

LE REGIONI D'ITALIA
The Regions of Italy

Join us this year to explore the food and wine of Italy's diverse regions.



WE ARE OPEN EVERY DAY FOR BREAKFAST, LUNCH AND DINNER

All prices for customers seated in the caffè include VAT @ 17.5%. We take cash, visa, mastercard, amex and maestro. An optional, discretionary service charge of 10% 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

VINI BIANCHI *White Wines*

SICANI BIANCO, CANTINE SETTESOLI, SICILIA

A blend of the native Sicilian Inzolia and Trebbiano grapes. Fresh and crisp.
GLASS £2.95 / £4.00 BOTTLE £11.95

VERDICCHIO CLASSICO, UMANI RONCHI, MARCHE

Grown on the Adriatic Coast with crisp, dry flavours of citrus.
GLASS £3.25 / £4.50 BOTTLE £12.95

FIANO, MANDRAROSSA, SICILIA

A Gold Medal winning Southern Italian variety, aromatic and fruity.
GLASS £3.80 / £5.30 BOTTLE £14.95

PINOT GRIGIO, SERRA DI PAGO, VENETO

Produced by a leading Cantine in the Veneto. Fresh and fruity.
GLASS £3.95 / £5.50 BOTTLE £15.95

VERNACCIA DI SAN GIMIGNANO, CECCHI, TOSCANA

Italy's first white DOCC wine. Produced in the hills around the medieval town of San Gimignano. Crisp and dry.
GLASS £4.25 / £5.80 BOTTLE £16.95

SOAVE CLASSICO, FALASCO, VENETO

A blend of Garganega, Trebbiano and a hint of Chardonnay. Fresh, rich and elegant.
GLASS £4.50 / £6.20 BOTTLE £17.95

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 £5.50 / £7.75 BOTTLE £21.00

SPUMANTE *Sparkling Wine*

PROSECCO BRUT, RUGGERI, 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 £3.95 BOTTLE £19.95

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 £4.25 / £5.80 BOTTLE £16.95

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 £5.10 / £6.85 BOTTLE £19.95

VINI ROSSI *Red Wines*

SICANI ROSSO, CANTINE SETTESOLI, SICILIA

A blend of the native Sicilian varieties Nero Mascalese and Nero D'Avola from the leading Sicilian cooperative. Spicy and rich.
GLASS £2.95 / £4.00 BOTTLE £11.95

MONTEPULCIANO D'ABRUZZO, UMANI RONCHI

Grown along the length of the Adriatic Coast of Abruzzo. Spicy and full bodied.
GLASS £3.25 / £4.50 BOTTLE £12.95

NERO D'AVOLA, MANDRAROSSA, SICILIA

Grown in selected vineyards in North West of Sicily, this indigenous variety is typically Sicilian with intense, warm flavours of plum, damsons and spice.
GLASS £3.80 / £5.30 BOTTLE £14.95

VALPOLICELLA VALPANTENA, VENETO

A blend of Corvina and Rondinella grapes from the Valpolicella DOC zone. Light and fruity.
GLASS £3.95 / £5.50 BOTTLE £15.95

SALICE SALENTINO RISERVA, CANDIDO, PUGLIA

Made from Negroamaro grapes, aged in large oak casks. Rich, complex and full bodied.
GLASS £4.25 / £5.80 BOTTLE £16.95

BARBERA, 'BRICOTONDO', FONTANAFREDDA, PIEMONTE

Made from grapes selected from across Piedmont. Aged for 9 months in old oak barrels. Medium bodied and spicy with rich cherry flavours.
GLASS £5.10 / £6.85 BOTTLE £19.95

CHIANTI CLASSICO, BROLIO, TOSCANA

Barone Ricasoli has been making wine since 1141. The carefully selected Sangiovese grapes are oak aged for at least 9 months. Rich and elegant with spicy fruit flavours.
GLASS £5.60 / £7.95 BOTTLE £23.00

VIN SANTO E CANTUCCI

Our own Tuscan Vin Santo with honey and almond cantucci biscuits for dipping.
GLASS £4.25 BOTTLE £17.00

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



Please ask your waiter for our dessert menu

STILL WINE SERVED IN 175ML AND 250ML GLASS SIZES



STUZZICHINI *Italian Canapés*

SAVOURY BREAD TIN Our own focaccia, grissini, Ligurian ciappe and sliced breads served with either butter or extra virgin olive oil.	£2.95
BAGNA CAUDA Traditional Piemontese sauce warmed at the table and served with crudités for dipping.	£4.25
FOCACCIA Freshly baked Ligurian bread made with olive oil.	£1.40
BOWL OF OLIVES	£1.80

PARMA HAM

Prosciutto di Parma is made from pigs raised on the whey from *Parmigiano Reggiano* production in Emilia-Romagna. The meat is salt cured and aged for 12 months or more to allow the flavour to mature and sweeten. Thinly sliced, it is a delicious antipasto, and also make the perfect accompaniment to ripe figs or juicy melons.



PRIMI *First Courses*

ANTIPASTI

ANTIPASTO MASSIMO! LARGE MIXED ANTIPASTO FOR TWO Focaccia, Napoli and Milano salami, roast ham, stuffed chicken, fresh green bean and mint salad, caponata, oven-roasted tomatoes, marinated peppers and olives.	£9.95
ANTIPASTO DI VERDURE LARGE VEGETABLE 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. (<i>Individual portion available on request £6.95</i>).	£9.95
ASPARAGI E PROSCIUTTO Fresh asparagus spears with Parma Ham and sautéed potatoes.	£6.95
BRUSCHETTA Fresh ripe tomatoes with oregano, basil, roasted yellow peppers and extra virgin olive oil on a slice of toasted Toscano bread rubbed with garlic.	£4.95
CALAMARI FRITTI Rings of deep fried calamari served with lemon and green leaves.	£5.95
PIATTO DI PROSCIUTTO A plate of long cured Parma Ham.	£5.95
ARANCINI DI RISO SICILIANI 2 crispy deep fried rice balls. One filled with melting mozzarella and one with meat ragù. Served with pepolata – red pepper sauce.	£4.95
PATÉ DI FEGATINI DI POLLO Chicken liver paté with toasted ciabatta.	£4.75

ZUPPE *Soup*

ZUPPA DI FUNGHI CON PANCETTA A rich soup of mushrooms with Italian bacon, served with our focaccia bread.	£3.95
ZUPPA DI ZUCCHINI E GORGONZOLA Creamy courgette and gorgonzola soup.	£3.95

INSALATE *Salads*

INSALATA DI MOZZARELLA Fresh Buffalo mozzarella served with wedges of oven-roasted tomato, fresh tomatoes, basil, focaccia bread and black olives, dressed with extra virgin olive oil.	£6.75
INSALATA CONTADINA Smoked chicken, potatoes, green beans and roasted peppers dressed with extra virgin olive oil and balsamic vinegar.	£6.75
INSALATA DI PASTA Farfalle pasta salad, fresh vegetables and tuna, dressed with extra virgin olive oil and herbs.	£6.25
VERDURE ALLA GRIGLIA Seasonal grilled vegetable salad of fennel, aubergine, courgette, shallots and peppers with a balsamic dressing.	£5.75
INSALATA VERDE CON PARMIGIANO A salad of hearts of little gem lettuce, rocket and parmesan shavings dressed with extra virgin olive oil and balsamic vinegar.	£3.95
INSALATA MISTA A mixed salad with baby gem lettuce, peppers, tomato and red onion.	£3.95

PASTA *Pasta Dishes*

PENNE GIARDINIERA Our own Pugliese penne with courgette, chilli, and deep fried spinach balls with parmesan and garlic.	£7.25
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50p from every Penne Giardiniera sold will be donated to *Action Against Hunger*, the humanitarian charity which works in over 40 countries helping families to feed their children and build a sustainable future. www.aahuk.org



PENNE ALLA LUGANICA Tubes of pasta with a rich and spicy sausage sauce.	£7.60
LASAGNA TRADIZIONALE Layers of egg pasta with tomato, ground beef and lamb and béchamel sauce.	£7.60
TORTELLONI DI CERVO Handmade fresh tortelloni pasta filled with wine braised venison.	£8.50
GNOCCHI CON SPINACI E GORGONZOLA Spinach flavoured potato gnocchi with a gorgonzola and fresh spinach sauce.	£6.75
PASTA CON FUNGHI Our own egg pappardelle with fresh and wild mushrooms.	£6.95
SPAGHETTI ALLE VONGOLE IN BIANCO Neapolitan spaghetti with whole fresh clams, garlic, herbs and chilli.	£7.95
RAVIOLI Home made delicate ravioli filled with spinach and ricotta, served in the traditional way with butter and sage.	£6.95

EVENT CATERING

Delicious Italian food delivered and served at home, in the office or any other venue. From simple and wonderful canapés to arranging your whole event.

Please contact annabel@carluccios.com or call 020 7833 4100.

VISIT OUR WEBSITE FOR ONLINE SHOPPING AT CARLUCCIOS.COM

SECONDI *Main Courses*

BISTECCA DI BUE CON PATATE 8oz, 21 days aged West Country rib eye, served with rosemary potatoes and marinated peppers.	£13.95
FEGATO E PATATE Pan fried calves liver with red onion jam and sautéed rosemary potatoes.	£11.75
BRANZINO CON SALSA E PATATE Fillet of sea bass pan-fried with a tomato salsa and sautéed potatoes.	£11.75
MILANESE DI POLLO Breast of chicken flattened, bread-crumbed and fried, served with a green salad.	£9.25
AGNELLO ALLA BRACE Chargrilled lamb chops with sautéed peppers and shiitake mushrooms.	£10.95

PANE *Sandwiches*

PANINI Choose from our selection in the deli served hot with a side salad.	£5.50
FOCACCIA FARCITA Home baked focaccia sandwich filled with: Basil, mozzarella and tomato. Roast ham with herbs and grilled peppers.	£5.50 £5.50

CONTORNI *Side Dishes*

INSALATA DI POMODORO Tomato salad.	ALL £2.25
SPINACI Spinach.	
PATATE Rosemary potatoes.	
ZUCCHINI Courgettes pan-fried in butter.	
FAGIOLINI A salad of green beans with mint and garlic.	

PARMESAN CHEESE

The king of Italian cheeses is produced from the milk of cows grazed in the Po Valley. Moulded into giant wheels, the cheese is aged in airy rooms, once called 'cathedrals', for a minimum of 12 months to achieve its intense flavour and dense, crumbly texture – delicious eaten with balsamic vinegar.



BEVANDE *Drinks*

SAN PELLEGRINO MINERAL WATER 500ml	£1.85
FRESH JUICES	£2.25
FRESH LEMONADE	£2.25
GRANITA DI LIMONE Traditional iced lemon drink.	£2.25
COCA COLA, DIET COKE	£1.80
CAMPARI with soda or orange.	£4.25
CAMPARI SODA MINI BOTTLE	£2.50

SPIRITS sold in large 50ml measures **FROM £4.25**
GRAPPA • AMARETTO • KAHLUA • STREGA • SAMBUCA • AMARO • LIMONCELLO • WHISKY • BRANDY • GIN • RUM • VODKA

PERONI BEERS Peroni Nastro Azzurro 5.1% ABV	£3.10
Peroni Red 4.7% ABV	£2.90
Gran Riserva 6.6% ABV	£3.60

CAFFÉ *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	£2.00
ESPRESSO	£1.45
DOUBLE ESPRESSO	£1.80
RISTRETTO	£1.40
CAFFÉ LATTE	£2.00
ESPRESSO MACCHIATO	£1.45
CIOCCOLATA	£2.00
CIOCCOLATA FIORENTINA Thick drinking chocolate served in an espresso cup.	£1.60
BICERIN A traditional drink from Torino – espresso coffee, Florentine drinking chocolate and cream. Served in small jugs for you to mix yourself.	£2.50
TÉ E TISANE Tea	£1.45
ENGLISH BREAKFAST • EARL GREY • CAMOMILE • PEPPERMINT • LEMON • GREEN • FRESH MINT	



TRASPORTI – PIAGGIO VESPA LX2 50CC **£1,849**

Fully automatic scooter. Carefully made and imported from Italy.