

starters

BREAD & OLIVES

- focaccia** 4.25 (V) (VG)
baked here every morning
- with garlic 4.75 (V)
- garlic with provolone cheese 5.25
- bread tin** 4.75 (V) (VG)
a mix of breads from our deli
- mixed olives** 3.50 (V) (VG)
- nocellara olives** 4.00 (V) (VG)

ANTIPASTI

- gnocchi, tomato & stracciatella** 6.75
- 'pasta e fagioli' soup** 5.95 (V) (VG)
ditaloni pasta, borlotti beans, focaccia
- tomato bruschetta** 5.95 (V) (VG)
- mushroom & kale bruschetta** 6.75 (V) (VG)
- butternut & prosciutto salad** 6.95
with ricotta salata, pumpkin seeds,
aged balsamic from our deli
- calamari fritti** 7.25 / 13.95
with lemon mayonnaise
- prawns marinara** 8.25
with white wine, tomato, chilli & fennel sauce
- chicken liver pâté** 6.95
- sicilian arancini** 6.50
two crispy rice balls: mozzarella and basil,
beef ragù
- caprino e caponata** 6.25 (V)
goat's cheese, sicilian aubergine stew

SHARING BOARDS

- verdure** 15.75 (V) (VO)
includes baby peppers with pesto, red onion
marmalade & goat's cheese bruschette,
artichokes, balsamic onions, caponata,
olives, focaccia
- grandioso** 18.75
includes mortadella, 14-month aged prosciutto,
ventricina & aquila salame, chicken liver pâté
& caponata bruschette, parmigiano reggiano,
artichokes, olives

sides

- rosemary & garlic roasted potatoes** 3.75
- broccoli** 4.25 (V) (VG)
chilli, garlic, toasted almonds
- green beans** 3.75 (V) (VG)
- spinach** 3.75 (V) (VG)
- mixed salad** 4.25 (V) (VG)
- garden salad** 4.75 (VO)
parmigiano reggiano, balsamic
- garlic focaccia** 4.75 (V)

(V) vegetarian

(VG) vegan

(VO) can be made vegetarian or vegan

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

We have separate gluten-free and dairy-free menus, just ask one of the team

* Approximate uncooked weight

We are founding members of the sustainable restaurant association, and also members of the sustainable seafood coalition. All our fresh eggs are free range

All tips go directly to our restaurant team
carluccios.com

mains

MEAT

- veal ossobuco** 18.50
british rose veal shank, red wine sauce,
saffron risotto
- sirloin steak** 20.95
dry-aged 8oz* casterbridge sirloin,
roast rosemary potatoes
- fillet steak** 29.95
6oz* fillet steak, broccoli, mushrooms,
tarragon butter
- chicken milanese** 13.50
chicken breast, rosemary grana padano
breadcrumbs, mixed salad, mustard dressing

FISH

- cod with mussels** 17.50
with cherry tomatoes, spinach, white wine
- sea bass** 17.95
whole fish, herbs, lemon, white wine.
roast potatoes, salad

VEGETABLE

- stuffed mushrooms and polenta** 12.95 (V)
with ricotta, spinach, goat's cheese

RISOTTO

- today's risotto** £ p.o.a
- mushroom risotto** 13.50 (V)
- add truffle oil for 1.00 (V)
- add chicken for 2.75
- seafood risotto** 14.95
squid, prawns, mussels, clams

pasta

SEASONAL

- lobster tagliolini** 17.50
half lobster tail, broccolini, tomatoes, white wine
- full lobster tail for 5.00
- spaghetti vongole** 16.25
clams, white wine, chilli, garlic, parsley
- celeriac & chestnut rigatoni** 11.75 (V) (VG)
with walnuts & chives
- lamb ragù rigatoni** 16.25
slow-cooked shoulder

CLASSIC

- seafood linguine** 15.95
prawns, mussels, squid, bottarga,
crab & chilli sauce
- gemelli alla luganica** 13.50
spicy luganica sausage & tomato ragù,
grana padano
- ricotta & spinach ravioli** 11.50 (V)
- lasagne** 14.50
with a mixed salad
- spaghetti carbonara** 11.50
eggs, guanciale, grana padano, black pepper
- penne giardiniera** 11.50 (V)
giant pugliese penne, spinach balls, grated
courgette, garlic, chilli, cheese
- we will donate 50p to the antonio carluccio foundation
on your behalf, in support of action against hunger**

Carluccio's

salads

- pollo e verdure** 11.75
chicken breast, garden vegetables, baby
potatoes, garlic breadcrumbs, balsamic
- tuna abruzzese** 11.75
flaked tuna, buffalo mozzarella, beans,
tomatoes, baby potatoes, mixed leaves,
egg, croutons
- riso nero** 11.50 (V) (VG)
black rice, broccoli, golden beetroot, pickled
carrot, courgette, peas, mixed leaves, chickpeas
- add chicken for 2.75

desserts

- tiramisù** 6.50 (V)
- torta di cioccolato** 6.50 (V)
- passion fruit meringue** 6.25 (V)
- chocolate bread & butter pudding** 6.25 (V)
- plum tart** 6.25 (V) (VG)

& MORE

pizza romana

- margherita** 9.50
buffalo mozzarella, extra virgin olive oil,
basil ask for vegetarian mozzarella (V)
- salsiccia piccante** 13.50
Sausage, spicy 'nduja, mozzarella, salami
ventricina, stracciatella
- prosciutto** 12.00
14-month aged prosciutto, rocket, tomato
sauce, parmigiano reggiano
- capricciosa** 12.00 (V)
artichokes, marinated peppers, mushrooms,
olives, mozzarella
- salami** 11.00
aquila salami, mozzarella
- add stracciatella 1.50
- funghi** 12.50 (V)
mushrooms, garlic, chilli, mozzarella, truffle oil.
no tomato sauce



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