



AUTUMN WINTER 2004/05

OUR FOOD IS  
PREPARED USING THE  
BEST FRESH, NATURAL  
INGREDIENTS, WHERE  
POSSIBLE FROM ITALY.

## PANE BREAD AND PASTRIES

- BREAKFAST BREAD TIN:** £2.85  
Freshly baked croissant and toasted breads served with butter and our Italian jam or honey.
- SAVOURY BREAD TIN:** £2.85  
Our own focaccia, grissini, Ligurian ciappe and sliced breads served with either butter or extra virgin olive oil.
- FOCACCIA** £1.20  
Our freshly baked Ligurian bread made with olive oil.
- CROISSANT** FROM £1.20  
Plain, chocolate or almond croissant, apricot or raisin pastry.
- PIATTO DI BISCOTTI** £2.50  
A selection of home made and artisanal biscuits from Italy.

## PRIMI FIRST COURSES

### ZUPPE SOUP

- ZUPPA DI FUNGHI CON PANCETTA** £3.95  
A rich soup of mushrooms with Italian bacon: served with our focaccia bread.
- PASTA E FAGIOLI** £3.95  
A thick soup of pasta, creamy borlotti beans and vegetables drizzled with extra virgin olive oil.

### ANTIPASTI

- ANTIPASTO DI VERDURE** £3.95/£6.75  
VEGETABLE ANTIPASTO Roasted halved peppers filled with pesto, fresh green bean salad with mint, caponata, oven roasted tomatoes and rustica olives.
- ANTIPASTO DI SALUMI** £5.95  
Speciality cured meats including fennel salami, spinata romana and our Milano salami served with caper berries.
- ANTIPASTO MISTO** £6.95  
LARGE MIXED ANTIPASTO Napoli and Milano salami, roast ham, halves of roasted pepper, fresh green bean and mint salad, caponata, oven roasted tomatoes and rustica olives.
- BRUSCHETTA** £4.25  
Fresh ripe tomatoes with oregano, basil, roasted yellow peppers and extra virgin olive oil on a slice of toasted Toscano bread rubbed with garlic.
- PIATTO DI PROSCIUTTO** £5.25  
A plate of Parma ham.
- SICILIAN ARANCINI DI RISO** £4.15  
2 crispy deep fried rice balls. One filled with melting mozzarella and one with meat ragù. Served with pepolata; red pepper sauce.
- VITELLO TONNATO** £5.75  
Roast veal topside, thinly sliced and served with a caper and tuna mayonnaise.
- SARDINE IN CARPIONE** £4.65  
Grilled sardines served with a sweet and sour marinade of pine nuts, carrots, raisins and bay leaves.
- BOWL OF OLIVES** £1.60

### INSALATE SALADS

- INSALATA DI MOZZARELLA** £6.25  
Fresh Buffalo mozzarella served with wedges of oven dried tomato, fresh tomatoes, basil leaves and black olives, dressed with extra virgin olive oil.
- INSALATA VERDE CON PARMIGIANO** £3.95  
A salad of hearts of little gem lettuce, rocket and parmesan shavings dressed with extra virgin olive oil and balsamic vinegar.
- INSALATA DI FAGIOLINI E CALAMARETTI** £6.25  
Salad of red wine marinated squid with new potatoes, green beans and sun-dried tomatoes.
- INSALATA DI PASTA** £5.95  
Farfalle pasta salad, fresh vegetables and tuna, dressed with extra virgin olive oil and herbs.

## PER I PICCOLI

Please ask for our children's menu.

## SECONDI MAIN COURSES

- BISTECCA DI BUE CON PATATE** £10.95  
Chargrilled ribeye steak with rosemary potatoes.
- CALZONE IMBOTTITO** £5.25  
A traditional folded, deep fried pastry filled with vegetables and melting cheese.
- PESCE SPADA MUDDICA** £10.50  
Grilled swordfish covered with parmesan, parsley and breadcrumbs and served with a green bean salad.
- FETTUCE CON RAGU** £6.50  
Our fine egg pasta ribbons with wild boar ragu.
- LASAGNA TRADIZIONALE** £6.75  
Layers of egg pasta with tomato, pork and lamb ragu and béchamel sauce.
- FOCACCIA FARCITA** HOME BAKED FOCACCIA SANDWICH FILLED WITH:  
Basil, mozzarella and tomato. £4.95  
Roast ham with herbs and grilled peppers. £4.95
- PASTA CON FUNGHI** £5.95  
Our own egg pappardelle with fresh and wild mushrooms.
- MILANESE DI POLLO** £8.25  
Breast of chicken flattened, bread-crumbed fried and served with a green salad.
- OSSO BUCO ALLA MILANESE** £9.95  
Braised shin of veal with tomato sauce and saffron risotto.
- FEGATO E PATATE** £9.95  
Chargrilled calves liver with rosemary potatoes and roast onions.
- RAVIOLI** £5.95  
Home made delicate ravioli filled with spinach and ricotta, served in the traditional way with butter and sage.
- CANNELLONI AI FUNGHI** £6.75  
Baked fresh pasta filled with fresh and wild mushrooms.
- GNOCCHI AL GORGONZOLA** £5.95  
Potato gnocchi with gorgonzola and spinach.
- SPAGHETTI ALLE VONGOLE IN BIANCO** £6.75  
Neopolitan spaghetti with whole fresh clams, garlic, herbs and chilli.
- PENNE GIARDINIERA** £5.95  
Our own Pugliese penne with courgette, chilli, deep fried spinach balls with parmesan and garlic.
- DOLCI FORMAGGI E GELATI** DESSERTS, CHEESE & ICE CREAM
- TIRAMISÚ** £3.95  
Savoiardi biscuits soaked in strong espresso coffee and coffee liqueur with Mascarpone and chocolate.
- TORTA DI LIMONE** £3.25  
Sweet pastry with a rich lemon filling.
- TARTUFO DI CIOCCOLATO** £3.95  
Chocolate truffle pudding.
- PANNA COTTA** £3.75  
A delicious traditional set cream, flavoured with vanilla seeds and orange, served with candied orange peel.
- PESCHE ALL'AMARETTO** £4.25  
An Italian peach half, marinated in Dolcetto wine, served with peach and amaretti pureé, amaretti biscuit and vanilla cream.
- AFFOGATO** COFFEE/LIQUEUR £3.95/£4.95  
Our vanilla ice cream served in a tall glass with a strong espresso or your choice of liqueur, to pour over the top.
- PANETTONE E ZABAGLIONE GELATO** £3.50  
Mini panettone filled with Zabaglione ice cream.
- GELATI ICE CREAM** £3.50  
Our own authentic "Gelati Artigianali" are made traditionally, have intense flavours, and are served with little lingue di gatto biscuits.
- ARABICA COFFEE • BITTER CHOCOLATE • STRAWBERRY  
• ZABAGLIONE • VANILLA
- SORBETTI SORBETS** AMALFI LEMON • MANDARIN £3.50
- FORMAGGI** £4.75  
A selection of regional Italian cheese; pecorino, taleggio and gorgonzola served with Italian bread.
- VIN SANTO E CANTUCCI** GLASS £4.25 HALF BOTTLE £17.00  
Our own Tuscan Vin Santo with honey and almond cantucci biscuits for dipping.

VISIT OUR WEBSITE FOR ONLINE SHOPPING AT CARLUCCIOS.COM

## BEVANDE DRINKS

### MINERAL WATER

San Pellegrino 500ml  
Panna 500ml

£1.75

£1.75

### FRESHLY SQUEEZED JUICES

#### FRESH LEMONADE

£1.75

#### COCA COLA

£1.75

#### DIET COKE

£1.75

### CAMPARI

Campari with Soda or Orange  
Campari Soda Mini Bottle

£3.50

£2.25

### SPIRITS sold in large 50ml measures

GRAPPA • AMARETTO • KAHLUA • STREGA • SAMBUCA • AMARO  
• LIMONCELLO • WHISKY • BRANDY • GIN • RUM • VODKA

FROM £4.25

### BIRRA PERONI

Peroni Red  
Nastro Azzurro  
Gran Riserva

£2.90

£3.10

£3.40

## 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.

Our range includes:

#### CAPPUCCINO

£1.80

#### ESPRESSO

£1.25

#### RISTRETTO

£1.20

#### DOUBLE ESPRESSO

£1.60

#### CAFFÉ LATTE

£1.80

#### ESPRESSO MACCHIATO

£1.25

#### CIOCCOLATA

£1.80

#### CIOCCOLATA FIORENTINA

£1.40

Thick drinking chocolate served in an espresso cup.

#### BICERIN

£2.25

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

## TÈE TISANE TEA

ENGLISH BREAKFAST • EARL GREY •  
CAMOMILE • PEPPERMINT • LEMON

£1.25

## VINI BIANCHI WHITE WINES

### ARPEGGIO BIANCO CANTINE SETTESOLI, SICILIA

Dry and crisp Glass £2.85 / £3.80 Bottle £10.95

### VERDICCHIO CLASSICO, UMANI RONCHI, MARCHE

Elegant and fruity Glass £3.25 / £4.40 Bottle £12.50

### SOAVE CLASSICO, LE VIGNE, VENETO

Fresh and zesty Glass £3.40 / £4.75 Bottle £13.95

### FRASCATI SUPERIORE, TERRE DEI GRIFI, LAZIO

Crisp, refreshing and fruity Glass £3.60 / £4.95 Bottle £14.50

### PINOT GRIGIO, VERITIERE, VENETO

Delicately fruity Glass £3.70 / £5.35 Bottle £15.50

### FIANO MANDRAROSSA, SICILIA

Fresh and aromatic Glass £4.35 / £6.00 Bottle £17.95

### GAVI DI GAVI, 'LA MINAIA', PIEMONTE

Crisp and refined Glass £5.00 / £7.75 Bottle £21.00

## VINI SPUMANTE SPARKLING WINE

### PROSECCO BRUT, RUGGERI, VENETO

Dry and crisp Glass £3.95 Bottle £19.95

## VIN SANTO E CANTUCCI

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

Glass £4.25 Half Bottle £17.00

## VINI ROSSI RED WINES

### ARPEGGIO ROSSO, CANTINE SETTESOLI, SICILIA

Spicy and rich Glass £2.85 / £3.80 Bottle £10.95

### MONTEPULCIANO D'ABRUZZO, UMANI RONCHI

Full and well rounded Glass £3.25 / £4.40 Bottle £12.50

### VALPOLICELLA, COLLINERI, VENETO

Delicate and fruity Glass £3.40 / £4.75 Bottle £13.50

### SALICE SALENTINO RISERVA, FRANCESCO CANDIDO PUGLIA

Robust and well flavoured Glass £3.65 / £5.10 Bottle £14.95

### MERLOT, MANDRAROSSA, SICILIA

Rich and powerful Glass £4.25 / £5.80 Bottle £16.50

### SAN LORENZO ROSSO CONERO, UMANI RONCHI, MARCHE

Smooth and intense Glass £4.70 / £6.40 Bottle £18.50

### CHIANTI CLASSICO, BROLIO, TOSCANA

Full-bodied with cherry flavours Glass £5.50 / £7.80 Bottle £23.00

Still wine is served in 175ml and 250ml glass sizes.

## TRASPORTI

### PIAGGIO VESPA ET2 50CC

£1,650

Fully automatic scooter. Carefully made and imported from Italy.



## COLAZIONE BREAKFAST MENU

### DAL FORNAIO FROM THE BAKER

#### BREAKFAST BREAD TIN:

£2.85

Freshly baked croissant and toasted breads served with butter and our Italian jam or honey.

#### SAVOURY BREAD TIN:

£2.85

Our own focaccia, grissini, Ligurian ciappe and sliced breads served with either butter or extra virgin olive oil.

#### COLAZIONE MAGNIFICA!

£6.95

Scrambled eggs with grilled pancetta, sautéed mushrooms, tomato and toasted ciabatta. Coffee or tea and a fresh fruit juice.

#### UOVA E PANCETTA

£4.25

Free-range fried eggs with grilled pancetta on toasted ciabatta.

#### UOVA E FUNGHI

£4.25

Free-range scrambled eggs with sautéed mushrooms on toasted ciabatta.

#### PIATTO DI PROSCIUTTO

£5.25

A plate of freshly cut Parma ham.

#### MUSSLI CON YOGHURT

£3.75

Muesli with natural yoghurt, served with jugs of honey and woodland berry compote.

#### FRUTTA DI STAGIONE

£3.50

Fresh fruit salad with natural yoghurt.

#### CROISSANT

FROM £1.20

Plain, chocolate or almond croissant.

#### PANETTONE PICCOLO

£1.35

#### PIATTO DI BISCOTTI

£2.50

A selection of home made and artisanal biscuits from Italy.

### CAFFÉ COFFEE

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#### ESPRESSO

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#### CAFFÉ RISTRETTO

£1.20

#### DOUBLE ESPRESSO

£1.60

#### CAFFÉ LATTE

£1.80

#### CAFFÉ MACCHIATO

£1.25

#### CIOCCOLATA

£1.80

Italian hot chocolate.

#### CIOCCOLATA FIORENTINA

£1.40

Thick Florentine drinking chocolate in an espresso cup.

#### BICERIN

£2.25

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

### ENGLISH BREAKFAST • EARL GREY •

### CAMOMILE • PEPPERMINT • LEMON

£1.25

### FRESHLY SQUEEZED ORANGE JUICE

£1.75

### FRESH LEMONADE

£1.75