CARLOS KITCHEN

STARTERS

Zuppa Di Aragosta
Homemade lobster soup 6.95

Zuppa Del Giorno
Homemade soup of the day 5.95

Festa Di Mare Marinata GF 8.95
Seafood salad with Steamed cooked mussel, calamari, king prawn and red peppers marinated with garlic olive oil

Avocado E Gamberetti GF
Avocado filled with peeled prawns, topped with cocktail sauce, served on a bed of salad 8.50

Cozze Alla Marinara GF
Fresh mussels in tomato, garlic, chilli and white wine sauce 8.50

Bruschetta San Daniele
Toasted slices of homemade Italian bread topped with chopped tomatoes, onion, garlic, oregano and Parma ham 6.95

Bruschetta Vegetariana Vegan
Toasted slices of homemade Italian bread topped with chopped tomatoes, onion, garlic and oregano 5.95

Pizza All' Aglio Vegan *(add cheese or Tomato sauce for £1.50)*
Home-made pizza bread brushed with olive oil, fresh garlic and herbs 5.95

FRESH PASTA

Tagliolini al Nero di Seppia e Gamberoni
Home-made fresh egg black Tagliolini pasta made with squid ink and served with organic extra virgin olive oil, garlic, chillies, king prawns and mussels in a parsley cherry tomato sauce £14.50

Tagliatelle al Ragu
Home-made fresh egg Tagliatelle pasta served in a traditional homemade beef ragu £13.95

Tagliolini alla Barbaschiello (V)
Home-made fresh egg green Tagliolini pasta made with spinach in a garlic onion and a selection of chopped fresh grilled organic vegetables with creamy basil tomato sauce £13.95

Ravioli Ai Porcini Con Tartufo Nero (V)
Fresh Ravioli pasta filled with cheese and porcini mushrooms, served in a porcini mushroom &black truffle creamy sauce 13.95

Gnocchi Al Ragu Con Melazane
Tender homemade gnocchi with beef ragu and aubergine in a tomato sauce 13.50

Gnocchi Quattro Formaggio (V)
Tender homemade gnocchi in a creamy mozzarella, parmesan, goat cheese and gorgonzola sauce 13.50

PASTA DISHES

GF * *Please ask your server when ordering about our lovely Gluten Free Pastas*

Penne Arrabiata Vegan
Pasta with a spicy tomato sauce or you can have it not spicy 9.95

Penne Alla Calabrese
Penne with spicy Calabria salami, mushrooms, garlic, chilies, cherry tomatoes, and parsley in a tomato sauce 12.95

Spaghetti Bolognese
Spaghetti with classic meat ragu 12.50

Spaghetti Meatballs
Spaghetti tossed in our tangy tomato &mushroom sauce with beef meatballs 12.95

Spaghetti Carbonara
Spaghetti with pancetta, egg, Parmesan & cream 12.50

Linguine Ai Frutti Di Mare
Linguine in a light sauce of Mixed seafood, courgettes and cherry tomatoes 14.95

Lasagne Emiliane
Classic home-made oven baked lasagna 12.50

RISOTTI

Risotto In Crema Di Zucchine E Salsiccie GF
Risotto with garlic ,onion, courgette ,Italian sausage and butter in a creamy parmesan cheese sauce 13.50

Risotto Alla Pescatora GF
Risotto with king prawns, mussel, calamari, garlic and touch of chillies in a cherry tomato sauce flavoured with lemon 14.50

Risotto Ai Porcini (V) GF (For vegans cream sauce can be replaced with tomato sauce Vegan)
Risotto with porcini mushrooms, shallots and garlic in a creamy parmesan cheese sauce 13.50

STEAKS

Bistecca Di Manzo Alla Pizzaiola 12 Oz GF
Pan fried sirloin steak cooked in a garlic, caper, marinated olives and juicy Napoli sauce, served with sautéed spinach in a garlic and chilli olive oil, and roasted potatoes 18.95

Bistecca Di Agnello All Aglio 12 Oz GF
Grilled lamb steak marinated in a garlic rosemary olive oil, served with sautéed spinach in a garlic and chilli olive oil, and roasted potatoes 16.95

Cotoletta Alla Milanese
Topside Veal escalope breaded and pan fried, served with penne Arrabiata or sautéed vegetables 17.95

Scaloppine Di Vitello Ai Funghi
Topside veal escalope with mushrooms in white wine and cream sauce, served with roast potatoes and broccoli 17.95

Scaloppine Di Vitello Alla Pizzaiola
Topside veal escalope with garlic, caper and marinated olives topped with mozzarella cheese in a rich tomato sauce, with roast potatoes and sautéed spinach 17.95

SEAFOODS

Filetto Di Spigola Di Carlo GF
Pan fried seabass fillet served with Sautéed spinach &roasted potatoes flavoured with fresh lemon juice 15.50

Filetto Di Salmone In Salsa Tzatziki GF
Roasted fillet of salmon served with sautéed asparagus, potatoes and tzatziki (Greek yogurt sauce) 15.95

Pesce Spade Alla Siciliana GF
Pan fried sword fish steak with garlic, onion, mix marinated olives &parsley in a cherry tomato sauce. served with Sautéed spinach &roasted potatoes 17.50

Duetto Di Calamari E Gamberoni GF
Pan fried king prawns with grilled squids on a bed of rocket salad topped with "*Salmoriglio*" cold Sicilian fish sauce, served with roasted potatoes 16.50

ALL our dishes are prepared in kitchen where nuts, flour etc are commonly used. We cannot guarantee our dishes will be free from traces of these products. If you suffer from nut or other allergies please ask for information.

CARLOS KITCHEN

CHICKEN DISHES

Pollo Dorato
Pan-fried breaded chicken breast topped with ham, asparagus &mozzarella in a creamy tomato basil sauce&roasted potatoes 14.95

Pollo In Salsa Bianca GF
Breast of chicken with mushrooms in a white sauce, served with salad garnish & Chips 13.95

Petto Di Pollo In Crema Di Limoni E Capperi GF
Fried chicken breast with garlic, lemon& caper in a butter parsley wine sauce, served with roasted vegetable& Potatoes 14.50

Petto Di Pollo Cajun GF
Grilled chicken breast with Cajun spices, avocado, rice, sour cream & garnish 14.95

STONE BAKED PIZZAS

GF *Please ask your server when ordering about our lovely Gluten Free Pizzas*

Margherita(V) (For Vegans Fior di latte Cheese, can be replaced with vegan cheese Vegan)
Casa Marazzo organic tomatoe sauce ,Fior di latte Cheese,basil & organic extra virgin olive oil 9.50

Frutti Di Mare
Casa Marazzo organic tomatoe sauce , garlic, mixed seafood (Mussels, king prawns and squid) &organic extra virgin olive oil 13.95

Carnosa(Meat Feast)
Fior di latte Cheese, Casa Marazzo organic tomatoe sauce, marínated chicken, Bolognese ,smoky bacon &organic extra virgin olive oil 12.95

Piccantina
Fior di latte Cheese, Casa Marazzo organic tomatoe sauce, Italian salami ,chillies& organic extra virgin olive oil 12.50

Ivana
Fior di latte Cheese ,Casa Marazzo organic tomatoe sauce ,pancetta, spicy salami, onion, extra virgin olive oil & parmesan 12.50

Calabrese Meduim
Casa Marazzo organic tomatoe sauce, Fior di latte Cheese,Calabrian N'duja sausage, balsamic red onions, organic baby plum tomatoes,chillies and organic extra virgin olive oil 12.95

Diavola Meduim
Casa Marazzo organic tomatoe sauce, Fior di latte Cheese, chilli peppers, spicy chorizo, parmesan cheese 12.50

Prosciuttto E Funghi
Casa Marazzo organic tomatoe sauce, fior di latte cheese, ham, mushrooms and organic extra virgin olive oil 12.50

Fiorentina(V) (For Vegans Mozzarella can be replaced with vegan cheese and no eggs Vegan)
Fior di latte Cheese ,Casa Marazzo organic tomatoe sauce, spinach, egg, marinated olives 12.50

Bufalina (V) (For Vegans parmesan& mozzarella can be replaced with vegan cheese Vegan)
Tomatoe sauce,buffalo mozzarella, marinated courgette, cherry tomatoes, garlic,organic extra virgin olive oil&parmesan 12.95

Quattro Formaggi (V)
Fior di latte mozzarella ,dolcelate ,taleggio ,parmesan, Casa Marazzo organic tomatoe sauce&organic extra virgin olive oil 11.50

Ortolana (V) (For Vegans Fior di latte Cheese can be replaced with vegan cheese Vegan)
Fior di latte Cheese, Casa Marazzo organic tomatoe sauce & organic roasted vegetables 12.95

Calzone Any of the above pizzas folded with tomato sauce and salad garnish 13.95

EXTRA TOPPINGS *Add any topping for £1.75*
Grilled Chicken. Salami . Pancetta. Calabrian N'duja Sausage . Roasted Ham . Parma Ham.Chorizo. Anchovis.Tuna Egg ,Caper. Olives · Spinach · Chillies · Peppers · Mushrooms · Onions · Sundried Tomatos. Marinated Courgette

Please specify Gluten free or Vegan when you order as some dishes are variations of items on the menu

CARLOS KITCHEN

CARLO'S SALADS

Insalata Di Halloumi E Spinach (V) GF (For Vegans eggs& Halloumi will be replaced with vegan cheese& sautéed aubergine Vegan)
Warm halloumi cheese served on a bed of sautéed spinach, cherry tomatoes, egg& potatoes with a balsamic vinegar 12.95

Insalata Nizzarda GF
Crispy salad leaves with marinated olives, egg, potatoes, green beans, tuna and anchovies dressing 12.50

Insalata Cesaer
Crispy salad leaves with croutons, crispy bacon, grilled chicken and Cesar dressing 12.50

Insalata Tricolore (V) GF
Sliced organic beef tomatoes, avocado and buffalo mozzarella flavoured with balsamic vinegar 11.95

Insalata Di Positano GF 14.50
Steamed cooked king prawn, calamari, mussel, and red peppers marinated with parsley garlic olive oil, served on a bed of salad

SIDES

Thick cut chips Vegan GF	3.50	**Marinated olives** Vegan GF	4.50
Roast Potato Vegan	4.50	**Organic Mixed leaves salad** Vegan GF	4.95
Sautéed spinach Vegan GF	4.50	**Insalata Caprese** (Organic tomato& mozzarella salad) GF	6.95

COLD DRINKS

Coke	*2.95*
Diet Coke	*2.95*
Coke zero	*2.95*
Sprite	*2.95*
Fanta	*2.95*
Fresh Orange Juice	*3.50*
Fresh Apple Juice	*3.50*
Fresh Apple& Raspberry Juice	*3.50*
Iced Peach Tea	*2.95*
"S.Pellegrino" Limonata	*2.95*
"S.Pellegrino" Aranciata	*2.95*
"S.Pellegrino" Sparkling water	*2.95*
"Aqua Panna" Still water(Italy)	*2.95*
Tonic Water	*2.50*
Soda Water	*2.50*

HOT DRINKS

	Reg	*Large*
Espresso	*2.10*	*2.50*
Macchiato	*2.50*	*2.70*
Americano	*2.95*	*3.20*
Flat white	*3.30*	
Cappuccino	*3.30*	*3.50*
Cafe latte	*3.30*	*3.50*
Mocha	*3.50*	*3.70*
Chai latte	*3.30*	*3.50*
Hot chocolate	*3.30*	*3.50*
Any kind of Teas	*2.50*	*2.90*
Any pots of tea	*3.50*	

We will automatically add a discretionary service charge of 10% to the bill