

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.



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

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STARTERS

Burrata and Parma ham aged 24 months	15	Aubergine parmigiana	14
Yellowfin tuna tartare, avocado, capers and olive pate	17	Fried squid with tartare sauce	14
Salmon tartare, avocado mousse and sesame seeds	15	Vitello tonnato	14
Burrata and datterino tomato	13	Truffle arancini	11
Beef carpaccio, truffle, parmesan & mustard	15	Pizzetta Bologna, Mortadella, Burrata, Pistachio	16
Pizza garlic bread, mozzarella cheese	10	Focaccia and grissini	5
		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, & garlic	22
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, Tuscany beef fillet ragù	18	Garganelli, Parma ham, asparagus and cream	16
Pappardelle, cherry tomato sauce and buffalo mozzarella	16	Bucatini all'amatriciana	16
Pumpkin Tortelli, butter, sage and hazelnuts	17	Homemade tortellini in chicken broth	18

SPECIAL

Traditional Lasagna Bolognese	19	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, steamed green beans and olive pate dressing	21
Rib-eye Costata Steak with french fries <i>Local Surrey Beef, great flavour 250gr.</i>	36	Marinated chicken salad <i>Rocket, lamb lettuce, avocado, datterini tomatoes, Italian olives, capers, seeds</i>	20
Chicken Milanese escalope with lemon	19	Pan fried seabass with spinach	28
Chicken escalope, Bologna style <i>Parma ham aged 24 months & Parmigiano Reggiano sauce</i>	22	Veal Chop Milanese and roasted potatoes <i>300gr on the bone</i>	45

add black truffle +12

* available in a pecorino wheel only from 6pm

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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>	17
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 aged 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	6	Broccoli, Maldon salt & garlic V	7
French fries V	6	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