

DRINKS

**SAN PELLEGRINO /
ACQUA PANNA MINERAL WATER**
500ml / 16 - 1 Litre / 24



AL AIN WATER STILL / SPARKLING
330ml / 8 - 1 Litre / 16

**SAN PELLEGRINO
SPARKLING JUICE / 15**

- LIMONATA (LEMON)
- ARANCIATA (ORANGE)
- ARANCIATA ROSSA (SWEET ORANGE)

FRESH JUICES / 20

- ORANGE • GREEN APPLE • MANGO •
COCKTAIL • LEMONADE

PEPSI, DIET PEPSI / 12

MOCKTAILS

FRESH MINTED LEMONADE / 20

HOMEMADE GINGER ALE / 20

POMEGRANATE PUNCH / 20

Pomegranate juice with lemon and lime.

VIRGIN MARY / 22

Tomato juice with a spicy kick.

APPLE MOJITO / 20

Crushed mint, lime and sugar topped
with fresh apple juice.

DATE SMOOTHIE / 22

Sicilian style, made with dates, yoghurt,
vanilla syrup and milk.

MIXED BERRY SMOOTHIE / 22

Forest berries, orange juice, banana,
yoghurt and honey.

TROPICAL SMOOTHIE / 22

Mango and pineapple juice blended
with banana and yoghurt.



COFFEE

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

ESPRESSO / 12

DOUBLE ESPRESSO / 14

RISTRETTO / 12

ESPRESSO MACCHIATO / 14

CAFFÈ LATTE / 17

CAPPUCCINO / 17

ESPRESSO FRAPPÉ / 17

MOCHA FRAPPÉ / 19

TURKISH COFFEE / 14



CAPPUCCINO

TEA & HOT CHOCOLATE

ENGLISH BREAKFAST • EARL GREY •

CHAMOMILE • PEPPERMINT •

LEMON • GREEN • FRESH MINT / 16



HOT CHOCOLATE / 20

CIOCCOLATA FIORENTINA / 18

Thick drinking chocolate served in
an espresso cup.

BICERIN / 22

Espresso coffee, Florentine drinking
chocolate and cream. Served in small
jugs for you to mix yourself. A tradition
from Torino.

Carluccio's

ITALIAN CAFFÉ • RESTAURANT • FOODSHOP

Catering and home delivery available.

www.carluccios.com

CarlucciosME

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Carluccio's

ITALIAN CAFFÉ • RESTAURANT • FOODSHOP



BENVENUTO DA *Carluccio's*

OPEN EVERY DAY FOR BREAKFAST, LUNCH AND DINNER.

We're noisy about food. We taste it, try it, argue about it until it's just right. We don't buy focaccia bread, we make it by hand every day. It's the Italian way, and how we have worked since Antonio Carluccio opened his first restaurant in 1999.

And because good food starts with great ingredients, our food shop is stocked with special ingredients and regional specialities you would find in any buzzing Italian deli.

★ NEW DISHES
GLUTEN FREE AND VEGETARIAN MENUS AVAILABLE ON REQUEST.

BREAD AND OLIVES

GARLIC BREAD / 18
Chargrilled garlic focaccia.

GARLIC BREAD WITH CHEESE / 22
Chargrilled garlic focaccia topped with Provolone cheese.

BOWL OF OLIVES / 18
Our mix of black and green marinated olives.

SAVOURY BREAD TIN / 18
Freshly baked focaccia, Ligurian crisp bread, grissini and sliced breads with butter or extra virgin olive oil.

SLICE OF FOCACCIA / 14
Home-baked Ligurian bread made with extra virgin olive oil, with balsamic vinegar for dipping.

★ **TOMATO AND PESTO BREAD / 22**
Warm, freshly-made pizza bread with tomato sauce and basil pesto.



STARTERS



★ **STUFFED MUSHROOM / 42**
Oven-baked flat mushroom filled with toasted bread crumbs and Gorgonzola cheese. Served with salad leaves and walnuts.

BRUSCHETTA / 36
Vine ripened tomatoes with oregano, basil leaves, roasted peppers and extra virgin olive oil on garlicky Italian bread.

★ **ARANCINI / 38**
Two crispy rice balls. One with basil pesto, the other with meat ragù. Served with red pepper sauce.

★ **PRAWN MARINARA / 54**
Prawns sautéed with cherry tomatoes, garlic and chilli. Served with rocket leaves and focaccia.

CALAMARI / 44
Crispy squid, lightly floured and fried, served with mayonnaise and a piece of lemon.

MOZZARELLA & TOMATO SALAD / 48
Buffalo mozzarella, vine ripened tomatoes, basil leaves, olives, rocket and focaccia.

★ **CRISPY SMOKED MOZZARELLA / 42**
Smoked Italian cheese bread-crumbed and deep fried with a salad of rocket and baby gem. Served with a tomato and basil sauce.

★ **BRESAOLA / 48**
Thinly sliced cured beef served with rocket leaves and Parmesan shavings.

THE BEST OF ITALY - ENOUGH FOR TWO TO ENJOY / 78

Home-baked focaccia bread, bresaola, stuffed chicken leg, beef salami, green bean salad with mint, roasted peppers with basil pesto, marinated olives, sweet sun dried tomatoes, and buffalo mozzarella.

Vegetarian and individual portions available on request.

SOUP

BROCCOLI SOUP / 34
Creamy broccoli soup, served with Parmesan croutons.

MUSHROOM SOUP / 34
Italian style mushroom soup with exotic mushrooms, potato and chives. Served with homemade focaccia bread.

MINISTRONE SOUP / 34
A traditional soup of mixed vegetables served with a slice of focaccia.

SALADS



SEAFOOD SALAD

SEAFOOD SALAD / 48
Mediterranean prawns, squid rings and mussels in a light lemon and chilli oil dressing served on mixed leaves.

CHICKEN CAESAR SALAD / 46
A classic combination of baby gem lettuce, grilled chicken, parmesan shavings and garlic-focaccia croutons dressed in our creamy anchovy dressing.

GOAT'S CHEESE AND PEPPER SALAD / 46
Soft goat's cheese, roasted red peppers, sun-dried tomatoes and toasted pine nuts on balsamic-dressed mixed leaves.

★ **NIÇOISE SALAD / 48**
Flaked tuna, green beans, vine tomatoes, new potatoes, anchovies, olives, salad leaves and boiled egg.

PASTA

OUR FAVOURITE



SEAFOOD LINGUINE / 69
Linguine pasta with squid rings, mussels, clams and prawns with cherry tomatoes, garlic, parsley and chilli.

LASAGNA / 58
Egg pasta layered with a rich tomato, beef and lamb ragù, béchamel sauce and parmesan.

★ **GNOCCHI SORRENTINA / 58**
Handmade potato dumplings in tomato and basil sauce with melted buffalo mozzarella.

PENNE ARRABIATA / 48
Penne with a spicy sauce of tomatoes, chilli and garlic.

PENNE GIARDINIERA / 58
Our own Pugliese penne with zucchini, chilli and deep-fried spinach balls with Parmesan and garlic.



PENNE PICCANTI / 58
Delicious pasta tubes in a rich spicy beef sauce with chillies and rosemary.

★ **PASTA CON FUNGHI / 48**
Egg pappardelle with a sauce of shiitake, oyster and button mushrooms.



★ **LOBSTER LASAGNA / 78**
Homemade lasagna with seafood, ricotta, tomato, creamy spinach and béchamel sauce.

FETTUCCE WITH MEATBALLS / 66
Egg pasta ribbons and homemade beef meatballs in a rich tomato and basil sauce.

SPAGHETTI CARBONARA / 58
The classic dish of spaghetti, cream, egg and turkey bacon.



RAVIOLI / 58
Delicate ravioli filled with spinach and ricotta. Made fresh every day, in each Carluccio's kitchen and served the traditional way with butter and sage.

MAIN COURSES

FISH

★ **SEA BREAM / 88**
Pan-fried sea bream with crushed potatoes, fennel, olives and capers.



MEAT

RIBEYE STEAK / 105
Prime Ribeye, served with rosemary potatoes and mushroom sauce.

★ **BREADED LAMB CUTLETS / 86**
Rosemary bread-crumbed lamb cutlets with sweet and sour peppers.



★ **BEEF MEDALLIONS / 135**
Chargrilled beef fillet served with rocket, Parmesan shavings and sautéed rosemary potatoes.



CHICKEN SALTIMBOCCA / 68
Chicken breast with turkey bacon and sage leaves, served with pesto potatoes and rocket.

CHICKEN MILANESE / 64
Breast of chicken flattened, bread-crumbed and fried, served with a green salad.

RISOTTO

MUSHROOM / 58
Shiitake, oyster and button mushrooms in a creamy risotto.

CHICKEN AND LEMON / 60
A creamy risotto of chicken and lemon drizzled with rosemary oil.



SEAFOOD / 62
A classic risotto with prawns, squid rings, mussels, chilli and clams.

LA PIZZA

Our pizza dough is made by hand every day, left to proof for 24 hours, then wood-fired the traditional way.



ORTOLANA / 44
Grilled sweet peppers, eggplant, zucchini and broccoli.

BUFALINA / 48
Buffalo mozzarella, fresh cherry tomatoes and torn basil.

MARGHERITA / 38
Tomato sauce, mozzarella and torn basil.



QUATTRO FORMAGGI / 48
Creamy ricotta, goat's cheese, Gorgonzola and mozzarella.

SEAFOOD / 52
Squid, prawns, mussels and a little chilli.

CAPRICCIOSA / 52
Smoked turkey ham, rustica olives, mushrooms and grilled artichokes.

★ **FUNGHI / 44**
Mushroom pizza with shiitake, oyster and button mushrooms.



DIAVOLA / 46
A simple favourite with spicy beef pepperoni.

BRESAOLA / 52
Cured beef, fresh rocket and Parmesan shavings.

★ **CALZONE RAGÙ / 50**
A folded pizza with tomato sauce, meat ragù, mushrooms, chilli and mozzarella.

SIDE DISHES



VEGETABLE FRIES / 18
Freshly prepared zucchini, eggplant & peppers in a crispy batter.

GREEN SALAD / 24
Rocket and baby gem dressed with extra virgin olive oil and balsamic vinegar topped with Parmesan shavings.

ROSEMARY POTATOES / 18
Baby potatoes sautéed with butter, rosemary and garlic.

MASHED POTATOES / 18
Potatoes puréed with butter.

MIXED MUSHROOMS / 18
Sautéed with butter and garlic.

MIXED SALAD / 24
Lettuce, peppers, tomato and red onion, dressed in extra virgin olive oil and balsamic vinegar.



GREEN BEAN SALAD / 18
Green beans dressed with extra virgin olive oil, mint and garlic.

ALIMENTARI
• OUR FOOD SHOP •

Since our first food shop opened in 1991, exceptional ingredients, edible gifts and hot food to take away have been part of what we do.

RISOTTO
OLIO EXTRA VERGINE
FOCACCIA
SERVIZIO CATERING
Biscotti
CIOCCOLATA
PASTA

CHILDREN'S MENU / 35

Our children's menu, has traditional Italian dishes and lots of healthy options. Ask your waiter for more details.