



SET MENU

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

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

CHRISTMAS AT CARLOTTA

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

**£72 PER PERSON
+ service charge**

ANTIPASTI

SOURDOUGH BREAD

made with stone-milled flour, served with herb-whipped cultured butter

INSALATA DI LIGURIA (V*, GIF)

Crispy endive salad with lamb's lettuce and confit
lemon, topped with creamy gorgonzola, Parmigiano and
toasted walnuts

BURRATA AL TARTUFO (V, GIF)

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

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

CARPACCIO DI MANZO AL PEPE (GIF)

Finest beef carpaccio with 22-month Parmigiano Reggiano, Tellicherry pepper, rocket salad, balsamic glaze

PRIMI PIATTI

CRAB & VONGOLE RISOTTO (GIF)

Light langoustine bisque risotto with crab and clams, 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

SPAGHETTI WITH MEATBALLS

Spaghetti quadrati in a spicy tomato sauce with pork, 'nduja and spianata meatballs, and a mountain of Parmigiano

SECONDI

28-DAY AGED RIB EYE

Grilled steak from Cornwall, sliced and served with garlicky hispi cabbage with salsa verde &
peppercorn sauce

DOLCI

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
passionfruit coulis, coconut
chantilly, fresh lime

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.