

## DESSERTS

### TIRAMISÙ

Savoardi biscuits soaked in strong espresso coffee and coffee liqueur with mascarpone and chocolate.

**5.50**

### FRUTTA DI STAGIONE 4.75

Fresh fruit salad with cream.

### PLUM TART 5.25 **NEW**

A delicate puff pastry tart with plums, served with vanilla ice cream.

### CROSTATA AL LIMONE 4.75

Lemon tart with a sweet pastry and rich zesty filling.

## GELATO & SORBETS

### GELATO ICE CREAM 3.95

Our own authentic "Gelati Artigianali" are made traditionally, have intense flavours and are served with a Carluccio's wafer.

Arabica Coffee / Bitter Chocolate  
Vanilla / Strawberry  
Raspberry & Ricotta

### SORBET 3.95

Amalfi Lemon / Mandarin / Melon

### MERINGA CON PANNA AL FRUTTO DELLA PASSIONE 5.25

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

### DOLCE DI CIOCCOLATO 5.50

A warm chocolate pudding baked with almonds and Kahlua served with vanilla ice cream.

### PASTICCIO DI CIOCCOLATO 5.25

Warm chocolate bread and butter pudding with vanilla cream.

### PANNA COTTA 4.95

Delicious vanilla and rum flavoured cream with candied orange.

### TORTA AL CIOCCOLATO 5.25

Rich chocolate torte served with raspberry coulis and a dusting of icing sugar.

### PIATTO DI BISCOTTI 3.75

A plate of our favourite Italian artisan biscuits.

### CHOCOLATE & SALTED CARAMEL SUNDAE

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

**5.50**

### AFFOGATO Coffee 4.60 / Liqueur 6.60

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

## CHEESE

### FORMAGGIO 6.50

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.*

## DESSERT WINES & LIQUEURS

### VIN SANTO E CANTUCCI

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

Glass (50ml) **5.25**

Half Bottle **17.50**

### DIGESTIVES FROM 5.65

Served in large 50ml measures  
Frangelico / Disaronno Amaretto  
Amaro / Sambuca / Grappa / Strega

### LIMONCELLO 4.75

Traditional lemon liqueur, served chilled.

**Gluten free, dairy free, vegetarian 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. Printed on FSC accredited material using vegetable inks. Carluccio's, 35 Rose Street, Covent Garden, London WC2E 9EB / hello@carluccios.com [IG](https://www.instagram.com/carluccios) /carluccios [FB](https://www.facebook.com/carluccios) /carluccios

## CAFFÈ

The details of our coffee blends are a 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 1.80

### DOUBLE ESPRESSO 2.10

### ESPRESSO MACCHIATO 1.80

### CAPPUCCINO 2.25

### CAFFÈ LATTE 2.25

### CIOCCOLATA 2.25

Italian hot chocolate.

### CIOCCOLATA FIORENTINA 1.95

Thick Florentine drinking chocolate served in an espresso cup.

### BICERIN 2.80

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

## TEA 1.85

English Breakfast / Decaf English Breakfast  
Lemon / Fresh Mint / Chamomile / Rooibos  
Peppermint / Green Tea / Earl Grey