

CACCIARI'S



Cacciari's restaurants have been established in 2009 in South Kensington, London, and based on the concept of the typical "trattoria Bolognese". Mainly emphasise the quality and freshness of the ingredients we offer all our customers genuine food and a warm welcome.

The company has been growing ever since it started, providing outstanding quality as our focus across all of our restaurants, whether you want to dive into the Italian or Asian culinary experience. Our homemade products, piadinas, sauces and desserts express Italy. You will find these specialities in the Italian-rooted branches of South Kensington, Earl's Court and Notting Hill.

Cacciari's Asia specialises in pairing 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 Japan, giving a unique and traditional experience.



NOTTING HILL

Pizzeria and Restaurant

349 Portobello road,
W10 5SA, London

EARL'S COURT

Pizzeria and Restaurant

82 Pembroke Road
W8 6NX, London

SOUTH KENSINGTON

Piadineria and Restaurant

82 Old Brompton Road
SW7 3LQ, London

CACCIARI'S ASIA

Japanese cuisine

21 Bute Street,
SW7 3EY, London

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STARTERS

Burrata and Parma ham aged 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	Pizza garlic bread with mozzarella cheese	9
Beef carpaccio, truffle, parmesan & mustard	16	Sicilian olives V	5
		Bread Basket	5

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 in pecorino wheel	19	Tortellini, cream, Bolognese or Pasticciati	18
Spinach and ricotta tortelloni, butter and sage sauce	17	Fettuccine, porcini and wild mushrooms	19
Pappardelle, tuscan beef fillet ragù	18	Garganelli, Parma ham, asparagus and cream	16
Homemade tortellini in chicken broth	18	Pappardelle, cherry tomato sauce and buffalo mozzarella	16
Bucatini all'amatriciana	16	Spaghetti with fresh clams	20
Pumpkin tortelli, butter, sage and hazelnuts	17		

SPECIAL

Lobster tagliolini	39	Tagliatelle with black truffle	25
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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	21
Grilled rib-eye steak <i>Rocket salad, parmesan cheese and datterino tomatoes</i>	27	Yellowfin seared tuna, sesame and poppy seeds crust, fennel salad, Taggiasche olives, capers	25
Chicken Milanese escalope	19	Marinated chicken salad <i>Rocket, lamb lettuce, avocado, datterini tomatoes, italian olives, capers, seeds</i>	19
Chicken escalope, Bologna style <i>Parma ham aged 24 months & Parmigiano Reggiano sauce</i>	22	Pan fried seabass with spinach	28

add black truffle + 12

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PIZZA

Margherita <i>Tomato sauce & mozzarella</i>	12	Ham & Mushrooms <i>Tomato sauce, mozzarella, ham & mushrooms</i>	16
Quattro formaggi <i>Tomato sauce, mozzarella, gorgonzola, brie & Parmesan</i>	16	Primavera <i>Tomato sauce, mozzarella, Parma ham, rocket & Parmesan flakes</i>	17
Pizza uovo e tartufo nero <i>Buffalo mozzarella, runny egg & black truffle</i>	25	Smoked Ham <i>Mozzarella, gorgonzola, walnuts & smoked ham</i>	16
Diavola <i>Tomato sauce, mozzarella & spicy salami</i>	16	Vegetariana <i>Tomato sauce, mozzarella, aubergine, mushrooms & Parmesan</i>	15
Pizza Cacio e Pepe <i>Mozzarella, Parmesan, Pecorino cheese, cream & black pepper</i>	16	Basil Pesto <i>Tomato sauce, buffalo mozzarella, sundries tomato & basil pesto</i>	16
N'Duja <i>San Marzano tomato, mozzarella, n'duja & cherry tomato</i>	15	Tuna <i>Tomato sauce, mozzarella, tuna, capers, black olives</i>	16
Pizza Cacciatora <i>Tomato sauce, mozzarella, chicken, sundried tomatoes, mushrooms, black olives</i>	17		

Vegan Mozzarella + 2

Pizza with activated black charcoal flour + 2

add black truffle + 12

SIDES

Rocket & Parmesan salad <i>(D)</i>	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 <i>(D)</i>	6		



ALLERGENS

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