

Starters	

			Start	tau a =			7
Burrata and Parma ham seasoned 24 months	£ 15.50	Aubergine and toma	e parmigiana with m to sauce	ozzarella	£ 9.50	Pizza garlic bread with mozzarella cheese	£ 8.50
Tuna tartare, avocado, capers, and olive	£ 14.00	Fried squi	id with tartare sauce	,	£ 10.00	Homemade bread selection	£ 4.00
patè Salmon tartare, avocado mousse, balsamic and sesame seeds	£ 12.50	Bresaola, Parmesan	rocket, avocado and 1 flakes		£ 15.00	Cerignola olives	£ 3.50
and sesame seeds			Φ				
	Won	roudly produ	ice the pasta and the	ta —	dov obvov	a fresh	
Togliatalla Palagnaga	we pi	roudly produ	•	·			0.1750
Tagliatelle Bolognese Spaghetti aglio, olio e peperoncino with toa	ated breads	awrm ba	£ 14.50	C	•	rawns, tomato, chilli and garlic	£ 17.50 £ 15.00
	£ 13.50 £ 16.50		llini with cream*, Bolognese or pasticciati				
•	Spinach and ricotta tortelloni with butter and sage sauce* Tagliatelle with beef fillet, cherry tomatoes and thyme				Fettuccine with porcini and wild mushrooms* Garganelli with Parma ham, asparagus and cream* Tagliatelle with black truffle		
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Pappardelle with cherry tomato sauce and buffalo mozzarella Bucatini all'amatriciana			£ 15.50 £ 14.50	Gluten free pasta			£ 22.00 + £ 1.50
bucatiii an amati Ciana		*add black truff	•			· L 1.50	
			. M	ic · 2 0.00			
Beef fillet with peppercorn sauce and roser	nary potato	es	— VVai £ 29.00	Grilled wild	l salmon, b	oiled green beans and olive paté	£ 18.50
Grilled rib-eye steak served with rocket, pa datterino tomatoes	£ 25.00	dressing Seared tuna with sesame and poppy seeds crust, avocado			£ 25.00		
Chicken Milanese escalope					mousse and herbs		
Chicken Milanese escalope Chicken escalope, Bologna style, Parma ham seasoned 24 months and parmigiano reggiano sauce £ 14.50 £ 22.00					Fritto misto, fried prawns, calamari, zucchini and carrots		
			_ \$\phi_{iz}\$	~e –			
Margherita Tomato sauce and mozzarella	£ 9.50		ce, mozzarella, sausages, nd mushrooms		£ 13.00	Primavera Tomato sauce, mozzarella, Parma ham, rocket and Parmesan flakes	£ 14.50
Bufala, acciughe, capperi e olive nere Buffalo mozzarella, anchovies, capers and olives	£ 15.50	Vegetaria		s and aubergines	£ 12.50	Pizza tonno e cipolla Tomato sauce, mozzarella, tuna and onions	£13.50
Diavola Tomato sauce, mozzarella and spicy salami	£ 12.50	Tomato sau	o crudo di Parma e o ce, mozzarella, Parma ha		£ 15.50	Pizza uovo e tartufo nero Buffalo mozzarella, runny egg and black truffle	£25.00
Quattro formaggi Tomato sauce, mozzarella, gorgonzola, brie and Parmesan	£ 12.50	rocket and to Boscaiola		um and mushroon	£ 13.50	Calzone Cacciari's Tomato sauce, mozzarella, cooked ham and mushrooms	£ 13.50
Bresaola Tomato sauce, mozzarella, bresaola, rocket and Parmesan flakes	£ 16.50	Messican Tomato sau	a ce, mozzarella, chicken,	im and musin oor	£ 12.50	Calzone Napoli Tomato sauce, mozzarella, cooked ham,	£ 15.50
Capricciosa	£ 13.50	onions and	fresh chilli			spicy salami and mushrooms	
Tomato sauce, mozzarella, cooked ham, artichokes, mushrooms and olives		Bufalina Tomato sau and buffalo	ce, cherry tomatoes mozzarella		£ 13.00	Pizza with activated black charcoal flour	+£ 1.50
			— Sid	<u> </u>			
Rocket and Parmesan salad	£ 4.50	Sautéed b	oaby spinach		£ 5.50	Broccoli chili and garlic	£ 5.50
Rosemary potatoes	£ 4.50	French fri			£ 5.00	Avocado, lettuce, onion and tomatoes salad	£ 5.50
			— Sala				
Rocket, lamb lettuce, avocado, datterini tomatoes, italian olives, capers, seeds			£ 8.50	+ slow cooked chicken and balsamic sauce + cured salmon			£ 8.00 £ 9.50
			— Vega	—			
Aubergines Parmigiana Rolls San Marzano tomato sauce, seeds, breadcrumbs, veg	£ 11.50	Spaghetti edamame Mix mushrooms and black truffle			£ 18.50		
Beetroot Arancini with peas and creamy bla	£ 9.50	Mediterranean spaghetti			£ 14.00		
Vegetable Soup Vellutata	£ 8.50	San Marzano tomato, Italian olives, capers, pine nuts, basil			0.71		
Pizza Bruschetta	£ 9.50	Vegan Meat tomato sauce,		eans, San Marzano tomato sauce, spices	£ 14.50		
Datterino tomato, olives, capers, onions, rocket				Pizza Vegan San Marzano t mushrooms, b	omato, auber	gines, courgettes, radicchio, artichokes,	£ 12.50

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. PLEASE NOTE THE FOOD MAY CONTAIN NUTS. ASK YOUR WAITER FOR ANY ALLERGY INFORMATION AND GLUTEN FREE OPTIONS.



Cacciari'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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