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.

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.

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.
ANTIPASTI  Starters

ZUPPA DI FUNGHI  Porcini broth, mushrooms, pancetta, cream, focaccia  6.25

TOMATO BRUSCHETTA  Yellow cherry, baby plum and beef tomatoes, extra virgin olive oil, baby basil, garlic, grilled ciabatta  5.75

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

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

CAULIFLOWER ORECCHIETTE  Cauliflower, baby spinach, chilli, capers, turmeric, garlic & herb breadcrumbs, orecchiette pasta  11.50

RAVIOLI SPINACI E RICOTTA  Spinach & ricotta parcels, sage & butter sauce  10.95

RISOTTO AI FUNGHI  Porcini, chestnut, oyster, shiitaki, shiitake, baby king oyster & closed cup mushrooms, garlic  12.95
Add truffle oil for £1.00
Add chicken for £2.50

SECONDI  Mains

ZUCCHINE RPIEN  Yellow & green courgettes stuffed with ricotta, olives, breadcrumbs, capers, tomato, spring onion, basil. Pepolata sauce  11.95

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
**INSALATA** **Salads**

**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**
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**

**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**
Add chicken for **£2.50**

**PIZZA ROMANA**
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 **✔**

**SALISCCIA 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**

**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**

**CONTORNI** **Sides**

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

**GREEN BEANS** **3.50**
Add chicken for **£2.50**

**ZUCCHINE** **3.50**

**GARLIC FOCACCIA** **4.50**

**INSALATA MISTA**
Baby gem, peppers, baby plum tomatoes, red onion, balsamic dressing **3.95**

**INSALATA VERDE**
Mixed leaves, Parmigiano Reggiano, balsamic dressing **4.50**

*Approximate uncooked weight.
DOLCI Desserts

PANNA COTTA
Vanilla set cream, raspberry coulis 5.95

TIRAMISÙ
Savoiardi biscuits, espresso, coffee liqueur, mascarpone, cocoa 6.25

CHOCOLATE BREAD & BUTTER PUDDING
Vanilla ice cream 5.95

CHOCOLATE CAPRESE
Chocolate & almond cake, vanilla ice cream 6.50

LEMON TART
Sweet mascarpone 5.95

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

GELATO
Arabica coffee & hazelnut / Bitter chocolate / Vanilla / Strawberry / Cherry 4.95

SORBET
Lemon / Passion fruit / Melon 4.95

CHOCOLATE & SALTED CARAMEL COPPA
Vanilla ice cream, chocolate & salted caramel sauces, amaretti biscuits 6.50

DESSERT WINES & LIQUEURS

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
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
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, Florentine drinking chocolate, cream 3.00

TÈ Tea

English breakfast
Earl Grey
Decaf English breakfast
Fresh mint
Lemon
Chamomile
Rooibos
Peppermint
Green tea
2.30
**SPUMANTE Sparkling BOTTLE**

**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**

**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**

**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**

**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**

**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**
**ROSSO Red BOTTLE**

**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

**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

**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, truffly, chocolaty notes - and a hint of violets 36.00

**BEER**

**PERONI NASTRO AZZURRO 5.1%**
330ml 4.30 / 660ml 7.00

**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

**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**
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. Vegetarian. Prices are inclusive of VAT. Gratuities are discretionary. When ordering drinks only, no in-room dining charge will be added to your order.

We guarantee to serve your meal within 45 minutes otherwise your meal is ‘on us’.

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

- Tuna Mayonnaise - sweetcorn  
  **8.00**
- Mature Cheddar - Branston pickle, lettuce, tomato  
  **8.00**
- **Marriott Club Sandwich**
  - 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  
  **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**

**SPRITS**

- 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  
  160ml  **2.00**
  Orange, Pineapple or Tomato  
- Tonic water/soda water  
  160ml  **2.00**
- Mineral water  
  330ml  **2.00**
  1 litre  **5.00**