

CACCIARI'S

STARTER

Burrata and Parma ham seasoned 24 months	15	Aubergine parmigiana	10	Beef carpaccio, truffle, parmesan & mustard mayo	13
Tuna tartare, avocado, capers & olive pate	14	Fried squid with tartare sauce	10	Pizza garlic bread with mozzarella cheese	9
Salmon tartare, avocado mousse, balsamic & sesame seeds	12	Vitello tonnato	12	Sicilian olives V	5
Burrata and datterino tomatoes	13	White crab salad, rocket, Tropea onion	14	Homemade bread selection	4
		Truffle Arancini	10		

PASTA

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

Tagliatelle Bolognese	15	Tagliolini with crab, prawns, tomato, chilli & garlic	18
Homemade bucatini cacio e pepe*	15	Tortellini with cream*, Bolognese or Pasticciati	15
Spinach & ricotta tortelloni with butter & sage sauce	16	Fettuccine with porcini & wild mushrooms	16
Pappardelle, tuscan beef fillet ragù	17	Garganelli with Parma ham, asparagus & cream	15
Pappardelle with cherry tomato sauce & buffalo mozzarella	16	Tagliatelle with black truffle	25
Bucatini all'amatriciana	15	Tagliolini with fresh clams	19

*add black truffle +16 Gluten free pasta +2

MAINS

Beef fillet with peppercorn sauce & rosemary potatoes	30	Grilled salmon, boiled green beans and olive pate dressing	20
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	23
Chicken escalope, Bologna style, Parma ham seasoned 24 months & Parmigiano Reggiano sauce	22	Marinated chicken salad	19

Rocket, lamb lettuce, avocado, datterini tomatoes, italian olives, capers, seed

PIZZE

Margherita Tomato sauce & mozzarella	11	Pizza Cacio e Pepe Mozzarella, Parmesan, Pecorino cheese, cream & black pepper	15	Smoked Ham Mozzarella, gorgonzola, walnuts & smoked ham	16
Quattro formaggi Tomato sauce, mozzarella, gorgonzola, brie & Parmesan	14	Ham & Mushrooms Tomato sauce, mozzarella, ham & mushrooms	16	Vegetariana Tomato sauce, mozzarella, aubergine, mushrooms & Parmesan	15
Pizza uovo e tartufo nero Buffalo mozzarella, runny egg & black truffle	25	Primavera Tomato sauce, mozzarella, Parma ham, rocket & Parmesan flakes	15	Caprese San Marzano tomato, buffalo mozzarella, tomato carpaccio & olives	16
Diavola Tomato sauce, mozzarella & spicy salami	15				

Pizza with activated black charcoal flour +2

PIADINE

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

Parma ham seasoned 24 months, mozzarella cheese & rocket	11	V	Mortadella, mozzarella cheese & truffle oil	10
Cooked ham & mozzarella cheese	9		Grilled aubergines, tomatoes & mozzarella	8

Piadina with activated black charcoal base. Helps digestion, detoxifies and has antioxidant properties +2

SIDES

Rocket & Parmesan salad	5	Sautéed baby spinach	6	Broccoli chilli & garlic V	7
Rosemary potatoes V	5	Rocket, lamb lettuce, avocado, datterini tomatoes, Italian olives, capers, seeds V	8	Avocado, lamb lettuce, pickled onion & tomato	6
French fries V	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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