



OUR PHILOSOPHY

When I started Carluccio's, my desire was to bring the joys of real Italian dining to the world; simple food, cooked with passion and shared with friends.

Our dishes capture the essence of my MOF MOF philosophy – minimal of fuss, maximum of flavour.

I hope you enjoy them as much as I do!

ANTONIO





WHILE YOU DECIDE —

TABLE OLIVES 25

Giant green olives stuffed with garlic and marinated with chargrilled vegetables. (v)

FOCACCIA 17

Freshly baked in house each morning with 00 Italian flour. (v)

TOMATO AND PESTO BREAD 28

Freshly baked pizza bread with tomato sauce and basil pesto. (V) (N)

GARLIC PIZZA BREAD 25

Freshly baked pizza bread with homemade garlic butter. (v) Add cheese. 29

TOMATO BRUSCHETTA 43

Crispy ciabatta bread topped with heirloom tomatoes, ricotta cheese, basil, garlic, chilli and drizzled with olive oil. (v)

ANTIPASTI Starters ———

ANTIPASTI 96

Freshly baked focaccia bread, assorted cold cut meats, stuffed chicken breast, grilled prawns, bresaola wrapped breadsticks, buffalo mozzarella, sweet chilli peppers, marinated grilled vegetables, olives and sundried tomatoes. Vegetarian and individual portions available upon request. (s) (N)

BEEF CARPACCIO 60

Thinly sliced, seared beef tenderloin topped with rocket, red onions, capers and Parmesan shavings. Drizzled with truffle oil.

CALAMARI FRITTI 54

Squid rings lightly floured and fried. Served with lemon mayonnaise. (\$)

PRAWN MARINARA 64

Prawns sautéed with cherry tomatoes, garlic, chilli and fennel seeds. Served with focaccia bread. (s)

BURRATA POMODORO 69

Confit tomatoes with creamy burrata cheese. (v)

SICILIAN ARANCINI 45

Crispy fried rice balls filled with pesto and buffalo mozzarella cheese. Served with homemade pepolata sauce. (v) (N)





ZUPPA Soups —

CHICKEN PASTA SOUP 41

Fragrant chicken and vegetable broth with macaroni pasta. *Vegetarian option is available upon request.*

MUSHROOM SOUP WITH TRUFFLE 41

Creamy mushroom soup drizzled with truffle oil and served with freshly baked focaccia bread. (v)

TOMATO SOUP 39

Roasted tomato soup with basil pesto and baked focaccia croutons. VN

INSALATE Salads ————

TRICOLORE SALAD 66

Buffalo mozzarella, sliced avocado, vine tomatoes and rocket. Served with freshly baked focaccia bread.

GOAT'S CHEESE AND BEETROOT SALAD 62

Roasted beetroot, roasted carrot, radish, pine nuts and mixed leaf salad topped with Goat's cheese. Served with a spicy yoghurt dressing. (V) (N)

SUPERFOOD SALAD 65

Chargrilled broccoli, kale, lemon marinated chickpeas, quinoa and chilli. Tossed with lemon dressing and topped with toasted walnuts, sliced avocado and feta.

CAESAR SALAD 47

Crispy baby gem lettuce, soft boiled egg, garlic croutons, Parmesan shavings and a creamy Anchovy dressing. (\$\sigma\$)

ADD TO YOUR SALAD

Poached stuffed chicken breast. 20 Sautéed prawns. 25 Chicken Milanese. 19 Sliced avocado. 17 Grilled chicken breast. 17 Grilled beef striploin. 25 Smoked salmon. 25





PASTA —

PENNE GIARDINIERA 69

Giant Pugliese penne with zucchini, chilli, garlic and fried spinach balls with Parmesan. (v)

BEEF GNOCCHI 72

Potato gnocchi with a smoky, tomato and meat sauce, topped with baby spinach and bocconcini cheese.

SPINACH AND RICOTTA RAVIOLI 67

Handmade delicate ravioli filled with spinach and ricotta, tossed with butter and sage. \overline{V}

CHICKEN AND MUSHROOM PAPPARDELLE 74

Pappardelle pasta with chicken, mixed mushrooms, cream and pine nuts. (N)



TAGLIATELLE RAGÙ 75

Fresh tagliatelle pasta in slow braised beef ragù.

SEAFOOD LINGUINE 86

Linguine pasta with prawns, mussels, squid rings, cherry tomatoes, garlic and chilli. (5)

HOMEMADE LASAGNA 70

Homemade lasagna with slow cooked tomato, beef ragù. Layered with egg pasta and a creamy béchamel sauce.

SPAGHETTI CARBONARA 69

Spaghetti pasta with eggs, Parmesan, smoky beef pancetta and cracked black pepper.

SMOKED SALMON FETTUCCE 79

Fettuccine pasta with smoked salmon, peas, asparagus and tender stem broccoli tossed in a Creamy wholegrain mustard sauce. Topped with citrus ricotta. (\$)

RISOTTO —

CHICKEN & VEGETABLE 74

Creamy risotto with chicken, broad beans, asparagus, garden peas, spring onions and garlic, chilli & topped with lemon oil.

Vegetarian option available.

SEAFOOD 77

Creamy risotto with prawns, squid rings and mussels with chilli, garlic, fenned seeds and fresh lemon. (5)

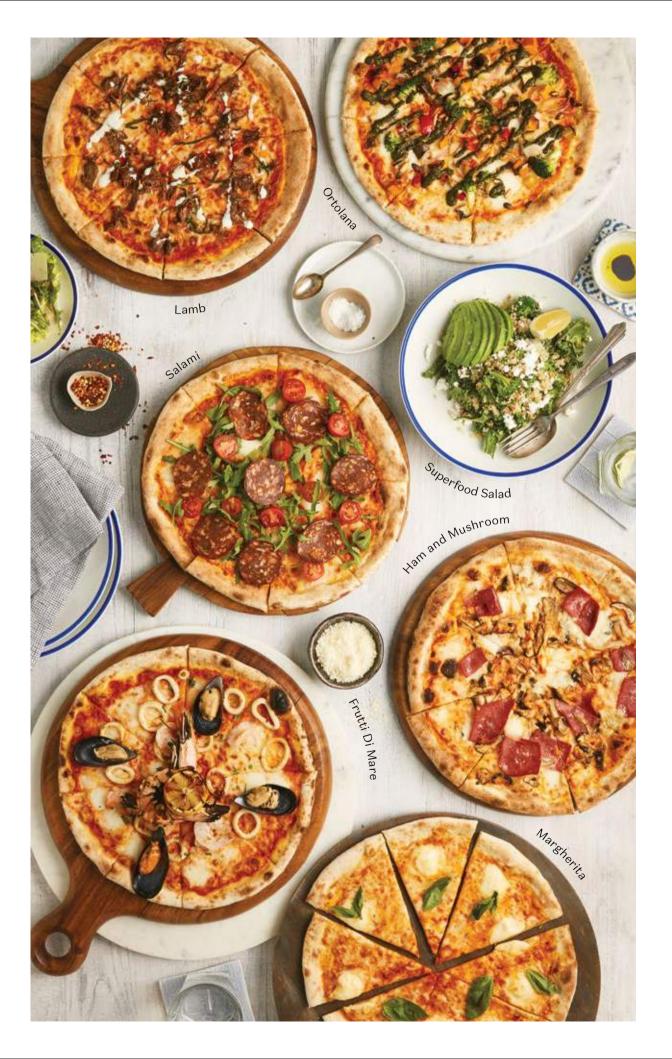
MUSHROOM 74

Creamy mushroom risotto with grilled Portobello mushroom and Parmesan. (V)

GLUTEN-FREE PASTA AVAILABLE, PLEASE ASK YOUR SERVER.

Please note, our pastas can not be guaranteed 100% gluten free due to kitchen containing flour and wheat products.





PIZZA —

MARGHERITA 49

Mozzarella, basil and tomato sauce. (v)

CAPRICCIOSA 71

Smoked turkey ham, grilled artichokes, button mushrooms, olives, mozzarella and tomato sauce.

ORTOLANA 64

Grilled eggplant, broccoli, butternut, zucchini, roasted red peppers, onion, mozzarella and tomato sauce. Topped with pumpkin seeds and pine nuts and drizzled with basil pesto. (v)

SALAMI 76

Italian spicy beef salami, cherry tomatoes, wild rocket leaves and tomato sauce.

HAM AND MUSHROOM 72

Veal ham, sliced mixed mushrooms, creamy Gorgonzola cheese, mozzarella and tomato sauce.

FRUTTI DI MARE 78

Calamari, prawn, mussels, garlic, chilli, mozzarella and tomato sauce. Topped with whole prawns. (s)

BUFALINA 65

Bocconcini, cherry tomatoes, torn basil and tomato sauce. (v)

CHICKEN AND PEPPER 65

Grilled chicken, sweet and spicy pepper, mozzarella and tomato sauce.

LAMB 76

Roasted pulled lamb, caramelized onions, rosemary, fresh mint, mozzarella and tomato sauce drizzled with creamy feta dressing.

GLUTEN FREE PIZZA BASE AVAILABLE AT AN ADDITIONAL COST. PLEASE ASK YOUR SERVER.

Please note, our pizza base can not be guaranteed 100% gluten free due to kitchen containing flour and wheat products.





SECONDI Mains —

CHICKEN MILANESE 79

Herb-crusted, flattened chicken breast served with roasted rosemary potatoes and crispy gem lettuce, mixed leaves and cherry tomatoes.

CHICKEN INVOLTINI 75

Chicken breast filled with spinach, mozzarella and sundried tomatoes. Served with roasted red pepper cream sauce, Parmesan mashed potato and sautéed broccoli.

BEEF MEDALLIONS 149

Grilled beef medallions with creamy wild mushroom sauce served with rosemary roasted potatoes, char grilled asparagus and cherry tomatoes on the vine.

LAMB SHANK 107

Balsamic-glazed, slow roasted lamb shank served with Parmesan mashed potato.

GRILLED SALMON 93

Grilled salmon served on broccoli florets, broad beans, garden peas, sundried tomatoes in a fresh lemon broth. (\$\sigma\$)

SEAFOOD SKEWERS 86

Chargrilled, marinated salmon, prawn, zucchini and pepper skewers with a lemon and chive sauce. Served with saffron risotto. (\$\sigma\$) (N)

CONTORNI Sides ———

ASPARAGUS 24

Char - grilled asparagus topped with shaved Parmesan and drizzled with balsamic reduction. (v)

ROASTED ROSEMARY POTATOES 24

Roasted potatoes and garlic with rosemary. (v)

MIXED SALAD 24

Rocket and baby gem lettuce tossed with extra virgin olive oil, balsamic vinegar and shaved Parmesan. \boxed{v}

PARMESAN MASHED POTATO 24

Potatoes pureed with butter and Parmesan. (v)

WILD MUSHROOMS 24

Mixed wild mushrooms sautéed with butter. (v)

SPICY BROCCOLI 24

Tossed with chilli and garlic. (v)

WARM LENTIL SALAD 24

Green local lentils, spring onion, dill, parsley and chives tossed with lemon juice and extra virgin olive oil. V

 \overline{V} = Vegetarian \overline{N} = Nuts \overline{S} = Seafood



DOLCE Dessert —

CHOCOLATE FONDENTE 39

Warm chocolate pudding served with vanilla gelato.

CHOCOLATE TART 45

Homemade chocolate tart with sweet orange and vanilla mascarpone.

TIRAMISU 41

Savoiardi biscuits soaked in strong espresso with mascarpone and cocoa. *Gluten free option available.*

PINEAPPLE CARPACCIO 29

Thinly sliced, fresh pineapple with chilli, mint, sweet vanilla mascarpone and sugar syrup.

CHOCOLATE BERRY MERINGUE 41

Carluccio's meringue with whipped cream, to asted nuts, Nutella and mixed berries. $\stackrel{(\it N)}{\sim}$

PANNA COTTA 39

Vanilla panna cotta with a preserved peach compote, topped with amaretti biscuit crumble.

GELATO AND SORBET 23

Italian-style artisanal ice cream served with a Carluccio's wafer. $Gelato: Chocolate \cdot Strawberry \cdot Vanilla \cdot Coffee \cdot Pistachio$ Sorbet: Lemon

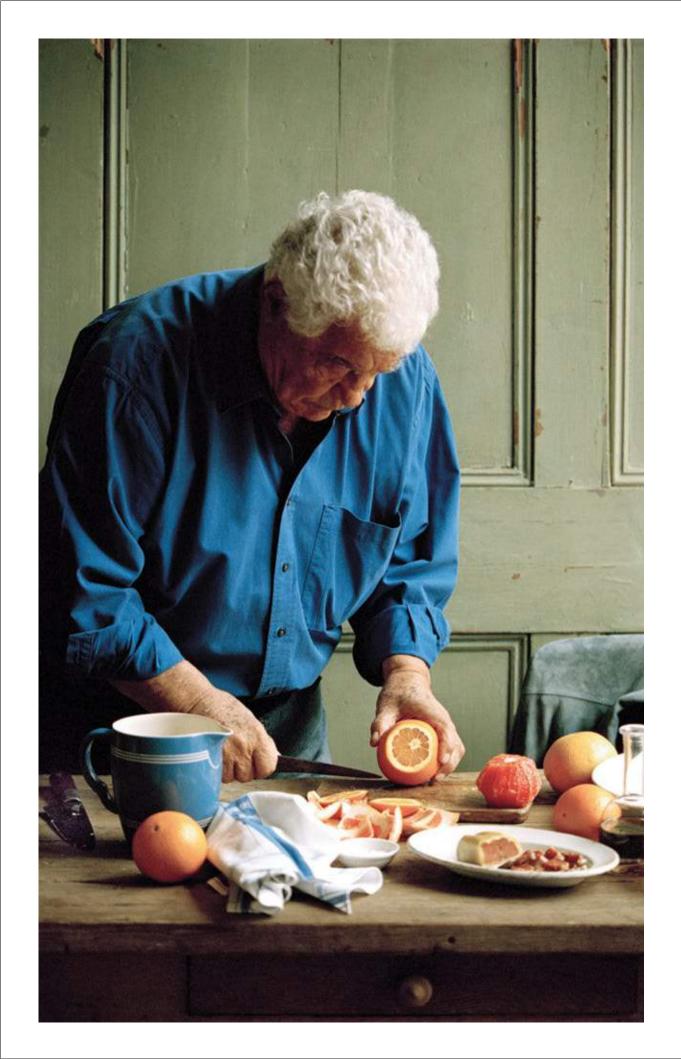
NUTELLA CHEESECAKE 42

Homemade Nutella cheesecake topped with crushed nuts. N

AFFOGATO 37

Vanilla gelato served in a tall glass with a strong espresso to pour over the top.





COLD DRINKS —

MOCKTAILS

HOMEMADE GINGER ALE 23

POMEGRANATE PUNCH 23

Pomegranate juice with lemon and lime.

APPLE MOJITO 23

Crushed mint, lime and sugar topped with fresh apple juice.

VIRGIN MARY 23

Tomato juice with a spicy kick.

FRESH MINTED LEMONADE 24

SMOOTHIES

VITAMIN BLAST SMOOTHIE 25

Fresh seasonal fruits blended with natural yoghurt, honey and nuts. \bigcirc

SUPER SMOOTHIE 25

Mango, banana, apple and natural yoghurt.

DATE SMOOTHIE 25

Sicilian style smoothie, made with dates, yoghurt, vanilla syrup and milk.

MIXED BERRY SMOOTHIE 25

Forest berries, orange juice, banana, yoghurt and honey.

TROPICAL SMOOTHIE 25

Mango and pineapple juice blended with banana and yoghurt.

BLENDED JUICES

DETOX JUICE 23

Carrot, celery and pineapple. (Ginger optional)

VERDE JUICE 23

Pineapple, pear, ginger and mint.

PARADISE JUICE 23

Papaya, berries, orange and banana.

FRESH JUICES 24

Orange • Green apple • Mango • Cocktail • Lemonade

SAN PELLEGRINO SPARKLING JUICE 21

Limonata (Lemon) • Aranciata (Orange) • Aranciata Rossa (Sweet orange).

SOFT DRINKS 17

Pepsi • Diet Pepsi • 7-Up

SAN PELLEGRINO / ACQUA PANNA MINERAL WATER

Small **18** Large **26**

AL AIN WATER STILL / SPARKLING

Small 9 Large 18

HOT DRINKS —

CAPPUCCINO 21

ESPRESSO 15

DOUBLE ESPRESSO 18

RISTRETTO 15

ESPRESSO MACCHIATO 17

CAFFÈ LATTE 21

ESPRESSO FRAPPÉ 19

MOCHA FRAPPÉ 22

TURKISH COFFEE 16

HOT CHOCOLATE 25

TEAS 18

English Breakfast • Earl Grey • Chamomile Peppermint • Lemon • Green • Fresh mint

CIOCCOLATA FIORENTINA 21

Thick drinking chocolate served in an espresso cup.

BICERIN 25

Espresso coffee, Florentine drinking chocolate and cream. Served in small jugs for you to mix yourself.

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WAKE UP TO A CARLUCCIO'S MORNING

TRY OUR ALL DAY BREAKFAST MENU



LOVE OUR FOOD



GET IT DELIVERED

For home delivery please call 800 - PENNE (73663)

