

# *Carluccio's*

Bar, Deli & Dining



IN-ROOM DINING MENU

## OUR PHILOSOPHY

*We're noisy about food. We taste it, try it and argue about it, until it's just right.*

*But we don't mess around with it: we cook by Antonio's motto, MOF MOF.*

*Minimum of fuss, maximum of flavour.*

*It's the Italian way & it's how we've worked since 1999.*

*And because good food starts with good ingredients, our food shop is stocked with staples and regional specialities, all sourced from Italian producers.*



## IN-ROOM DINING

*Our in-room dining menu is available direct to your door - from 11am until 12 midnight.*

## HOW TO ORDER

*Simply pick up the phone and dial room service.*

*We will deliver your food in 30 minutes or at a time that suits you.*

*A £4 delivery charge will be added to your bill when ordering room service.*

## IN-ROOM BREAKFAST

*Our in-room breakfast is served from 6 - 11am, Monday to Sunday. To pre-order your in-room breakfast for tomorrow morning, make your selection on the breakfast card in your room and hang it outside your door before 3am. A buffet breakfast is also available in Carluccio's every morning.*

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Please note that some of our cooking equipment is used for non-vegetarian dishes. Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you want to know about our ingredients.

\* Approximate uncooked weight

Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you want to know about our ingredients. All tips go to staff without deduction. Prices for customers seated in the restaurant include VAT. We accept cash, Visa, Mastercard, Amex and Maestro but not cheques. Carluccio's, 35 Rose Street, London, WC2E 9EB.

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 Vegetarian  Vegan

 Can be made vegetarian or vegan

We are founding members of the Sustainable Restaurant Association and proud to be awarded their highest award of 3 stars for the work we have done to improve how we interact with the environment.



Gluten free and dairy free menus are available on request.

# ANTIPASTI *Starters*

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## ZUPPA DI FUNGHI

Porcini broth, mushrooms, pancetta, cream, focaccia **6.25** (V) (VG)

## TOMATO BRUSCHETTA

Yellow cherry, baby plum and beef tomatoes, extra virgin olive oil, baby basil, garlic, grilled ciabatta **5.75** (V) (VG)

## CALAMARI FRITTI

Squid rings in light batter, lemon mayonnaise **6.95 / 13.25**

## PRAWNS MARINARA

Prawns, white wine, baby plum tomatoes, chilli, fennel seeds, tomato & basil sauce, grilled ciabatta **7.75**

## CHICKEN LIVER PÂTÉ

Smooth pâté, red onion marmalade, grilled ciabatta **6.75**

# PASTA

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## SPAGHETTI CARBONARA

Eggs, Grana Padano cheese, guanciale, black pepper, spaghetti **10.95**

## SEAFOOD LINGUINE

Prawns, mussels, squid, bottarga, tomato, crab & chilli sauce, baby plum tomatoes, basil, linguine **14.95**

## LASAGNA TRADIZIONALE

Beef & tomato ragù, cheese, béchamel sauce, egg pasta **11.25**

## TAGLIOLINI ALLA NAPOLETANA

Chicken thigh, baby plum & yellow tomatoes, anchovies, olives, capers, garlic, basil, white wine, garlic & herb breadcrumbs, fresh egg tagliolini ribbons **12.95**

## BURRATA & PROSCIUTTO

Burrata, 14-month aged prosciutto, aged balsamic vinegar, pane carasau **6.95**

## SICILIAN ARANCINI

Two crispy rice balls – buffalo mozzarella & basil; provolone cheese, beef ragù & peas. Pepolata sauce **6.25**

## INSALATA CAPRESE

Buffalo mozzarella, beef tomatoes, basil, extra virgin olive oil, black olives **6.75**

## GRANDIOSO BOARD

Mortadella, 14-month aged prosciutto, salami ventricina Abruzzese, soppressa al finocchio, prosciutto cotto, salami Aquila, chicken liver pâté bruschetta, caponata bruschetta, Parmigiano Reggiano, baby peppers with pesto, artichokes, green beans, balsamic onions, olives, caperberries **17.95**

## CAULIFLOWER ORECCHIETTE

Cauliflower, baby spinach, chilli, capers, turmeric, garlic & herb breadcrumbs, orecchiette pasta **11.50** (V) (VG)

## RAVIOLI SPINACI E RICOTTA

Spinach & ricotta parcels, sage & butter sauce **10.95** (V)

## RISOTTO AI FUNGHI

Porcini, chestnut, oyster, shiitaki, shimenji, baby king oyster & closed cup mushrooms, garlic **12.95** (V)

**Add truffle oil for £1.00**

**Add chicken for £2.50**

# SECONDI *Mains*

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## ZUCCHINE RIPIENE

Yellow & green courgettes stuffed with ricotta, olives, breadcrumbs, capers, tomato, spring onion, basil. Pepolata sauce **11.95** (V) (VG)

## CHICKEN MILANESE

Chicken breast, rosemary & Grana Padano breadcrumbs, mixed leaves, baby plum tomatoes, mustard dressing **12.95**

## SIRLOIN ALLA GRIGLIA

Dry aged, 8oz\* Casterbridge sirloin, rosemary & garlic roasted potatoes **19.95**

## SWORDFISH MUDDICA

Swordfish, herb & parmesan breadcrumbs, courgette, green beans, rocket, Parmigiano Reggiano **15.95**

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# INSALATA *Salads*

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## **POLLO E VERDURE**

Chicken breast, green beans, baby potatoes, baby spinach, red onion, frisée lettuce, rocket, chives, spring onion, dried tomatoes, garlic & herb breadcrumbs, balsamic dressing **11.25**

## **RICOTTA E ZUCCHINE**

Baked ricotta, yellow courgette, pickled fennel, rocket, baby spinach, frisée lettuce, soya beans, peas, basil, pesto & lemon dressing **10.95** (V) (VG)

**Add chicken for £2.50**

## **RISO NERO**

Black rice, tenderstem broccoli, golden beetroot, pickled carrot, yellow courgette, mixed leaves, soya beans, peas, chick peas, basil & chilli vegan mayonnaise **10.95** (V) (VG)

**Add chicken for £2.50**

## **ABRUZZESE**

Italian flaked tuna, buffalo mozzarella, green beans, peppers, baby plum tomatoes, mixed leaves, baby potatoes, anchovy, soft-boiled egg, croutons **11.25**

# PIZZA ROMANA

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Our bases are in the Roman style. Their structure contains “alveolatura” – bubbles within the crust - which create a lighter dough

## **MARGHERITA**

Buffalo mozzarella, tomato sauce, extra virgin olive oil, basil **8.95**  
*Ask for vegetarian mozzarella* (V)

## **SALSICCIA PICCANTE**

Sausage, spicy 'nduja, tomato sauce, mozzarella, salami ventricina, burrata **12.95**

## **PROSCIUTTO**

14-month aged prosciutto, rocket, tomato sauce, mozzarella, Parmigiano Reggiano **11.50**

## **CAPRICCIOSA**

Artichokes, marinated peppers, mushrooms, black olives, tomato sauce, mozzarella **11.50** (V)

## **SALAMI**

Aquila salami, tomato sauce, mozzarella **10.50**  
**Add Puglian burrata for £1.50**

## **FUNGHI**

Mushrooms, garlic, chilli, mozzarella, truffle oil  
*No tomato sauce* **11.95** (V)

# CONTORNI *Sides*

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## **ROSEMARY & GARLIC ROASTED POTATOES 3.50**

**GREEN BEANS 3.50** (V) (VG)

**ZUCCHINE 3.50** (V) (VG)

**GARLIC FOCACCIA 4.50** (V)

## **INSALATA MISTA**

Baby gem, peppers, baby plum tomatoes, red onion, balsamic dressing **3.95** (V) (VG)

## **INSALATA VERDE**

Mixed leaves, Parmigiano Reggiano, balsamic dressing **4.50** (VG)

# DOLCI *Desserts*

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## PANNA COTTA

Vanilla set cream, raspberry coulis **5.95**

## TIRAMISÙ

Savoardi biscuits, espresso, coffee liqueur, mascarpone, cocoa **6.25** (V)

## CHOCOLATE BREAD & BUTTER PUDDING

Vanilla ice cream **5.95** (V)

## CHOCOLATE CAPRESE

Chocolate & almond cake, vanilla ice cream **6.50** (V)

## LEMON TART

Sweet mascarpone **5.95** (V)

## FORMAGGI

A selection of three Italian cheeses, truffle honey, pickled walnuts, ciappe - an Italian flat bread. *We import our cheeses from all over Italy, including regional specialities and handmade favourites* **6.95**

# GELATO & SORBETS

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## GELATO

Arabica coffee & hazelnut / Bitter chocolate / Vanilla / Strawberry / Cherry **4.95** (V)

## SORBET

Lemon / Passion fruit / Melon **4.95** (V) (VG)

## CHOCOLATE & SALTED CARAMEL COPPA

Vanilla ice cream, chocolate & salted caramel sauces, amaretti biscuits **6.50** (V)

# DESSERT WINES & LIQUEURS

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## DIGESTIVES

**Served in large 50ml measures.**

Frangelico / Disaronno Amaretto / Amaro / Sambuca / Grappa / Strega **5.95**

## LIMONCELLO

Traditional lemon liqueur, served chilled **5.95**

## VIN SANTO & CANTUCCI

Tuscan Vin Santo dessert wine, honey & almond cantucci biscuits

**Glass (50ml) 5.25**

**Half Bottle 17.50**

# CAFFÈ

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We serve two coffee blends, both roasted just for us in Italy: Milano is smoother, Napoli is richer

**Espresso / Ristretto 2.45**

**Double espresso 2.75**

**Espresso macchiato 2.45**

**Americano 2.65**

**Cappuccino 2.95**

**Caffè latte 2.95**

**Ciocolata**

Italian hot chocolate **2.75**

**Ciocolata fiorentine**

Thick Florentine drinking chocolate served in an espresso cup **2.15**

**Bicerin**

A traditional drink from Torino. Espresso, Florentine drinking chocolate, cream **3.00**

# TÈ *Tea*

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**English breakfast**

**Earl Grey**

**Decaf English breakfast**

**Fresh mint**

**Lemon**

**Chamomile**

**Rooibos**

**Peppermint**

**Green tea**

**2.30**

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# SPUMANTI *Sparkling* BOTTLE

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## PROSECCO, SANTA SARA, VENETO

Fine bubbles, dry and delicate **25.95**

## ROSE PROSECCO, SANTA SARA, VENETO

Pink fruit - raspberries, cherries & strawberries **26.95**

## LAMBRUSCO, VECCHIA MODENA, CHIARLI EMILIA ROMAGNA

Dry sparkling red in the proper, traditional Lambrusco style. Strawberries and wild berries **30.00**

## FRANCIACORTA DOCG, BERLUCCHI BRUT 25, LOMBARDIA

Italy's answer to Champagne - a Blanc de Blancs made using the champenoise production method, with the classic full, elegant style **38.00**

# ROSATI *Rosé* BOTTLE

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## BENDICÒ, SETTOSOLI, SICILY

Light and fruity with a crisp finish **18.95**

## PINOT GRIGIO BLUSH, SERRA DI PAGO, VENETO

Fresh and delicate with red berry flavours **21.95**

# BIANCHI *White* BOTTLE

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## LIGHT

### PINOT GRIGIO, SERRA DI PAGO, VENETO

Easy drinking, fresh and fruity **19.95**

### SICANI BIANCO, SETTESOLI, SICILY

Citrusy and refreshing **16.50**

### SAUVIGNON BLANC, LALUNA, VENETO

Crisp and refreshing with stone fruit and lime flavours **19.95**


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## FRUITY

### PECORINO, AMODO, ABRUZZO

A dry white with floral nose & exotic fruit flavours **20.95**

### LA SEGRETA, 'IL BIANCO' PLANETA, SICILY

Aromatic and fresh with tropical fruit flavours. Made with Grecanico grapes **23.00** 

### VERMENTINO BELGUARDO, MAZZEI, TUSCANY

Peach and exotic fruit with a mineral, slightly salty taste. One of Italy's most popular grapes **27.50**

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## SMOOTH

### GAVI, VIA DELFINI, PIEDMONT

Refined and elegant with floral and peachy flavours **24.00**

### CHARDONNAY, CORTE VIGNA, VENETO

Unoaked with a nose of fresh gooseberry **17.95**

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# ROSSO *Red* BOTTLE

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## FRUITY


### MERLOT CORVINA, SARTORI, VENETO

An elegant and easy drinking Merlot-Corvina blend **19.95**


### NERO D'AVOLA, MANDRAROSSA, SICILY

Dark fruit, spice and vanilla from Sicily's signature red grape **18.95**

### VALPOLICELLA, VILLA BARBARO, VENETO

Delicate and fruity. A blend of Corvina and Rondinella grapes **19.95** 

### LA SEGRETA, 'IL ROSSO', PLANETA, SICILY

Strawberries, spice, soft tannins - fresh yet intense **23.00** 

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## HEARTY

### SICANI ROSSO, SICILY

A medium-bodied, versatile red **16.50**

### BARBERA, BRICCOTONDO, FONTANAFREDDA, PIEDMONT

Silky smooth with a rich undertone of berries and Morello cherry **24.00**


### CHIANTI CLASSICO RISERVA 'SER LAPO' MAZZEI, TUSCANY

A classic Chianti from the Mazzei family. Bittersweet flavours, full-bodied **28.00**


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## BOLD

### MONTEPULCIANO D'ABRUZZO, CONTRI, ABRUZZO

Warming, rich and full-bodied, with a hint of spice **17.95** 

### BAROLO DOCG RIVA LEONE, PIEDMONT

Rich and full-bodied but elegant. Earthy, truffle, chocolate notes - and a hint of violets **36.00** 

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## BEER

### PERONI NASTRO AZZURRO 5.1%

330ml **4.30** / 660ml **7.00**

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## SPIRITS

### WITH FEVER TREE MIXER 50ML

Campari / Rum / Aperol / Vodka / Whisky **5.95**

### STRAIGHT 50ML

Limoncello / Grappa / Sambuca / Strega / Amaro / Brandy / Tia Maria / Frangelico / Disaronno Amaretto **5.95**

Also available by the bottle

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## SOFT DRINKS

### JUICES

Fresh orange / Fresh apple **2.95**

Fresh lemonade / Peach / Cranberry /

Cloudy cherry / Spiced tomato **2.75**

### SAN PELLEGRINO

Lemon / Orange / Mint & lemon / Pomegranate & orange **2.70**

### SAN PELLEGRINO ICED TEA

Organic peach iced tea **2.95**

### BOTTLED WATER 500ML

San Pellegrino Sparkling **2.60**

Acqua Panna Still **2.60**

**COCA COLA 2.85**

**DIET COKE 2.70**

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MARRIOTT  
LONDON REGENTS PARK

# SNACKS & DRINKS

BY MARRIOTT MIDNIGHT – 6AM

## SANDWICHES

*Served on a choice of white or brown bread with potato crisps*

Tuna Mayonnaise - sweetcorn	8.00
Mature Cheddar - Branston pickle, lettuce, tomato <b>v</b>	8.00
<b>Marriott Club Sandwich</b> - turkey, bacon, lettuce, tomato, mayonnaise	9.00
Roasted Chicken - sundried tomato, basil pesto, lettuce	9.00

## MAINS

Classic Mac 'n Cheese - crispy herb crumb topping <b>v</b>	10.00
Kashmiri lamb kofta curry - basmati rice and mini naan bread	14.00
Butter chicken masala - basmati rice and mini naan bread	13.00

## DESSERTS

Sticky toffee pudding - with salted caramel ice cream, toffee sauce	6.50
Fresh fruit salad - lemon sorbet	6.00

**We guarantee to serve your meal within 45 minutes otherwise your meal is 'on us'.**

## SPIRITS

Absolut vodka ALC 40%	25ml	5.00
Plymouth gin ALC 41.2%		
Jack Daniel's ALC 40%		
Bacardi rum ALC 37.5%		
The Famous Grouse ALC 40%		
Martell VS ALC 40%		
Tequila ALC 38%	25ml	5.25
Baileys Irish Cream ALC 17%	50ml	6.25

## WINES

Ayrum – Red and White	175ml	7.50
	750ml	22.50
Moët & Chandon Brut Impérial Champagne	750ml	64.50

## BOTTLED BEERS

Stella Artois ALC 5.2%	330ml	4.95
Becks ALC 5.2%	330ml	4.95

## SOFTS

Pepsi/Diet Pepsi	200ml	2.25
Lemonade	160ml	2.00
Juices Orange, Pineapple or Tomato	160ml	2.00
Tonic water/soda water	160ml	2.00
Mineral water	330ml	2.00
	1 litre	5.00

If you are concerned about food allergies e.g. nuts, you are invited to ask one of our team for assistance when making your order. **v** Vegetarian. Prices are inclusive of VAT. Gratuities are discretionary. When ordering drinks only, no in-room dining charge will be added to your order.

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