

# CACCIARI'S

## STARTER

Burrata and Parma ham seasoned 24 months	15	Aubergine parmigiana	9.5	Beef carpaccio, truffle, parmesan & mustard mayo	12.5
Tuna tartare, avocado, capers & olive pate	14	Fried squid with tartare sauce	10	Truffle Arancini	9.5
Salmon tartare, avocado mousse, balsamic & sesame seeds	12.5	Vitello tonnato	12.5	Cerignola olives <b>V</b>	4.5
Burrata and datterino tomatoes	12.5	White crab salad, rocket, Tropea onion	14.5	Homemade bread selection	4

## PASTA

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

Tagliatelle Bolognese	14.5	Tagliolini with crab, prawns, tomato, chilli & garlic	17.5
Baked creamy taglioni* add extra ham	14.5 +1.5	Tortellini with cream*, Bolognese or Pasticciati	15
Spinach & ricotta tortelloni with butter & sage sauce	16.5	Fettuccine with porcini & wild mushrooms*	15
Pappardelle, tuscan beef fillet ragù	17	Garganelli with Parma ham, asparagus & cream*	14.5
Pappardelle with cherry tomato sauce & buffalo mozzarella	15.5	Tagliatelle with black truffle	23
Bucatini all'amatriciana	14.5	Homemade tagliolini with fresh clams	19.5
*add black truffle	+ 8.5	Gluten free pasta	+1.5

## MAINS

Beef fillet with peppercorn sauce & rosemary potatoes	30	Grilled wild salmon, boiled green beans and olive pate dressing	19.5
Grilled rib-eye steak served with rocket, parmesan cheese & datterino tomatoes	25	Fritto misto, fried prawns, calamari, zucchini & carrots	20
Chicken Milanese escalope	15	Seared tuna with sesame & poppy seeds crust, avocado mousse & herbs	25
Chicken escalope, Bologna style, Parma ham seasoned 24 months & Parmigiano Reggiano sauce	22	Marinated chicken salad <i>Rocket, lamb lettuce, avocado, datterini tomatoes, italian olives, capers, seed</i>	19.5

## PIZZE

Margherita <i>Tomato sauce &amp; mozzarella</i>	11	Smoked Ham <i>Mozzarella, gorgonzola, walnuts &amp; smoked ham</i>	15	Tuna <i>Smoked tuna, burrata, broccoli, lemon zest, chilli &amp; garlic</i>	16
Quattro formaggi <i>Tomato sauce, mozzarella, gorgonzola, brie &amp; Parmesan</i>	13	Ham & Mushrooms <i>Tomato sauce, mozzarella, ham &amp; mushrooms</i>	15	Basil pesto <i>Bufala mozzarella, sundries tomato &amp; basil pesto</i>	14
Pizza uovo e tartufo nero <i>Buffalo mozzarella, runny egg &amp; black truffle</i>	25	N'Duja <i>San Marzano tomato, mozzarella, n'duja &amp; cherry tomato</i>	14	Pizza Cacio e Pepe <i>Mozzarella, Parmesan, Pecorino cheese, cream &amp; black pepper</i>	15
Diavola <i>Tomato sauce, mozzarella &amp; spicy salami</i>	15	Primavera <i>Tomato sauce, mozzarella, Parma ham, rocket &amp; Parmesan flakes</i>	15	Vegetariana <i>Tomato sauce, mozzarella, aubergine, mushrooms &amp; Parmesan</i>	15
				Pizza with activated black charcoal flour	+2

## SIDES

Rocket & Parmesan salad	4.5	Sautéed baby spinach	5.5	Broccoli chilli & garlic <b>V</b>	6.5
Rosemary potatoes <b>V</b>	4.5	Rocket, lamb lettuce, avocado, datterini tomatoes, Italian olives, capers, seeds <b>V</b>	8	Avocado, lamb lettuce, pickled onion & tomato	6
French fries <b>V</b>	5				

### Vegan **V**

Please note the food may contain nuts. Ask your waiter for any allergy information and gluten free options.

A discretionary charge of 12.5% will be added to your bill

# CACCIARI'S



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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📶 Cacciari's Hotspot