



DESSERTS

DOLCE


PANNA COTTA

Delicious vanilla panna cotta, served with raspberry coulis. **4.95** 


CHOCOLATE & RUM FUDGE CAKE

A generous slice served warm with vanilla ice cream. **6.50** 

LEMON TART

Lemon tart with a rich zesty filling, served with sweet mascarpone. **4.95** 

MERINGA AL FRUTTO DELLA PASSIONE


Meringue with a passion fruit cream, fresh raspberries and a raspberry coulis. **5.25** 

TIRAMISU

Savoardi biscuits soaked in strong espresso coffee and coffee liqueur with mascarpone and chocolate. No wonder it means 'pick me up'.

5.75 

CHOCOLATE BREAD & BUTTER PUDDING

Warm chocolate bread and butter pudding with vanilla ice cream. **5.25** 

BISCOTTI


A plate of our favourite Italian artisan biscuits. **3.75** 

DESSERTS FROM THE DELI

Ask one of the team to tell you about our selection of freshly-made desserts, all served with vanilla ice cream. **5.25**

GELATO & SORBETS

GELATO ICE CREAM

Our own authentic 'Gelati Artiginali' are made traditionally, have intense flavours and are served with a crispy Carluccio's wafer. Arabica coffee & Hazelnut / Bitter chocolate / Vanilla / Strawberry / Cherry. **4.25** 

SORBET


Amalfi lemon / Mandarin / Melon. **4.25** 

AFFOGATO

Our vanilla ice cream served in a tall glass with a strong espresso, or your choice of liqueur, to pour over the top.

COFFEE 4.60 / LIQUEUR 6.60 

CHOCOLATE & SALTED CARAMEL SUNDAE

Scoops of vanilla ice cream drizzled with chocolate and salted caramel sauces, topped with crushed Amaretti biscuits. **5.95** 

CHEESE

FORMAGGI

A selection of three Italian cheeses served with truffle honey, pickled walnuts and Italian flat bread. We import our cheeses from all over Italy, including regional specialities and handmade favourites. **6.50**

DESSERT WINES & LIQUEURS

DIGESTIVES

Served in large 50ml measures.

Frangelico / Disaronno Amaretto / Amaro / Sambuca / Grappa / Strega. **From 5.65**

LIMONCELLO

Traditional lemon liqueur, served chilled. **4.75**

ESPRESSO MARTINI

Keep your spirits up with our espresso martini using the famous Italian hazelnut liqueur, Frangelico, and smooth Finlandia Vodka. **6.95**

VIN SANTO & CANTUCCI

Carluccio's own label Tuscan Vin Santo with honey and almond cantucci biscuits for dipping.

Glass (50ml) 5.25 /

Half Bottle 17.50

CAFFÈ

The precise details of our coffee blends are a closely-guarded secret, although we can tell you both are roasted in Italy exclusively for us. Our Napoli blend is rich with a good kick of Robusta while Milano is smoother and based on Arabica beans.

ESPRESSO / RISTRETTO 2.00

DOUBLE ESPRESSO 2.30

ESPRESSO MACCHIATO 2.00

CAPPUCCINO 2.50

CAFFÈ LATTE 2.50

CIOCCOLATA

Italian hot chocolate. **2.75**

CIOCCOLATA FIORENTINE

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

BICERIN

A traditional drink from Torino. Espresso coffee, to which you can add a splash of Florentine drinking chocolate and cream, to taste. **3.00**

TEA

ENGLISH BREAKFAST / EARL GREY / DECAF ENGLISH BREAKFAST / FRESH MINT / LEMON / CHAMOMILE / ROOIBOS / PEPPERMINT / GREEN TEA 1.95

 Vegetarian options

Free from gluten, dairy free and vegan menus are available upon request. 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. An optional service charge of 12.5% will be added to parties of 8 or more. 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, Covent Garden, London, WC2E 9EB

SAY CIAO

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