

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	14
Yellowfin tuna tartare, avocado, capers and olive pate	16	Fried squid with tartare sauce	14
Salmon tartare, avocado mousse and sesame seeds	14	Vitello tonnato	14
Burrata and datterino tomato	13	Truffle arancini	11
Beef carpaccio, truffle, parmesan & mustard	15	Pizza garlic bread with mozzarella cheese	10
Pizza garlic bread with mozzarella cheese	9	Pizzetta Bologna, Mortadella, Burrata, Pistachio	16
		Sicilian olives V	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	18
Pappardelle, tuscanly beef fillet ragù	18	Garganelli, Parma ham, asparagus and cream	16
Pappardelle, cherry tomato sauce and buffalo mozzarella	16	Spaghetti with fresh clams	20
Pumpkin Tortelli, butter, sage and hazelnuts	17	Bucatini all'amatriciana	16
		Homemade tortellini in chicken broth	18
		Classic Lasagna	19

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	35	Grilled salmon, boiled green beans and olive pate dressing	21
Grilled rib-eye steak with fench fries	29	Marinated chicken salad	20
Chicken Milanese escalope with lemon	19	<i>Rocket, lamb lettuce, avocado, datterini tomatoes, italian olives, capers, seeds</i>	
Chicken escalope, Bologna style <i>Parma ham seasoned 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>	14	Ham & Mushrooms <i>Tomato sauce, mozzarella, ham & mushrooms</i>	18
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>	15	Caprese <i>San Marzano, buffalo mozzarella, tomato carpaccio & olives</i>	16
Parmigiana <i>Aubergine parmigiana, tomato sauce, burrata, fresh basil, extravirgin olive oil</i>	16	Vesuvio <i>Ricotta, Salame Napoli, tomato sauce, fresh basil, extravirgin olive oil</i>	15

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
Parma ham, aged 24 months, brie cheese, tomato and tartare sauce	14		

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