

Starters

Burrata and Parma ham seasoned 24 months	£ 15.50	Aubergine parmigiana with mozzarella and tomato sauce	£ 9.50	Truffle Arancini	£ 8.50
Tuna tartare, avocado, capers and olive paté	£ 14.00	Fried squid with tartare sauce	£ 10.00	Homemade bread selection	£ 4.00
Salmon tartare, avocado mousse, balsamic and sesame seeds	£ 12.50	Bresaola, rocket, avocado and Parmesan flakes	£ 15.00	Cerignola olives	£ 3.50

Pasta

We proudly produce the pasta and the sauces every day, always fresh

Tagliatelle Bolognese	£ 14.50	Tagliolini with crab, prawns, tomato, chilli and garlic	£ 17.50
Homemade bucatini cacio e pepe*	£ 15.00	Tortellini with cream or Bolognese	£ 15.00
Spinach and ricotta tortelloni with butter and sage sauce	£ 16.50	Fettuccine with porcini and wild mushrooms	£ 14.50
Tagliatelle with beef fillet, cherry tomatoes and thyme	£ 16.50	Garganelli with Parma ham, asparagus and cream	£ 13.50
Pappardelle with cherry tomato sauce and buffalo mozzarella	£ 15.50	Tagliatelle with black truffle	£ 22.00
Bucatini all'amatriciana	£ 14.50	Gluten free pasta	+ £ 1.50

*add black truffle + £ 8.50

Mains

Beef fillet with peppercorn sauce and rosemary potatoes	£ 29.00	Grilled wild salmon, boiled green beans and olive paté dressing	£ 18.50
Grilled rib-eye steak served with rocket, parmesan cheese and datterino tomatoes	£ 25.00	Fritto misto, fried prawns, calamari, zucchini and carrots	£ 19.50
Chicken Milanese escalope	£ 14.50	Seared tuna with sesame and poppy seeds crust, avocado mousse and herbs	£ 25.00
Chicken escalope, Bologna style, Parma ham seasoned 24 months and parmigiano reggiano sauce	£ 22.00		

Piadine

Piadina is a thin Italian flatbread. It's a perfect snack or antipasto to share.

Parma ham seasoned 24 months, mozzarella cheese and rocket	£ 10.50	Mortadella, mozzarella cheese and truffle oil	£ 10.50
Cooked ham and mozzarella cheese	£ 8.50	Piadina with activated black charcoal base. Helps digestion, detoxifies and has antioxidant properties	+ £ 1.50
Grilled aubergines, tomatoes and mozzarella	£ 8.00		

Sides

Rocket and Parmesan salad	£ 4.50	Sautéed baby spinach	£ 5.50	Broccoli chili and garlic	£ 5.50
Rosemary potatoes	£ 4.50	French fries	£ 5.00	Avocado, lettuce, onion and tomatoes salad	£ 5.50

Salads

Rocket, lamb lettuce, avocado, datterini tomatoes, italian olives, capers, seeds	£ 8.00	+ slow cooked chicken and balsamic sauce	£ 8.00
		+ cured salmon	£ 9.50



Cacciaris's restaurants have been established with the purpose of making their customers familiar with the culinary traditions of Emilia Romagna, Italian region.

Our restaurants are based on the concept of the typical "trattoria Bolognese", that mainly emphasizes the quality and the freshness of the raw materials.

Through direct import and artisan production of our ingredients, we strive to keep alive our connection with our homeland.

All our imported products are carefully selected from the best available suppliers in our native region. Our specialties, such as Piadina Romagnola, Garganelli and the famous Tortellini are handmade on our premises.

We believe that freshness is the key factor of quality.

Therefore, our in-house production guarantees that our customers are offered only fresh products prepared every morning.

All sauces are freshly cooked and each product is made by following the old procedures and traditions from Bologna: bread, pasta, piadina, pizza and desserts.

The only items that are not directly imported by us are: meat, fish, fruit and vegetables.

However, we purchase them from the best local markets, selecting carefully the best available quality:

Fish from Billingsgate market



OLD BROMPTON ROAD

Piadineria and Restaurant

82 Old Brompton Road

SW7 3LQ, London

PEMBROKE ROAD

Pizzeria and Restaurant

82 Pembroke Road

W8 6NX, London

PORTOBELLO ROAD

Pizzeria and Restaurant

349 Portobello road,

W10 5SA, London

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 Cacciaris Hotspot