

Carluccio's

STARTERS

Cannellini & Porcini Soup (V) (VG)

Cannellini & chestnut soup with porcini and black garlic.

Antipasti

SALUMI

A selection of Italian salumi from our deli.

VERDURE (V)

A selection of our favourite Italian vegetarian antipasti.

Fig & Prosciutto Bruschetta

Balsamic figs, prosciutto Gran Sasso and Gorgonzola-ricotta on grilled ciabatta

Truffled Chicken Liver Pâté

Made with white truffle oil from our deli.

With red onion marmalade, grilled ciabatta and seeded sourdough.

Fritto Misto

Crispy squid rings, tentacles & prawns, lightly floured and fried.

With lemon mayonnaise and a pinch of cayenne pepper.

MAINS

Chicken Saltimbocca

Chicken breast stuffed with spinach & prosciutto Gran Sasso in a white wine sauce. With garlic & rosemary roasted potatoes tossed in pesto & rocket.

Porcini & Truffle Lasagne (V)

Sautéed porcini, shiitake & oyster mushrooms layered with egg pasta, cheese & béchamel sauce. Finished with truffle oil.

Duck Ragù

Rich duck and red wine ragù with pappardelle pasta.

Lobster Risotto

Rich lobster risotto with marinated prawns, parsley and a hint of chilli. Finished with black garlic and tarragon oil.

Pan-fried Seabream

Seabream fillet with caper, olive & white wine sauce on pearl barley. Finished with tarragon oil.

Veganese di Natale (V) (VG)

Plant-based escalope in rosemary breadcrumbs. With roasted butternut squash, cavolo nero, sage and basil & chilli vegan mayonnaise. *Our festive vegan take on our classic Chicken Milanese.*

8oz* Sirloin Steak

Dry-aged 8oz* casterbridge sirloin with rosemary & garlic roasted potatoes and rocket. Topped with truffle butter.

DESSERT

Panettone Festivo (V)

Italian panettone layered with Vin Santo laced chestnut ricotta-cream and chocolate & hazelnut sauce, topped with pistachios, hazelnuts & walnuts.

Coppa di Natale (V)

Vanilla ice cream topped with sweet figs, pistachios, hazelnuts & walnuts. Finished with our aged balsamic vinegar from our deli.

Torta di Mandarini (V) (VG)

A slice of spiced mandarin polenta cake with raspberry coulis and flaked almonds.

Profiterole Gigante (V)

A giant profiterole filled with sweet ricotta-cream and served with chocolate & hazelnut sauce.

Formaggi

Italian fine cheeses from our deli with truffle honey, pickled walnuts and ciappe crispbread.

We don't list every ingredient on our menus, but do ask if you'd like any more details. Please let us know if you are allergic or intolerant to anything. Unfortunately we cannot guarantee that there will be no cross-contamination between dishes; all dishes may contain traces of nuts.

Sample menu may be subject to change. Supplement applies.

(V) Vegetarian (VG) Vegan