

Corinn's

**ALL DAY
MENU**

PANE E OLIVE

Mixed Olives VG (139 kcals) 3.90
Mixed pitted marinated olives.

Pesto Nuts (244 kcals) 2.70
Basil-pesto-coated broad beans, peanuts and cashews.

Selection of Breads VG (574 kcals) 4.70
Focaccia, ciappe Italian flatbread and wholemeal sourdough served with extra virgin olive oil and balsamic.

FOCACCIA

Choose from:

Plain VG (429 kcals) 4.20
Served with extra virgin olive oil and balsamic.

Garlic V (547 kcals) 4.70

Garlic and Mozzarella V (720 kcals) 5.30

ANTI PASTI

Burrata (618 kcals) 8.70
Whole Pugliese burrata with 24-month-aged Parma ham, pea puree, lemon and mint marinated edamame beans. Served with toasted pane carasau and gremolata.

Prawns Marinara (567 kcals) 8.90
King prawns marinated in chilli and fennel seeds in a tomato, white wine & garlic sauce. Served with dressed fennel and focaccia.

Tomato Bruschetta VG (457 kcals) 7.20
Mixed cherry tomatoes, basil and garlic on toasted ciabatta, finished with extra virgin olive oil.

Calamari Fritti
Hand-cut crispy squid rings, lightly floured and fried. Served with lemon mayonnaise.

Small (447 kcals) 8.10
Large (820 kcals) 15.00

PIZZA

Margherita (1597 kcals) 12.20
Tomato sauce, buffalo & Fior di latte mozzarella and cherry tomatoes, finished with fresh basil and basil oil.

Giardiniera (1281 kcals) 14.40
Tomato sauce, Fior di latte mozzarella and courgettes sautéed with chilli & garlic, finished with a free-range egg, baby spinach, and Parmigiano-Reggiano shavings. Based on our famous Penne Giardiniera.

Prosciutto di Parma (1103 kcals) 15.60
Tomato sauce and Fior di latte mozzarella, finished with 24-month-aged Parma ham, rocket and Parmigiano-Reggiano shavings. Best served with chilli oil.

Piccante (1423 kcals) 15.60
Tomato sauce, Fior di latte mozzarella, spianata Calabrese, sausage, Calabrian 'nduja, fresh chilli and basil, finished with burrata. Best served with basil oil.

SALADS

Tuna Abruzzese (854 kcals) 15.60
Grilled tuna steak with anchovy fillets, soft-boiled egg, green beans, red onion, roasted tomatoes and peppers, olives, new potatoes and croutons. Finished with an olive and caper dressing.

Chicken, Avocado & Pancetta (1097 kcals) 15.00
Chicken, pancetta and avocado with green beans, red onion, semi-dried tomatoes, olives and mixed leaves. Finished with a balsamic dressing and crispy pancetta.

Goat's Cheese, Avocado & Barley Salad V (1148 kcals) 13.80
Roasted goat's cheese, avocado, chargrilled courgette ribbons, rocket, baby spinach and semi-dried tomatoes, tossed with pearl barley and finished with tomato & beetroot pesto, flaked almonds & toasted pumpkin seeds.

SECONDI

Risotto ai Funghi V (701 kcals) 15.90
Arborio rice with a mix of porcini, shiitake & oyster mushrooms with garlic. Served with a truffle crisp.

Add: Chicken (+134 kcals) 3.30
Truffle Oil (+10 kcals) 2.00

Chicken Milanese (685 kcals) 14.70
Chicken breast in crispy rosemary breadcrumbs. Served with slow-roasted tomatoes and dressed salad leaves topped with Parmigiano-Reggiano.

Minute Steak (676 kcals) 15.60
Chargrilled and thinly tenderised minute steak served pink with rosemary & garlic roasted potatoes and a green salad topped with Parmigiano-Reggiano shavings

Choose from:
Garlic Butter (+247 kcals) 2.30 | **Porcini Mushroom Sauce** (+125 kcals) 2.30 | **Truffle Butter** (+258 kcals) 2.30

PASTA

Homemade Lasagne (823 kcals) 13.80
Slow-cooked beef and lamb ragu, layered with egg pasta, cheese and béchamel sauce.

Seafood Linguine (906 kcals) 17.70
Prawns, whole mussels and squid in a crab & chilli sauce. Garnished with bottarga.

Ricotta & Spinach Ravioli V (713 kcals) 13.80
Served in a sage & butter sauce.

Veganesca Spaghetti VG (737 kcals) 12.20
A puttanesca-style sauce of olives, capers, tomato, chilli, and garlic, topped with toasted mixed nuts, raisins, garlic and herb breadcrumbs.

Spaghetti Carbonara (1000 kcals) 13.30
A mix of eggs, guanciale, cheese and black pepper.

Caserecce Piccante (691 kcals) 14.40
Caserecce pasta with a spicy sausage, rosemary, chilli and tomato sauce. Topped with burrata.

Penne Giardiniera V (1006 kcals) 13.30
Our signature dish, made up of crispy spinach balls with grated courgette sautéed in garlic, chilli and cheese, served with giant Pugliese penne.

SIDES

Rosemary & Garlic Roasted Potatoes VG (289 kcals) 4.20

Green Beans and Spinach V (273 kcals) 4.80
Topped with pine nuts.

Caprese Salad (272 kcals) 5.30
Buffalo mozzarella, sliced beef tomatoes, basil and olives. Drizzled with extra virgin olive oil.

Green Salad (172 kcals) 4.80
Finished with Parmigiano-Reggiano shavings and a balsamic dressing.

Garlic Focaccia V (547 kcals) 4.80
With garlic butter.

DESSERTS

Tiramisu (356 kcals) 7.20
Savoardi biscuits dipped in espresso, mascarpone and cocoa.

Blueberry and Lemon Cake VG (494 kcals) 6.90
A light cake with a lemon icing and a layer of blueberry jam. Served with a raspberry coulis.

Affogato V (316 kcals) 5.30
Vanilla ice cream, topped with a shot of hot espresso served with a cantucci biscuit.

Add: Frangelico (+60 kcals) 2.50

Gelato & Sorbet V
2 scoops 5.90 | 3 scoops 6.60
Served with a Lingue di Gatto biscuit from our deli. (+23kcals)

Choose from:
Espresso Coffee (76 kcals per scoop)
Chocolate (125 kcals per scoop)
Strawberry (89 kcals per scoop)
Vanilla (78 kcals per scoop)
Raspberry Sorbet (64 kcals per scoop)

Cannoli V (309 kcals) 5.90
Filled with sweet ricotta, candied fruit, chocolate and pistachio.

If you have any food allergies or intolerances, please let your server know before ordering.

V Suitable for vegetarians VG Suitable for vegans

V These dishes are made from ingredients that do not contain meat or fish. VG These dishes are not made with any animal products. GF Dishes are made from products which do not contain gluten as an ingredient. However we do not have a dedicated preparation or cooking area for vegetarian, vegan or gluten free food. +Fish dishes may contain small bones. TRG Concessions only use RSPCATM Assured Free Range eggs in our restaurants. We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you speak to a member of staff if you have any food allergies or intolerance. Or visit our interactive site for more details www.restaurantallergens.com/carluccios Adults need around 2000 kcal a day. The calorie information for our menu is calculated from recipes, however, as all our dishes are prepared by hand, some variation may occur. Guidance permits a +/-20% variance on published calorie values. For the latest calorie information please visit our website. We accept Visa, MasterCard, Maestro and American Express. All major currencies are accepted. All prices are inclusive of VAT at the current rate. All prices are in pound sterling. We welcome your feedback, please speak to a member of our management team or email us at: concessions@trgplc.com