

CHEF'S SPECIALS

4TH JANUARY - 22ND JANUARY

APERITIVO

SEEDLIP GARDEN & TONIC

The world's first non-alcoholic spirit – a fresh blend of botanicals and herbs served with Fever Tree Naturally Lighter tonic. **£4.50**

NO.1 ROSEMARY WATER

Inspired by the Italian town of Acciaroli where 10% of residents live to over 100! Sparkling mineral water infused with natural rosemary extract. **£3.50**

VERMOUTH & TONIC

Martini Riserva Rubino, Fever Tree Mediterranean tonic, lime. **£5.95**

SPECIAL WINES

BARBARESCO, RIVE LEONE, PIEMONT £5.80/£8.00/£21.50

A rich, fruity and spicy 'baby-Barolo'.

UNOAKED CHARDONNAY, MANDRAROSSA, SICILY £5.80/£8.00/£21.50

A fresh, crisp and versatile white.

SIDES

ROSEMARY & GARLIC ROASTED POTATOES £3.50

BROCCOLINI £3.95 V VG

GREEN BEANS £3.50 V VG

SPINACI £3.50 V VG

INSALATA MISTA £3.95 V VG

INSALATA VERDE £4.50 VO

STARTERS

RISOTTO ROSA

Beetroot and radicchio risotto served with goat's cheese and a drizzle of truffle honey. **£7.50** V

CALAMARI GRIGLIATI

Chargrilled squid drizzled with mint oil, served with samphire, lemon zest, salad leaves and mint. **£7.50**

MAINS

STUFATO DI PESCE

A spicy stew of cod, prawns, mussels and clams in a tomato & fresh fennel sauce. Served with grilled ciabatta. **£15.95**

SPAGHETTI DI ZUCCA E CAVOLO NERO

Whole wheat spaghetti served in a butternut squash sauce with kale tossed in chilli and garlic and finished with toasted hazelnuts and crispy sage leaves. **£11.50** V VG

DESSERTS

COPPA DI YOGHURT & CARMELLO

Soft caramised apple with rosemary served with mascarpone yoghurt and drizzled with salted caramel. Finished with extra virgin olive oil, toasted hazelnuts and a sprig of rosemary. **£5.75** V

CARLUCCIO'S PANETTONE

Our award-winning panettone drizzled with a Vin Santo syrup and served with vanilla ice cream. **£6.25** V

V = Vegetarian VG = Vegan VO = Can be made vegetarian or vegan, please ask your server

Carluccio's
Deli & Dining

BOOK
NOW