

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.



SOUTH KENSINGTON

Piadineria and Restaurant

82 Old Brompton Road
SW7 3LQ, London

EARL'S COURT

Pizzeria and Restaurant

82 Pembroke Road
W8 6NX, London

NOTTING HILL

Pizzeria and Restaurant

349 Portobello road,
W10 5SA, London

ASIA

Japanese cuisine

21 Bute Street,
SW7 3EY, London

CACCIARI'S

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STARTERS

| | | | |
|--|----|---|------|
| Burrata and Parma ham seasoned 24 months | 15 | Aubergine parmigiana | 12 |
| Yellowfin tuna tartare, avocado, capers and olive pate | 16 | Fried squid with tartare sauce | 13 |
| Salmon tartare, avocado mousse and sesame seeds | 14 | Vitello tonnato | 14 |
| Burrata and datterino tomato | 13 | Truffle arancini | 10 |
| Beef carpaccio, truffle, parmesan & mustard | 15 | Pizza garlic bread with mozzarella cheese | 9 |
| Pizza focaccia bread | 5 | Sicilian olives V | 5 |
| | | | 9 |
| | | add black truffle | + 12 |

PASTA

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

| | | | |
|---|----|---|----|
| Tagliatelle Bolognese | 18 | Tagliolini, crab, prawns, tomato, chilli & garlic | 21 |
| Bucatini cacio e pepe | 19 | Tortellini, cream, Bolognese or Pasticciati | 18 |
| | 17 | Fettuccine, porcini and wild mushrooms | 18 |
| Spinach and ricotta tortelloni, butter and sage sauce | 18 | Garganelli, Parma ham, asparagus and cream | 16 |
| Pappardelle, tuscan beef fillet ragù | 16 | Spaghetti with fresh clams | 20 |
| Pappardelle, cherry tomato sauce and buffalo mozzarella | 17 | Bucatini all'amatriciana | 16 |
| Pumpkin Tortelli, butter, sage and hazelnuts | | Homemade tortellini in chicken broth | 18 |
| SPECIAL | 39 | Tagliatelle with black truffle | 25 |
| Lobster tagliolini | | | |

add black truffle + 12

Gluten free pasta, Buckwheat and corn + 2

MAINS

| | | | |
|--|----|--|----|
| Beef fillet with peppercorn sauce & rosemary potatoes | 33 | Grilled salmon, boiled green beans and olive pate dressing | 20 |
| Grilled rib-eye steak | 27 | Bluefin seared tuna, sesame and poppy seeds crust, fennel salad, Taggiasche olives, capers | 25 |
| Rocket salad, parmesan cheese and datterino tomatoes | | Marinated chicken salad | 19 |
| Chicken Milanese escalope | 18 | Rocket, lamb lettuce, avocado, datterini tomatoes, italian olives, capers, seeds | |
| Chicken escalope, Bologna style | 22 | Pan fried seabass with spinach | 28 |
| Parma ham seasoned 24 months & Parmigiano Reggiano sauce | | | |

add black truffle + 12

CACCIARI'S

PIZZA

| | | | |
|---|----|--|----|
| Margherita | 12 | Ham & Mushrooms | 16 |
| Tomato sauce & mozzarella | | Tomato sauce, mozzarella, ham & mushrooms | |
| Quattro formaggi | 16 | Primavera | 17 |
| Tomato sauce, mozzarella, gorgonzola, brie & Parmesan | | Tomato sauce, mozzarella, Parma ham, rocket & Parmesan flakes | |
| Pizza uovo e tartufo nero | 25 | Smoked Ham | 16 |
| Buffalo mozzarella, runny egg & black truffle | | Mozzarella, gorgonzola, walnuts & smoked ham | |
| Diavola | 16 | Vegetariana | 15 |
| Tomato sauce, mozzarella & spicy salami | | Tomato sauce, mozzarella, aubergine, mushrooms & Parmesan | |
| Pizza Cacio e Pepe | 15 | Caprese | 16 |
| Mozzarella, Parmesan, Pecorino cheese, cream & black pepper | | San Marzano, buffalo mozzarella, tomato carpaccio & olives | |
| Parmigiana | 16 | Vesuvio | 15 |
| Aubergine parmigiana, tomato sauce, burrata, fresh basil, extravirgin olive oil | | Ricotta, Salame Napoli, tomato sauce, fresh basil, extravirgin olive oil | |
| Salsiccia e Patate | 14 | Salsiccia e friarielli | 17 |
| Fiordilatte, Italian sausage, potatoes, rosemary | | Fiordilatte, Italian sausage, friarielli, extravirgin olive oil | |

Vegan Mozzarella + 2

Pizza with activated black charcoal flour + 2

add black truffle + 12

PIADINE

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

| | | | |
|--|----|--|----|
| Parma ham seasoned 24 months, mozzarella cheese & rocket | 12 | Mortadella, mozzarella cheese, pistachio crumble black truffle sauce | 13 |
| Cooked ham & mozzarella cheese | 11 | Grilled aubergines, tomatoes & mozzarella | 10 |

Piadina with activated black charcoal base.

Helps digestion, detoxifies and has antioxidant properties +2

add black truffle + 12

SIDES

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



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.

Vegan V

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