

BEVANDE *Drinks*

SAN PELLEGRINO MINERAL WATER 500ml	£2.35
FRESH JUICES	£2.30
FRESH LEMONADE	£2.30
COCA COLA, DIET COKE	£2.10
CAMPARI with soda or orange.	£5.00
CAMPARI SODA MINI BOTTLE	£3.25
SPIRITS sold in large 50ml measures	FROM £5.45
GRAPPA • AMARETTO • KAHLUA • STREGA • SAMBUCA • AMARO WHISKY • BRANDY • GIN • RUM • VODKA • FRANGELICO	
LIMONCELLO	£4.65
Traditional lemon flavoured liqueur served straight from the freezer.	
PERONI BEERS	
Peroni Nastro Azzurro 5.1% ABV	£3.60
Peroni Red 4.7% ABV	£3.40
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	£2.25
ESPRESSO	£1.80
DOUBLE ESPRESSO	£2.10
RISTRETTO	£1.80
CAFFÈ LATTE	£2.25
ESPRESSO MACCHIATO	£1.80
CIOCCOLATA	£2.25
CIOCCOLATA FIORENTINA	£1.95
Thick drinking chocolate served in an espresso cup.	
BICERIN	£2.80
A traditional drink from Torino – espresso coffee, Florentine drinking chocolate and cream. Served in small jugs for you to mix yourself.	
TÈ E TISANE TEA teapigs , All organic	£1.85
ENGLISH BREAKFAST • DARJEELING EARL GREY • LEMON • FRESH MINT PEPPERMINT • CHAMOMILE • MAO FENG GREEN TEA • ROOIBOS	

SPUMANTI

Sparkling Wines

MOSCATO D'ASTI 'LA CAUDRINA', ROMANO DOGLIOTTI, PIEMONTE

A delicate, light and fruity sparkling sweet wine from Asti. Perfect enjoyed with dessert.

GLASS £3.95 BOTTLE £19.95

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 £4.95 BOTTLE £24.00

COCKTAIL

Cocktails

BELLINI	£5.45
Prosecco with peach purée and peach liqueur, invented in Harry's Bar in Venice.	
SPRITZ	£5.45
The classic Italian aperitif of Campari and Prosecco.	
SANGUINELLO	£5.45
Vodka mixed with sparkling blood orange juice.	
TRAMONTO	£5.45
A refreshing blend of Campari and sparkling lemon. The name means 'Sunset'.	



TRASPORTI – VESPA LX50CC FROM £2,250

Light, compact and stylish automatic scooter. Carefully made and imported from Italy.

For details visit www.uk.vespa.com

VINI BIANCHI *White Wines*

SICANI BIANCO, CANTINE SETTESOLI, SICILIA

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

GLASS £4.00 / £4.95 BOTTLE £13.95

VERDICCHIO CLASSICO, VILLA BIANCHI UMANI RONCHI, MARCHE

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

GLASS £4.25 / £5.50 BOTTLE £14.50

SAUVIGNON BLANC VIA NOVA, VENETO

A light, refreshing and crisp Sauvignon from the hillsides around Venice.

GLASS £4.40 / £6.00 BOTTLE £16.25

PINOT GRIGIO, SERRA DI PAGO, VENETO

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

GLASS £4.65 / £6.20 BOTTLE £16.95

FRASCATI SUPERIORE 'CRIO', SAN MARCO, LAZIO

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

OUR SELECTION

LA SEGRETA BIANCO, PLANETA, SICILIA

We have sold wines from this Sicilian producer in our foodshops since 2001 and are now delighted to add three of Francesca Planeta's excellent wines to our menu.

Made from a blend of Sicilian and international grape varieties, this stunning, fresh, fruity and vibrant white is perfect as an aperitif, or with seafood or pasta dishes.

GLASS £5.25 / £6.80 BOTTLE £19.95

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 / £8.50 BOTTLE £22.00

VERNACCIA DI SAN GIMIGNANO, PANIZZI 2009, TOSCANA

The classic white wine from the picturesque hillside town of San Gimignano. Fresh, zesty and well-rounded.

BOTTLE £24.95

PINOT BIANCO, JERMANN 2009, FRIULI VENEZIA GIULIA

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

BOTTLE £29.95

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 £4.90 / £6.40 BOTTLE £17.50

PINOT GRIGIO, 'RAMATO' PUIATTINO, FRIULI VENEZIA GIULIA

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 D'Avola and Nero Mascalese.

Spicy and rich.

GLASS £4.00 / £4.95 BOTTLE £13.95

MONTEPULCIANO D'ABRUZZO, UMANI RONCHI, ABRUZZO

Grown along the length of the Adriatic Coast of Abruzzo.

Spicy and full bodied.

GLASS £4.25 / £5.50 BOTTLE £14.50

NERO D'AVOLA, MANDRAROSSA, SICILIA

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

GLASS £4.50 / £5.95 BOTTLE £15.95

VALPOLICELLA, VALPANTENA, VENETO

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

Light and fruity.

GLASS £4.60 / £6.10 BOTTLE £16.95

LA SEGRETA ROSSO, PLANETA 2009, SICILIA

A blend of Sicilian Nero D'Avola with Merlot and Syrah. Rich, full-bodied and spicy.

GLASS £5.25 / £6.80 BOTTLE £19.95

BARBERA, 'BRICOTONDO', FONTANAFREDDA 2009, PIEMONTE

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

GLASS £5.40 / £7.15 BOTTLE £21.00

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

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

OUR SELECTION

MERLOT, PLANETA 2007, SICILIA

The Planeta Family's award winning Merlot was one of the wines that built the winery an international reputation and the first wine we tasted when we met them in 2001.

Bursting with fruit flavours of plum and blackcurrant, this wine is a great match for red meats, cheeses and slow-cooked dishes, and perfect for a celebration.

BOTTLE £30.00

AMARONE, LE VIGNE 2007, VENETO

A 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 175 ML AND 250ML GLASS SIZES, SPARKLING WINE SERVED IN 125ML GLASS SIZE. ALL OUR WINES BY THE GLASS ARE AVAILABLE AS 125ML MEASURES ON REQUEST.

PLEASE ASK FOR OUR SPECIAL WINES



WE ARE OPEN EVERY DAY FOR BREAKFAST, LUNCH AND DINNER

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. Due to the presence of gluten and nuts in our kitchens, we are unable to guarantee the absence of these allergens 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



APERITIVO

Relax and unwind with an Aperitivo – some Stuzzichini to share and a cocktail or a glass of wine or beer – it's a great way to start your meal.



STUZZICHINI *Italian Canapés*

FOCACCIA ALL'AGLIO Chargrilled garlic bread.	£3.50
FOCACCIA AL FORMAGGIO Chargrilled garlic bread topped with Provolone cheese.	£3.95
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.	£3.65
FOCACCIA Freshly baked Ligurian bread made with olive oil.	£1.95
BOWL OF OLIVES	£2.65

PRIMI *First Courses*

ZUPPE Soup

PASTA E FAGIOLI £4.65
A thick soup of pasta, creamy borlotti beans and vegetables drizzled with extra virgin olive oil, served with our focaccia bread.

ZUPPA DI FUNGHI CON PANCETTA £4.65
A rich soup of mushrooms and Italian bacon, served with our focaccia bread.

ANTIPASTI

ANTIPASTO MASSIMO! £11.95
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 £11.95
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*)

INSALATA DI MOZZARELLA £5.50
Fresh buffalo mozzarella served with fresh tomatoes, basil leaves, focaccia and black olives.

BRUSCHETTA £5.25
Fresh ripe tomatoes with oregano, basil, roasted yellow peppers and extra virgin olive oil on a slice of toasted Italian bread rubbed with garlic.

PROSCIUTTO £5.95
A plate of long-cured Parma ham.

MOZZARELLA DELL'ISOLA £6.75
Melting mozzarella, roasted peppers and slices of Parma ham, topped with rocket leaves.

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

TORTINO DI TONNO £5.25
Homemade tuna and caper fishcake with garlic mayonnaise and salad leaves.

PÂTÉ DI FEGATINI DI POLLO £5.25
Homemade chicken liver pâté with toasted Italian bread and cornichons.

INSALATE Salads

INSALATA 'NICOISE' £7.75
Traditional salad of tuna, green beans, pepper, vine tomatoes, new potatoes, anchovy fillets, salad leaves and free range boiled eggs dressed with vinaigrette.

INSALATA DI MARE £7.95
Mediterranean prawns, squid rings and mussels in a light lemon oil and chilli dressing served on mixed leaves.

INSALATA DI PASTA £7.75
Farfalle pasta with tuna, peppers, sundried tomatoes, green beans and pesto.

PEPERONI E CAPRINO £7.75
Soft goat's cheese, roasted red pepper and pine nuts on balsamic dressed mixed leaves.

PASTA *Pasta Dishes*

PASTA CON FUNGHI £7.95
Our own egg pappardelle with a mix of shiitake, oyster, porcini and button mushrooms.

FETTUCCE CON RAGU DI CINGHIALE £8.95
Our fine egg pasta ribbons with a wild boar ragu.

PASTA ALLA PUTTANESCA £7.95
Small pasta tubes with a traditional spicy sauce of tomatoes, olives, capers and anchovies.

TORTELLONI DI CERVO £9.35
Handmade fresh tortelloni filled with wine braised venison.

PENNE GIARDINIERA £8.25
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 £550,000 has been raised since August 2007, to support the charity which helps families in distressed areas feed their children and build a sustainable future.



LINGUINE AI FRUTTI DI MARE £10.95
Linguine pasta with squid rings, mussels, clams and prawns with garlic, herbs and chilli.

PENNE ALLA LUGANICA £8.50
Tubes of pasta with a rich and spicy Italian sausage sauce.

LASAGNA TRADIZIONALE £8.65
Layers of egg pasta with tomato, ground beef and lamb and béchamel sauce.

SPAGHETTI ALLE VONGOLE IN BIANCO £10.95
Neapolitan spaghetti with whole fresh clams, garlic, herbs and chilli.

GNOCCHI DI PATATE CON SPINACI E GORGONZOLA £8.25
Fresh potato gnocchi with a gorgonzola and spinach sauce.

RAVIOLI £7.95
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

SECONDI *Main Courses*

POLLO ALLA CACCIATORA £11.75
Roasted chicken breast served with a traditional tomato and herb sauce and potatoes.

FRITTO MISTO £11.50
Deep fried calamari, prawns and whitebait served with a wedge of lemon.

SALTIMBOCCA DI MAIALE £11.95
Pork escalope wrapped in Parma ham, pan-fried with sage and white wine and served with sautéed potatoes.

MILANESE DI POLLO £10.95
Breast of chicken flattened, bread-crumbed and fried, served with a green salad.

ORATA CON SALSA E PATATE £12.25
Fillet of sea bream, pan-fried with a tomato salsa and sautéed potatoes.

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

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*

FINOCCIONA £6.75
Fennel flavoured Italian salami, tomato and fresh rocket leaves.

MOZZARELLA £6.75
Melted buffalo mozzarella, tomato and fresh basil pesto.

PARMA £6.75
Long cured ham, melted taleggio cheese and sun-dried tomatoes.
All served with a side salad.

CONTORNI *Side Dishes*

SPINACI Spinach sautéed with garlic. £3.00

PATATE Rosemary potatoes. £3.00

ZUCCHINI Courgettes pan-fried in butter. £3.00

INSALATA DI POMODORO Tomato and red onion salad. £3.00

FAGIOLINI A salad of green beans with mint and garlic. £3.00

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
Caffè

NAPOLI
MELLOW, LIVELY AND WELL ROUNDED.

MILANO
SWEET, REFINED AND SMOOTH.

CHOICE OF COFFEE BLENDS

FOR OUR WINTER MENU WE HAVE CHOSEN TO REVIVE OUR FIRST EVER MENU COVER FROM 1999, PAINTED FOR US BY VALÉRIE ROY. BETWEEN NOW AND THEN, VALÉRIE PAINTED 20 DIFFERENT MENU COVERS FOR US. SADLY VALÉRIE DIED LAST YEAR, AND WE WANTED TO BRING BACK THIS DELIGHTFUL ESPRESSO CUP IN MEMORY OF ALL THE CHARMING ILLUSTRATIONS SHE CREATED WHICH HAVE BEEN SO MUCH A PART OF CARLUCCIO'S OVER THE YEARS.

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
Delicious vanilla and rum flavoured cream with candied orange.



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

TIRAMISÙ £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 tiramisù. Literally 'pick me up' – perhaps because of the combination of strong espresso coffee and sugar!

GELATI £3.95
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