



SET MENU

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77-78 MARYLEBONE HIGH STREET • LONDON, W1U 5JX

We serve family-style  
sharing menus to enjoy  
for the whole table!

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## CHRISTMAS AT CARLOTTA

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£72 PER PERSON  
+ service charge

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Please let our staff know if you have  
any allergies or dietary  
requirements, they will be able  
to adjust the menu accordingly.

### ANTIPASTI

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#### ENDIVE & GORGONZOLA SALAD (V\*, GIF)

Crispy chicory and endive salad topped with creamy  
gorgonzola sauce, Parmigiano Reggiano, preserved  
lemon, walnuts and balsamic glaze.

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#### BURRATA AL TARTUFO (V, GIF)

Creamy 250g burrata di Puglia with fresh shavings  
of black truffle atop.

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#### SHRIMP COCKTAIL

Tempura shrimp served with Marie Rose sauce,  
crispy celery, carrot and cucumber pinzimonio

#### PIATTINO APERITIVO

Selection of the best prodotti Italiani: Prosciutto di  
Parma, bocconcini di mozzarella di bufala, trio di  
olive, artisanal grissini

### CRUDO & FRESCO

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#### CARPACCIO AL TARTUFO (GIF)

Finest beef carpaccio with 22-month Parmigiano Reggiano, rocket salad, balsamic glaze and fresh black truffle.

### PRIMI PIATTI

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#### CRAB & VONGOLE RISOTTO (GIF)

Light langoustine bisque risotto with crab and vongole, tarragon oil, lemon zest, fresh chilli

#### FETTUCCINE ALFREDO AL TARTUFO (V\*)

Fettuccine with truffle butter and Parmigiano Reggiano foam, tellicherry pepper  
and fresh seasonal truffle, made to order

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### SECONDI

#### LAMB CHOPS MILANESE

Cornish lamb chops stuffed with mozzarella fior di latte, wrapped in pancetta, then breaded  
and fried, served with salsa verde

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### DOLCI

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#### IL TIGRAMISÙ (V)

The unbeatable classic, not so classic.

#### YULE BE HOME FOR CHRISTMAS (V)

Yule log with spiced bread, spiced ganache, vanilla  
cream, orange & hibiscus cream, cranberries

#### CARPACCIO DI ANANAS (VEG)

Thinly sliced pineapple and crispy coconut  
crumble, served with passion fruit coulis,  
coconut chantilly, fresh lime and basil leaf

### DRINKS

#### COFFEE & LIMONCELLO

(GIF) DISHES ARE GLUTEN-INTOLERANT FRIENDLY. (V) DISHES ARE VEGETARIAN. (V\*) DISHES ARE VEGETARIAN  
EXCEPT FOR THE USE OF ANIMAL RENNET IN THE CHEESE DUE TO ITS TRADITIONAL METHOD. (VEG) DISHES ARE VEGAN.  
ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS.