

BEVANDE *Drinks*

SAN PELLEGRINO MINERAL WATER 500ml	£2.25
FRESH JUICES	£2.30
FRESH LEMONADE	£2.30
LEMON OR COFFEE GRANITA Traditional iced drinks.	£2.95
COCA COLA, DIET COKE	£2.05
CAMPARI with soda or orange.	£5.00
CAMPARI SODA MINI BOTTLE	£3.25
SPIRITS sold in large 50ml measures	FROM £5.25
GRAPPA • AMARETTO • KAHLUA • STREGA • SAMBUCA • AMARO • WHISKY • BRANDY • GIN • RUM • VODKA • FRANGELICO	
LIMONCELLO	£4.50
Traditional lemon flavoured liqueur served straight from the freezer.	
PERONI BEERS	
Peroni Nastro Azzurro 5.1% ABV	£3.50
Peroni Red 4.7% ABV	£3.30
Gran Riserva 6.6% ABV	£3.95

CAFFÈ *Coffee*

Our coffee is exclusively roasted and blended in Italy. Please choose which of our blends you would prefer: Napoli – Arabica with a characterful kick of Robusta, or Milano – smooth and sweet roast based mainly on Arabica beans.

CAPPUCCINO	£2.15
ESPRESSO	£1.70
DOUBLE ESPRESSO	£2.00
RISTRETTO	£1.70
CAFFÈ LATTE	£2.15
ESPRESSO MACCHIATO	£1.70
CIOCCOLATA	£2.15
CIOCCOLATA FIORENTINA	£1.85

Thick drinking chocolate served in an espresso cup.

BICERIN	£2.70
A traditional drink from Torino – espresso coffee, Florentine drinking chocolate and cream. Served in small jugs for you to mix yourself.	

TÉ E TISANE TEA All organic	£1.75
ENGLISH BREAKFAST • EARL GREY • CAMOMILE • PEPPERMINT • LEMON • GREEN • FRESH MINT	

SPUMANTE

Sparkling Wine

PROSECCO BRUT, VENETO

The grapes for this lightly sparkling wine are carefully grown on the Dolomiti ridges in the Valdobbiadene area of Veneto. Dry and crisp.

GLASS £4.60 BOTTLE £22.00

BRUT DI PINOT NERO ROSÉ, RUGGERI, VENETO

Produced from the region's leading Prosecco making family, this fragrant and fruity pink fizz is perfect for a celebration or to enjoy 'al fresco' on a sunny day.

BOTTLE £25.00

VINO DA DESSERT

Dessert Wine

VIN SANTO E CANTUCCI

Our own Tuscan Vin Santo with honey and almond cantucci biscuits for dipping.

GLASS (50ml) £5.25
BOTTLE (375ml) £20.00

In Tuscany, meals end simply with crunchy Cantucci biscuits dipped in a glass of strong, sweet wine, Vin Santo. Made from the local Trebbiano and Malvasia grapes, which have been dried to concentrate the sugars in the fruit, Vin Santo is now popular throughout Italy and beyond.



Vespa TRASPORTI – PIAGGIO
VESPA LX50CC £1,958
Fully automatic scooter.
Carefully made and imported from Italy.

VINI BIANCHI *White Wines*

SICANI BIANCO, CANTINE SETTESOLI, SICILIA

A blend of the native Sicilian Inzolia and Trebbiano grapes. Fresh and crisp.

GLASS £3.95 / £4.95 BOTTLE £12.95

VERDICCHIO CLASSICO, UMANI RONCHI, MARCHE

Grown on the Adriatic Coast with crisp, dry flavours of citrus.

GLASS £4.15 / £5.40 BOTTLE £14.25

FIANO, MANDRAROSSA, SICILIA

A Gold Medal winning Southern Italian variety, aromatic and fruity.

GLASS £4.45 / £5.90 BOTTLE £15.75

PINOT GRIGIO, SERRA DI PAGO, VENETO

Produced by a leading cantina in Veneto. Fresh and fruity.

GLASS £4.50 / £6.10 BOTTLE £16.50

OUR SELECTION

FRASCATI SUPERIORE 'CRIO', SAN MARCO, LAZIO

Perfect with antipasti, pasta and white meats – a great all-rounder

A stunning example of this Italian classic – medium bodied with smooth fruit flavours and a fresh finish.

GLASS £4.95 / £6.50 BOTTLE £18.50

PECORINO 'GOLDEN FLEECE', UMANI RONCHI, ABRUZZO

A fresh and zesty white wine made on the Adriatic Coast from the fantastic local variety of Pecorino grape.

GLASS £5.40 / £7.15 BOTTLE £21.00

GAVI DI GAVI, 'LA MINAIA', PIEMONTE

Produced from Cortese grapes in the chalky soils around Alessandria near the Ligurian border. Crisp and dry with flavours of green apple.

GLASS £5.95 / £8.25 BOTTLE £25.00

SAUVIGNON BIANCO, 'PRAIL PRAEDIUM', COLTERENZIO 2008, ALTO ADIGE

A fresh, crisp sauvignon from North East Italy's leading producer.

BOTTLE £27.50

PINOT BIANCO, JERMANN, 2008, FRIULI VENEZIA GIULIA

An elegant, refined white from visionary award-winning producer Silvio Jermann, only ever produced in very small volumes.

BOTTLE £32.00

VINI ROSÉ *Rosé Wines*

SILVIUM, BOTROMAGNO, PUGLIA

EXCLUSIVELY IMPORTED FOR CARLUCCIO'S

Produced from Montepulciano grapes grown in Gravina.

Rich and fruity with a crisp finish.

GLASS £4.85 / £6.40 BOTTLE £17.50

PINOT GRIGIO, 'RAMATO' PUIATTINO, FRIULI

Harvested by hand in the Le Zuccole area of the Isonzo del Friuli. The name translates as 'coppered' to reflect the colour of the wine.

Refreshing and delicate.

GLASS £5.75 / £7.10 BOTTLE £21.50

VINI ROSSI *Red Wines*

SICANI ROSSO, CANTINE SETTESOLI, SICILIA

A blend of the native Sicilian varieties Nero Mascalese and Nero D'Avola.

Spicy and rich.

GLASS £3.95 / £4.95 BOTTLE £12.95

MONTEPULCIANO D'ABRUZZO, UMANI RONCHI, ABRUZZO

Grown along the length of the Adriatic Coast of Abruzzo.

Spicy and full bodied.

GLASS £4.15 / £5.40 BOTTLE £14.25

NERO D'AVOLA, MANDRAROSSA, SICILIA

Grown in selected vineyards in North West of Sicily, this indigenous variety is typically Sicilian with warm flavours of plum, damsons and spice.

GLASS £4.45 / £5.90 BOTTLE £15.75

VALPOLICELLA, VALPANTENA, VENETO

A blend of Corvina and Rondinella grapes from the Valpolicella DOC zone.

Light and fruity.

GLASS £4.50 / £6.10 BOTTLE £16.50

SALICE SALENTINO RISERVA, CANDIDO 2005, PUGLIA

Made from Negroamaro grapes, aged in large oak casks.

Rich, complex and full bodied.

GLASS £5.10 / £6.65 BOTTLE £19.00

BARBERA, 'BRICOTONDO', FONTANAFREDDA 2008, PIEMONTE

Made from grapes selected from across Piemonte. Medium bodied and spicy with rich cherry flavours.

GLASS £5.40 / £6.95 BOTTLE £21.00

OUR SELECTION

CHIANTI CLASSICO RISERVA, 'SER LAPO', MAZZEI 2006, TOSCANA

Ser Lapo, an early ancestor of our friends, the Mazzei family, who produce this wine, is said to be the first to name a wine "Chianti" in the 14th Century. Our Chianti Classico is named after him.

A rich, intense Chianti from this world-class producer. The wine has been oak-aged for a minimum of 12 months. Flavours of black cherries and red berries.

GLASS £5.95 / £8.50 BOTTLE £25.00

PINOT NERO, 'RED ANGEL', JERMANN 2006, FRIULI VENEZIA GIULIA

A smooth, fruity red with flavours of blueberry and redcurrant.

Hand picked grapes and traditional vinification produce a Pinot Noir that ranks alongside well known French and New Zealand wines.

BOTTLE £30.00

AMARONE, LE VIGNE 2006, VENETO

An intense full bodied classic with flavours of cherry and dried fruit.

Semi-dried grapes produce the unique intense flavours of what is regarded by many as the 'king' of Italian wines.

BOTTLE £36.00

VINTAGES ARE SUBJECT TO AVAILABILITY

STILL WINE SERVED IN 175ml AND 250ml GLASS SIZES

PLEASE ASK FOR OUR SPECIAL WINES



WE ARE OPEN EVERY DAY FOR BREAKFAST, LUNCH AND DINNER

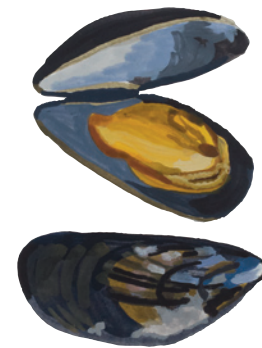
Prices for customers seated in the restaurant include VAT. We accept cash, Visa, Mastercard, Amex and Maestro but not cheques. All tips go to staff without deduction. An optional service charge of 12.5% will be added to parties of 8 or more. Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in our menu items. Please ask about any other special dietary requirements. Carluccio's, 35 Rose Street, Covent Garden, London, WC2E 9EB e-mail: theoffice@carluccios.com

STUZZICHINI *Italian Canapés*

FOCACCIA ALL'AGLIO Chargrilled garlic bread.	£3.50
FOCACCIA AL FORMAGGIO Chargrilled garlic bread topped with Provolone cheese.	£3.90
PROSCIUTTO E PARMIGIANO Parma ham wrapped grissini and Parmesan pieces served with our aged balsamic vinegar.	£4.95
SAVOURY BREAD TIN Our own focaccia, grissini, Ligurian ciappe and sliced breads served with either butter or extra virgin olive oil.	£3.50
FOCACCIA Freshly baked Ligurian bread made with olive oil.	£1.75
BOWL OF OLIVES	£2.60

LE COZZE

Used abundantly in Italian cuisine, mussels are most commonly cooked in a little white wine with pepper, parsley, garlic and sometimes chilli, or they may be sprinkled with garlic and breadcrumbs and baked. They are especially common in southern Italy and in the Venetian lagoon, where they are grown on long ropes hanging from wooden frames.



PRIMI *First Courses*

ZUPPE Soup

PASTA E FAGIOLI £4.60
A thick soup of pasta, creamy borlotti beans and vegetables with extra virgin olive oil.

ZUPPA DI FUNGHI CON PANCETTA £4.60
A rich soup of mushrooms and Italian bacon, served with our focaccia bread.

ANTIPASTI

ANTIPASTO MASSIMO! £10.95
Large Mixed Antipasto for two
Focaccia, Napoli and Milano salami, roast ham, stuffed chicken, fresh green bean salad with mint, caponata, oven-roasted tomatoes, peppers and olives.

ANTIPASTO DI VERDURE £10.95
Large Mixed Antipasto for two
Roasted halved peppers filled with pesto, fresh green bean salad with mint, caponata, oven-roasted tomatoes, buffalo mozzarella, artichokes and rustica olives.
(Individual portion available on request £6.95)

BRUSCHETTA £4.95
Fresh ripe tomatoes with oregano, basil, roasted yellow peppers and extra virgin olive oil on a slice of toasted Italian bread rubbed with garlic.

COZZE E VONGOLE £6.25 / £9.50
Steamed fresh mussels and whole clams with white wine, fresh chilli and garlic.

INSALATA DI MOZZARELLA £5.35
Fresh buffalo mozzarella served with fresh tomatoes, basil leaves, focaccia and black olives.

CALAMARI FRITTI £5.95
Rings of deep fried calamari served with lemon.

PIATTO DI PROSCIUTTO £5.95
A plate of long cured Parma ham.

ARANCINI DI RISO SICILIANI £5.50
Two crispy deep fried rice balls. One filled with melting mozzarella and one with meat ragù. Served with pepolata – red pepper sauce.

INSALATE Salads

INSALATA 'NICOISE' £7.25
Traditional salad of tuna, green beans, vine tomatoes, new potatoes, anchovy fillets and free range boiled egg dressed with vinaigrette.

INSALATA CONTADINA CON ANATRA £7.50
Smoked duck breast, green beans, potatoes, red onion and roasted peppers with a balsamic dressing.

INSALATA DI PRIMAVERA £7.50
Sautéed pancetta, gorgonzola cheese and walnuts with rocket, spinach and radicchio leaves.

PEPERONI E CAPRINO £7.50
Soft goat's cheese, roasted red pepper and pine nuts on balsamic dressed mixed leaves.

PASTA *Pasta Dishes*

PENNE GIARDINIERA £7.95
Our own Pugliese penne with courgette, chilli, and deep fried spinach balls with parmesan and garlic.



Every Penne Giardiniera includes a discretionary contribution of 50p to Action Against Hunger made on your behalf. Over £380,000 has been raised since August 2007, to support the charity which helps families in distressed areas feed their children and build a sustainable future.

PASTA CON FUNGHI £7.75
Our own egg pappardelle with a mix of shiitake, oyster, porcini and button mushrooms.

PASTA ALLA PUTTANESCA £7.50
Small pasta tubes with a traditional spicy sauce of tomatoes, olives, capers and anchovies.

LINGUINE AI FRUTTI DI MARE £10.50
Linguine pasta with squid rings, mussels and prawns with garlic, herbs and chilli.

PENNE ALLA LUGANICA £7.95
Tubes of pasta with a rich and spicy Italian sausage sauce.

LASAGNA TRADIZIONALE £8.35
Layers of egg pasta with tomato, ground beef and lamb and béchamel sauce.

TORTELLONI DI ZUCCA £8.95
Handmade fresh tortelloni filled with roasted pumpkin and ricotta cheese served with butter and sage.

SPAGHETTI ALLE VONGOLE IN BIANCO £9.10
Neapolitan spaghetti with whole fresh clams, garlic, herbs and chilli.

GNOCCHI DI PATATE CON SPINACI E GORGONZOLA £7.95
Fresh potato gnocchi with a gorgonzola and spinach sauce.

RAVIOLI £7.75
Homemade delicate ravioli filled with spinach and ricotta, served in the traditional way with butter and sage.

Gluten free menu available on request. Please ask your waiter.



LA ZUCCA

Widely used in Italy, pumpkin goes very well with lots of different flavours. It can be used to fill pasta or make gnocchi, added to risottos, gratins and soups, or simply roasted and served as a side dish.

SECONDI *Main Courses*

MILANESE DI POLLO £10.25
Breast of chicken flattened, bread-crumbed and fried, served with a green salad.

SPEZZATINO DI MAIALE CON POLENTA £11.75
A rich pork stew with white wine, red and yellow peppers, garlic and tomato, served with grilled polenta slices

OSSOBUCO ALLA MILANESE £13.95
Braised shin of veal with tomato sauce, served with a creamy saffron risotto.

BRANZINO CON SALSA E PATATE £11.95
Fillet of sea bass pan-fried with a tomato salsa and sautéed potatoes.

AGNELLO ALLA GRIGLIA £11.95
Chargrilled English lamb leg steak, served with a mix of sautéed peppers, tomatoes and olives.

BISTECCA DI BUE CON PATATE £14.95
10oz Bone in rib steak, chargrilled and served with rosemary potatoes and pepolata - red pepper sauce.

PANINI *Grilled Sandwiches*

FINOCCHIONA £6.50
Fennel flavoured Italian salami, tomato and fresh rocket leaves.

MOZZARELLA £6.50
Melted buffalo mozzarella, tomato and fresh basil pesto.

PARMA £6.50
Long cured ham, melted taleggio cheese and sun blushed tomatoes.

All served with a side salad.

CONTORNI *Side Dishes*

SPINACI Spinach sautéed with garlic. £2.50

PATATE Rosemary potatoes. £2.50

ZUCCHINI Courgettes pan-fried in butter. £2.50

INSALATA DI POMODORO Tomato and red onion salad. £2.50

FAGIOLINI A salad of green beans with mint and garlic. £2.50

INSALATA VERDE CON PARMIGIANO A salad of little gem lettuce, rocket and parmesan shavings. £3.95

INSALATA MISTA A mixed salad. £3.95

Carluccio's INVERNO WINTER

DOLCI, FORMAGGI E GELATI *Desserts, Cheese & Ice Creams*

To complete your meal, try one of our delicious desserts, cheeses and ice creams. Or perhaps a glass of our Vin Santo traditionally served with Cantucci biscuits.

Some of our favourites are...

PANNA COTTA £4.75
A delicious vanilla and rum flavoured set cream with candied orange peel.



We make this simple and traditional dish of 'cooked cream' every day in our kitchens using real vanilla pods and a delicate contrast of citrus.

TIRAMISÚ £4.95
Savoardi biscuits soaked in strong espresso coffee and coffee liqueur with mascarpone and chocolate.



Finger biscuits made with eggs, are the indispensable ingredient in creating tiramisu. Literally 'pick me up' – perhaps because of the combination of strong espresso coffee and sugar!

GELATI £3.75
Our own authentic "Gelati Artigianali" are made traditionally, have intense flavours and are served with a Carluccio's wafer.



Our artisanal ice cream is made to our own recipes by an Italian producer whose family first arrived in London from Ravello over 100 years ago. Like all our suppliers, they use traditional methods and the best natural ingredients.

**PLEASE ASK FOR OUR
FULL DESSERT MENU**