

CACCIARI'S



Cacciari's restaurants have been established in 2009 in South Kensington, London, and based on the concept of the typical "trattoria Bolognese", that mainly emphasises the quality and the freshness of the raw materials to offer all our customers genuine food along with a warm welcoming.

The company is growing ever since it started, but we don't forget outstanding quality as our focus across all our restaurants, whether you would like to dive into the Italian or Asian culinary experience of our new venue.

Our homemade products, piadinas, sauces and desserts are the expression of Italy, you will find these specialties in the Italian-rooted branches of South Kensington, Earl's Court and Notting Hill.

Cacciari's Asia specialises instead in coupling the delicious subtlety and beauty of Japanese food with a modern twist by using only the finest, carefully-sourced ingredients, all set in beautifully chic designer interiors with an open plan sushi counter, creating the ultimate culinary and sensory experience outside Ginza Japan, giving a unique but traditional experience.



NOTTING HILL

Pizzeria and Restaurant

349 Portobello road,
W10 5SA, London

SOUTH KENSINGTON

Piadineria and Restaurant

82 Old Brompton Road
SW7 3LQ, London

EARL'S COURT

Pizzeria and Restaurant

82 Pembroke Road
W8 6NX, London

CACCIARI'S ASIA

Izakaya style Restaurant

21 Bute Street
SW7 3EY, London

📍 cacciaris

#cacciaris

📶 Cacciaris Hotspot

CACCIARI'S

DESSERTS

CACCIARI'S

Dessert & Pairing

Tiramisú with Savoiard biscuits	7
Port Dona Antonia 10 YO Tawny	8
Apple tart & vanilla ice cream	8
Sauternez la Fleur D'Or	8
Panna cotta with fruit of the forest	7
Dindarello Maculan	6
Semifreddo agli Amaretti, berries & hot chocolate sauce	8
Vin Santo del Chianti classico Antinori	14
Chocolate fondant & ice cream <small>Please allow 15 min</small>	11
Sherry Pedro Ximanez	6
Classic fruit salad with icing sugar	7
Pizza with Nutella	11
Nutella & Icing Sugar	

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Dessert & Pairing

Homemade Gelato 3 scoops Vanilla, Hazelnuts, Pistachio	9
Amaro Montenegro	5
Hazelnuts and chocolate Rochè semifreddo	9
Hibiki Japanese harmony	13
Affogato	7
Espresso coffee & vanilla ice cream	
Ciambella cakes chocolate and vanilla	5
Gluten-free chocolate cake	9
Served with vanilla ice cream	
Vin Santo and Cantucci biscuits	9



Please ask staff members for possible variations.
Please consider that our kitchen deals with a multitude of food products, therefore we are unable to cater to severe allergies.
A discretionary charge of 12.5% will be added to your bill