

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

📍 cacciaris

#cacciaris

📶 Cacciaris Hotspot

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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	Pizza garlic bread with mozzarella cheese	10
Beef carpaccio, truffle, parmesan & mustard	15	Sicilian olives V	5
		Pizzetta Bologna, Mortadella, Burrata, Pistacchio	16
		Homemade Bread and grissini	6

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	21
Bucatini cacio e pepe	19	Tortellini cream or Bolognese or Pasticciati	18
Spinach and ricotta tortelloni, butter and sage sauce	17	Fettuccine, porcini and wild mushrooms	18
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		
Pumpkin tortelli, butter, sage and hazelnuts	17		

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, olive pate dressing	22
Grilled rib-eye steak & French Fries	29	Pan fried seabass with spinach	28
Chicken escalope, Bologna style Parma ham aged 24 months & Parmigiano Reggiano sauce	22	Saltimbocca alla romana Veal escalope topped with Parma ham aged 24 months and sage leaves	22
Chicken Milanese escalope	19	Marinated chicken salad Rocket, lamb lettuce, avocado, datterini tomatoes, italian olives, capers, seeds	20

add black truffle + 12

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PIZZA

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

Vegan Mozzarella + 2

Pizza with activated black charcoal flour + 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