



DESSERTS



Allergen Advice: We don't list every ingredient on our menu, if you have any allergies or intolerances please let us know so we can assist you before you order. We make our dishes fresh on site, so cannot guarantee that there will be no cross-contamination. All dishes may contain traces of nuts. We have a separate gluten-free menu available on request

DESSERTS

Tiramisù (V) 6.50

Savoardi biscuits, espresso, mascarpone and cocoa with coffee-flavoured liqueur

Panna Cotta 6.25

Vanilla panna cotta with raspberry coulis

Molten Chocolate Pudding (V) 6.95

Rich and indulgent warm chocolate and almond fondant. With vanilla ice cream
Please allow 10 minutes as a waiting time

Monte Viso (V) 6.75

Vin Santo-soaked panettone and vanilla ice cream with toasted Italian meringue

Cannoli (V) 4.50

Your choice of tea or coffee with cannoli - pastry rolls filled with sweet ricotta, candied fruit, chocolate and pistachio

Giant Profiterole (V) 6.95 NEW

A giant profiterole filled with vanilla ice cream, sweet ricotta-cream and indulgent hazelnut and chocolate sauce

Pear & Polenta Cake (V) (VG) 6.25 NEW

With raspberry coulis

Formaggi 7.95

Italian fine cheeses from our deli with truffle honey, pickled walnuts and ciappe crispbread.

Ask one of the team for today's selection

GELATO & SORBET

Bosco Incantato 6.75

Inspired by Antonio's love of mushrooms.
Vanilla & chocolate ice cream, chocolate &
hazelnut sauce, pistachios, hazelnuts, fresh
raspberries and panettone crumb

Strawberry Cheesecake Coppa (V) 6.95

Vanilla and strawberry ice cream, fresh strawberries, strawberry
coulis, meringue, ricotta-yoghurt and flaked almonds

Affogato (V)

Espresso - or liqueur - with vanilla ice cream

Coffee 3.50 | Liqueur 5.50

Ice Cream (V) 4.95

made to Antonio's original recipes

ARABICA COFFEE & HAZELNUT / BITTER CHOCOLATE

VANILLA / STRAWBERRY / CHERRY

Sorbet (V) 4.95

LEMON / PASSION FRUIT / MELON

without wafer (V) (VG)



DESSERT WINE & LIQUEURS

LIMONCELLO

Made with Sorrento lemons

50ML 6.00

HAZELNUT ESPRESSO MARTINI

Espresso, Ketel One vodka and Frangelico

7.95

VIN SANTO & CANTUCCI

Tuscan dessert wine with honey & almond biscuits

CLASS 50ML 5.25 / HALF BOTTLE 17.50

DIGESTIVES

DISARONNO AMARETTO / FRANGELICO

AMARO AVERNA / CYNAR / SAMBUCA

GRAPPA / STRECA

6.00

COFFEE

We serve two coffee blends,
both roasted just for us in Italy

MILANO

Our house blend - sweet, refined & smooth

GUEST BLEND

Ask one of the team

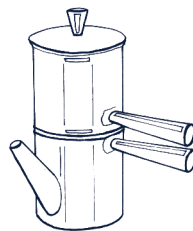
Espresso / Ristretto 2.25 Double Espresso 2.75

Neapolitan 3.50

We fill traditional Neapolitan cafetières with boiling water and flip them to allow the water to slowly percolate through the coffee - using gravity rather than pressure to brew a coffee similar to an Americano.

Drink it black or with milk.

One cafetière serves two espresso cups,
or one larger one



Espresso Macchiato 2.25 Cappuccino 2.95

Caffé Latte 2.95 Flat White 2.90

Americano 2.65 Mocha 3.00

Soya, coconut and oat milk are available



HOT CHOCOLATE

Hot Chocolate 2.95

Ciocolata Fiorentina 2.35

Thick Florentine drinking chocolate
served in an espresso cup

BICERIN

3.25

A traditional drink from Torino. Espresso,
Florentine drinking chocolate and cream

TEA

English Breakfast

(decaf available)

Earl Grey

Green Tea

Fresh Mint

Lemon

Chamomile

Rooibos

Peppermint

all 2.35



Carluccio's

1999 **20** 2019

Ⓥ Vegetarian ⓋG Vegan

Our wine comes in 175ml and 250ml glasses; sparkling wine is 125ml.

All our wines by the glass are available in 125ml measures

Spirits come in 50ml; just ask if you would prefer 25ml

*We are founding members of the Sustainable Restaurant Association,
and also members of the Sustainable Seafood Coalition. All our fresh eggs are free range*

Our tipping policy is available on our website at Carluccios.com/tippingpolicy

carluccios.com

Autumn S1