELLI PASTA**  
*Literally translated as 'twins',  
it looks like two pieces of  
pasta intertwined to  
embrace the sauce*



### GEMELLI ALLA LUGANICA

Spicy Luganica sausage & tomato  
ragù, cheese, gemelli pasta **12.50**

### GEMELLI ALLA PRIMAVERA

Courgette, artichoke, spring onion,  
peas, soya beans, mint, parsley,  
lemon, artichoke sauce,  
tomato pesto, almond flakes,  
gemelli pasta **11.75** (V) (VG)

### RAVIOLI SPINACI E RICOTTA

Spinach & ricotta parcels,  
sage & butter sauce **10.50** (V)

### SEAFOOD LINGUINE

Prawns, mussels, squid,  
bottarga, tomato, crab & chilli  
sauce, baby plum tomatoes,  
basil, linguine **14.75**

### CRAB & LANGOUSTINE TAGLIOLINI

White Devon crab, langoustine  
tails, courgette, white wine, chilli  
oil, lemon, spring onion, garlic  
& herb breadcrumbs, fresh egg  
tagliolini ribbons **15.95**

### TAGLIOLINI ALLA NAPOLETANA

Chicken thigh, baby plum &  
yellow tomatoes, anchovies,  
olives, capers, garlic, basil,  
white wine, garlic & herb  
breadcrumbs, fresh egg  
tagliolini ribbons **12.50**

### LASAGNA TRADIZIONALE

Beef & tomato ragù, cheese,  
béchamel sauce, egg pasta **10.95**

### SPAGHETTI CARBONARA

Eggs, Grana Padano cheese,  
guanciale, black pepper,  
spaghetti **10.50**

### PENNE GIARDINIERA

Courgette, spinach balls, chilli,  
garlic, cheese, giant Pugliese  
penne **10.50** (V)

*A discretionary donation of 50p is  
made to Action Against Hunger on your  
behalf. You have raised over £1.9 million  
so far - thank you*

### CAULIFLOWER ORECCHIETTE

Cauliflower, baby spinach,  
chilli, capers, turmeric,  
garlic & herb breadcrumbs,  
orecchiette pasta **10.95** (V) (VG)

### RISOTTO AI FUNGHI

Porcini, chestnut, oyster,  
shiitaki, shimenji, baby king  
oyster & closed cup mushrooms,  
garlic **12.95** (V)  
Add truffle oil for **1.00** (V)  
Add chicken for **2.50**



## SECONDI Mains

### CHICKEN MILANESE

Chicken breast, rosemary & Grana  
Padano breadcrumbs, mixed  
leaves, baby plum tomatoes,  
mustard dressing **12.95**

### ZUCCHINE RIPIENE

Yellow & green courgettes stuffed  
with olives, breadcrumbs, capers,  
tomato, spring onion, basil, baked  
ricotta. Pepolata sauce **11.75** (V) (VG)

### CHICKEN SALTIMBOCCA

Chicken escalope, 14-month aged  
prosciutto, sage, white wine sauce.  
Roasted potatoes, pesto & rocket  
**15.50**

### MINUTE STEAK

Steak, green salad,  
Parmigiano Reggiano **11.75**

### SIRLOIN ALLA GRIGLIA

Dry aged, 8oz\* Casterbridge  
sirloin, rosemary & garlic roasted  
potatoes **19.50**

### LAMB ARROSTICINI

Lamb skewers, sweet & sour  
peppers with almonds & raisins  
**15.50**

### SEA BASS

Sea bass fillets, roasted potatoes,  
tomato & white wine salsa **15.75**

*REGIONAL SPECIALITY  
A Sicilian favourite  
over the summer;  
Muddica is local slang  
for the breadcrumbs  
it's cooked in*

### SWORDFISH MUDDICA

Swordfish, herb & parmesan  
breadcrumbs, courgette, green  
beans, rocket, Parmigiano  
Reggiano **15.75**

## INSALATE Salads

### POLLO E VERDURE

Chicken breast, green beans,  
baby potatoes, baby spinach,  
red onion, frisée lettuce,  
rocket, chives, spring onion,  
dried tomatoes, garlic & herb  
breadcrumbs, balsamic  
dressing **10.95**

### RICOTTA E ZUCCHINI

Baked ricotta, yellow courgette,  
pickled fennel, rocket, baby  
spinach, frisée lettuce, soya  
beans, peas, basil, pesto & lemon  
dressing **10.95** (V)  
Add chicken for **2.50**

### RISO NERO

Black rice, tenderstem broccoli,  
golden beetroot, pickled carrot,  
yellow courgette, mixed leaves,  
soya beans, peas, chick peas,  
basil & chilli vegan mayonnaise  
**10.95** (V) (VG)  
Add chicken for **2.50**

### ABRUZZESE SALAD

Italian flaked tuna, buffalo  
mozzarella, green beans,  
peppers, baby plum tomatoes,  
mixed leaves, baby potatoes,  
anchovy, soft-boiled egg,  
croutons **10.95**

(V) = Vegetarian (VG) = Vegan (VO) = Can be made vegetarian or vegan

## SPUMANTI Sparkling

GLASS 125ml / BOTTLE

**PROSECCO, SANTA SARA,**  
VENETO 5.30 / 25.50  
Fine bubbles, dry and delicate

**ROSE PROSECCO, SANTA SARA,**  
VENETO 5.70 / 26.95  
Pink fruit - raspberries, cherries & strawberries

**LAMBRUSCO, VECCHIA MODENA,**  
CHIARLI EMILIA ROMAGNA 30.00  
Dry sparkling red in the proper, traditional Lambrusco style. Strawberries and wild berries

**FRANCIACORTA DOCG,**  
BERLUCCHI BRUT 25,  
LOMBARDIA 38.00  
Italy's answer to Champagne - a Blanc de Blancs made using the champenoise production method, with the classic full, elegant style

## BEER & CIDER

**PERONI NASTRO AZZURRO 5.1%**  
330ml 4.30 660ml 7.00

**PERONI GRAN RISERVA 6.6%**  
500ml 6.95

**GLUTEN FREE PERONI NASTRO AZZURRO 5.1%** 330ml 4.30

PERONI AMBRA 6% 330ml 6.00  
Flavoured with chinotto, a rare citrus fruit from Liguria

**BIONDA TRENTINA 4.7%**  
330ml 4.95  
Pilsner-style craft lager from the Dolomites

**MELCHIORI BIAVA BLANCHE 4.9%** 330ml 4.95  
White craft beer brewed with coriander, elderflower & dandelion

**ANGIOLETTI SECCO CIDER 5%**  
500ml 5.95  
Craft cider made only with apples from the Dolomites

*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 and any optional service charge go to the team without deduction. Prices for customers seated in the restaurant include VAT. We accept cash, Visa, Mastercard, Amex and Maestro but not cheques.*

*Carluccio's, 35 Rose Street, London, WC2E 9EB.*

## BIANCHI White

GLASS 175ml / 250ml / BOTTLE

### Light

**PINOT GRIGIO, SERRA DI PAGO,**  
VENETO 5.40 / 7.20 / 19.50  
Easy drinking, fresh and fruity

**SICANI BIANCO, SETTESOLI,**  
SICILY 4.50 / 6.00 / 15.95  
Citrusy and refreshing

**SAUVIGNON BLANC, LALUNA,**  
VENETO 5.40 / 7.20 / 19.50  
Crisp and refreshing with stone fruit and lime flavours

### Fruity

**PECORINO, AMODO, ABRUZZO**  
5.70 / 7.80 / 20.95  
A dry white with floral nose & exotic fruit flavours

**LA SEGRETA, 'IL BIANCO'**  
PLANETA, SICILY  
6.10 / 8.40 / 22.50 VG  
Aromatic and fresh with tropical fruit flavours. Made with Grecanico grapes

**VERMENTINO BELGUARDO,**  
MAZZEI, TUSCANY  
7.25 / 9.75 / 27.50  
Peach and exotic fruit with a mineral, slightly salty taste. One of Italy's most popular grapes

### Smooth

**GAVI, VIA DELFINI, PIEDMONT**  
6.50 / 8.80 / 24.00  
Refined and elegant with floral and peachy flavours

**CHARDONNAY, CORTE VIGNA,**  
VENETO 4.95 / 6.80 / 17.50  
Unoaked with a nose of fresh gooseberry

## ROSATI Rosé

GLASS 175ml / 250ml / BOTTLE

**BENDICÒ, SETTESOLI, SICILY**  
5.20 / 6.95 / 18.50  
Light and fruity with a crisp finish

**PINOT GRIGIO, SERRA DI PAGO,**  
VENETO 5.85 / 8.10 / 21.95  
Fresh and delicate with red berry flavours

**You can also enjoy any of the wines from our deli with a £7.50 corkage charge**

## ROSSI Red

GLASS 175ml / 250ml / BOTTLE

### Fruity

**MERLOT CORVINA, SARTORI,**  
VENETO 5.40 / 7.20 / 19.50  
An elegant and easy drinking Merlot-Corvina blend

**NERO D'AVOLA, MANDRAROSSA,**  
SICILY 5.20 / 6.95 / 18.50  
Dark fruit, spice and vanilla from Sicily's signature red grape

**VALPOLICELLA, VILLA BARBARO, VENETO**  
5.40 / 7.20 / 19.50 VG  
Delicate and fruity. A blend of Corvina and Rondinella grapes

**LA SEGRETA, 'IL ROSSO', PLANETA, SICILY**  
6.10 / 8.40 / 22.50 VG  
Strawberries, spice, soft tannins - fresh yet intense

### Hearty

**SICANI ROSSO, SICILY**  
4.50 / 6.00 / 15.95  
A medium-bodied, versatile red

**BARBERA, BRICOTONDO,**  
PIEDMONT 6.50 / 8.80 / 24.00  
Silky smooth with a rich undertone of berries and Morello cherry

**CHIANTI CLASSICO RISERVA 'SER LAPO' MAZZEI, TUSCANY**  
7.40 / 9.90 / 28.00  
A classic Chianti from the Mazzei family. Bittersweet flavours, full-bodied

### Bold

**MONTEPULCIANO D'ABRUZZO, CONTRI, ABRUZZO**  
4.95 / 6.80 / 17.50 VG  
Warming, rich and full-bodied, with a hint of spice

**BAROLO DOCG, RIVA LEONE, PIEDMONT 36.00 VG**  
Rich and full-bodied but elegant. Earthy, with notes of chocolate and violet

## SPIRITS

**WITH FEVER TREE MIXER**  
50ml 5.95  
Campari / Rum / Aperol / Vodka / Whisky

**STRAIGHT 50ml 5.95**  
Limoncello / Grappa / Sambuca / Strega / Amaro / Brandy / Tia Maria / Frangelico / Disaronno Amaretto

## SPRITZ

**APEROL SPRITZ 6.95**  
Aperol, prosecco, soda

**CYNAR SPRITZ 6.95**  
Cynar Amaro, prosecco, soda

**SICILIAN SPRITZ 6.95**  
Tanqueray gin, limoncello, lemonade, prosecco

**CRODINO SPRITZ 3.95**  
Crodino, soda. *Non-alcoholic*

## G&Ts

**MILANESE G&T 7.50**  
Tanqueray gin, Campari, Fever Tree Mediterranean tonic, lime

**MALFY G&T 6.50**  
Malfy Italian gin, Fever Tree Mediterranean tonic

**TANQUERAY 6.25**  
Tanqueray gin, Fever Tree tonic of your choice

**GORDON'S PINK 6.25**  
Gordon's Pink gin, Fever Tree Light tonic

## CLASSIC

**NEGRONI 7.25**  
Campari, Martini Rubino vermouth, Tanqueray gin, orange

**BELLINI 6.25**  
Peach juice, peach liqueur, prosecco

**SOFIA 7.50**  
Tanqueray gin, rosemary, botanicals, soda. Savoury and aromatic, it's named after Antonio's pet pig. Great with salumi

**ESPRESSO MARTINI 6.95**  
Espresso, Ketel One vodka, Frangelico

**SEEDLIP & TONIC 4.50**  
Seedlip's Garden 108, Fever Tree tonic. *Non-alcoholic*

## SOFT DRINKS

**JUICES**  
Fresh orange / Fresh apple 2.95  
Fresh lemonade / Peach / Cranberry / Spiced tomato 2.70

**SAN PELLEGRINO 2.70**  
Lemon / Orange / Mint & lemon / Pomegranate & orange

**SAN PELLEGRINO ICED TEA 2.95**  
Organic peach iced tea

**BOTTLED WATER 500ml 2.60**  
San Pellegrino Sparkling / Acqua Panna Still

**COCA COLA 2.85**

**DIET COKE 2.70**