

BREAKFAST

Served until 11am

Toast and Jam V (537 kcs) 4.50

Toasted ciabatta and wholemeal sourdough, with jam and butter.

Toasted Panettone V (479 kcs) 4.50

Toasted Italian fruit bread served with jam and butter.

Porridge V (530 kcs) 6.10

Served with honey, fresh blueberries, raspberries, pumpkin seeds and jam.

Granola & Yoghurt V (from 685 kcs) 6.90

Ricotta yoghurt and granola with almonds, pecans and sunflower seeds. Topped with honey, jam, fresh blueberries and raspberries. *Dairy-free coconut yoghurt is available.*

Frutta e Cioccolato Pancakes (611 kcs) 9.40

Three pancakes topped with fresh berries and ricotta yoghurt. Served with a warm chocolate & hazelnut sauce.

Croissants and Pastries V (from 259 kcs) From 2.70

Ask for today's selection.

SIGNATURE

Traditional (from 830 kcs) 11.00

Your choice of eggs with smoked pancetta, sausage, sautéed mushrooms, slow-roasted tomatoes and toasted wholemeal sourdough.

Vegetarian V (from 849 kcs) 11.00

Your choice of eggs with smashed avocado mixed with tomatoes & red onion, chargrilled courgette, sautéed mushrooms, slow-roasted tomato halves and toasted wholemeal sourdough.

Vegan VG (818 kcs) 11.00

Toasted wholemeal sourdough with smashed avocado mixed with tomatoes & red onion, chargrilled courgette, sautéed potatoes, slow-roasted tomato halves and spinach.

EGGS

Avocado & Poached Eggs V (532 kcs) 8.90

Smashed avocado mixed with slow-roasted tomatoes and red onion, with poached eggs on toasted wholemeal sourdough.

Add: Smoked Pancetta (+112 kcs) 2.30

Avocado, Smoked Salmon & Poached Eggs (616 kcs) 11.00

Smashed avocado mixed with slow-roasted tomatoes and red onion, with smoked salmon and poached eggs on toasted wholemeal sourdough.

Benedict (544 kcs) 10.00

Ham with poached eggs and Hollandaise on toasted ciabatta.

Royale (562 kcs) 10.30

Smoked salmon with poached eggs and Hollandaise on toasted ciabatta.

Florentine (572 kcs) 8.90

Spinach with poached eggs and Hollandaise on toasted ciabatta.

ADDITIONS

Grilled Courgettes VG (64 kcs) 2.30

Mushrooms V (230 kcs) 2.30

Smashed Avocado with Red Onion & Tomatoes VG (97 kcs) 2.30

Spinach VG (178 kcs) 2.30

Smoked Pancetta (112 kcs) 2.30

Smoked Salmon (84 kcs) 2.30

Sausage (192 kcs) 2.30

Slow-Roasted Tomatoes VG (35 kcs) 2.30

Roasted Potatoes VG (278 kcs) 2.30

GO MAGNIFICO!

Add a Mimosa or Bellini to your breakfast for 8.70

MAINS

Served from 11am

PANE E OLIVE

Mixed Olives VG (139 kcs) 3.90

Mixed pitted marinated olives.

Pesto Nuts (244 kcs) 2.70

Basil-pesto-coated broad beans, peanuts and cashews.

Selection of Breads VG (574 kcs) 4.70

Focaccia, ciappe Italian flatbread and wholemeal sourdough served with extra virgin olive oil and balsamic.

FOCACCIA

Choose from:

Plain VG (429 kcs) 4.20

Served with extra virgin olive oil and balsamic.

Garlic V (547 kcs) 4.70

Garlic and Mozzarella V (720 kcs) 5.30

ANTI PASTI

Burrata (618 kcs) 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 kcs) 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 kcs) 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 kcs) 8.10

Large (820 kcs) 15.00

PIZZA

Margherita (1597 kcs) 12.20

Tomato sauce, buffalo & Fior di latte mozzarella and cherry tomatoes, finished with fresh basil and basil oil.

Giardiniera (1281 kcs) 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 kcs) 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 kcs) 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.

PASTA

Homemade Lasagne (823 kcs) 13.80

Slow-cooked beef and lamb ragu, layered with egg pasta, cheese and béchamel sauce.

Seafood Linguine (906 kcs) 17.70

Prawns, whole mussels and squid in a crab & chilli sauce. Garnished with bottarga.

Ricotta & Spinach Ravioli V (713 kcs) 13.80

Served in a sage & butter sauce.

Veganesca Spaghetti VG (737 kcs) 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 kcs) 13.30

A mix of eggs, guanciale, cheese and black pepper.

Caserecce Piccante (691 kcs) 14.40

Caserecce pasta with a spicy sausage, rosemary, chilli and tomato sauce. Topped with burrata.

Penne Giardiniera V (1006 kcs) 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.

SECONDI

Risotto ai Funghi V (701 kcs) 15.90

Arborio rice with a mix of porcini, shiitake & oyster mushrooms with garlic. Served with a truffle crisp.

Add: Chicken (+134 kcs) 3.30

Truffle Oil (+10 kcs) 2.00

Chicken Milanese (685 kcs) 14.70

Chicken breast in crispy rosemary breadcrumbs. Served with slow-roasted tomatoes and dressed salad leaves topped with Parmigiano-Reggiano.

Minute Steak (676 kcs) 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 kcs) 2.30

Porcini Mushroom Sauce (+125 kcs) 2.30

Truffle Butter (+258 kcs) 2.30

SALADS

Tuna Abruzzese (854 kcs) 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 kcs) 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 kcs) 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.

SIDES

Rosemary & Garlic Roasted Potatoes VG (289 kcs) 4.20

Green Beans and Spinach V (273 kcs) 4.80

Topped with pine nuts.

Caprese Salad (272 kcs) 5.30

Buffalo mozzarella, sliced beef tomatoes, basil and olives. Drizzled with extra virgin olive oil.

Green Salad (172 kcs) 4.80

Finished with Parmigiano-Reggiano shavings and a balsamic dressing.

Garlic Focaccia V (547 kcs) 4.80

With garlic butter.

DESSERTS

Tiramisu (356 kcs) 7.20

Savoardi biscuits dipped in espresso, mascarpone and cocoa.

Blueberry and Lemon Cake VG (494 kcs) 6.90

A light cake with a lemon icing and a layer of blueberry jam. Served with a raspberry coulis.

Affogato V (316 kcs) 5.30

Vanilla ice cream, topped with a shot of hot espresso served with a cantucci biscuit.

Add: Frangelico (+60 kcs) 2.50

Gelato & Sorbet V

2 scoops 5.90 | 3 scoops 6.60

Served with a Lingue di Gatto biscuit from our deli. (+23kcs)

Choose from:

Espresso Coffee (76 kcs per scoop)

Chocolate (125 kcs per scoop)

Strawberry (89 kcs per scoop)

Vanilla (78 kcs per scoop)

Raspberry Sorbet (64 kcs per scoop)

Cannoli V (309 kcs) 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