



Carvallo

GLUTEN FREE & VEGETARIAN MENU

FOR THE TABLE

HOUSE FOCACCIA / 6 (V)

Warm focaccia, whipped brown butter and sea salt

MIXED OLIVES / 5 (V, GF)

Mixed Italian olives marinated with garlic, chilli and rosemary

GARLIC BREAD WITH

SEA SALT / 6 (V)

MOZZARELLA OR TOMATO / 8 (V)

TOMATO & MOZZARELLA / 9 (V)

ANTIPASTI

BURRATA AFFUMICATA / 11 (V, GFA)

Smoked burrata, olive tapenade, basil oil, orange and sesame crostini

TARTARE DI MANZO / 15 (GFA)

Hand-cut beef tartare, cured egg yolk and game chips

BRUSCHETTA DI POMODORO &

STRACCIATELLA / 10 (V)

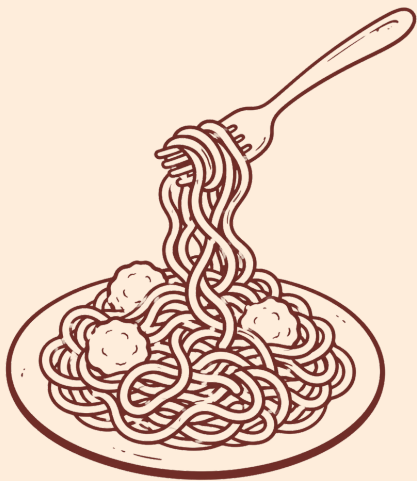
Toasted sourdough, marinated baked tomatoes, stracciatella and basil oil

CAPESANTE PISELLI E POMODORO / 15 (GF)

Pan-seared scallops, dill pea velouté, scallop roe, candied tomato and tomato crisp

MOZZARELLA FRITTI AL POMODORO / 11 (V)

Crispy mozzarella sticks, spicy San Marzano sugo, wild honey and Parmigiano Reggiano



PLEASE MAKE A MEMBER OF OUR TEAM AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING.

WHILST WE TAKE ALLERGENS SERIOUSLY, DUE TO THE SIZE OF OUR KITCHEN WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF TRACES OF ALLERGENS.

PLEASE NOTE, OUR PARMIGIANO REGGIANO IS MADE USING ANIMAL RENNET AND IS NOT SUITABLE FOR VEGETARIANS

PRIMI PIATTI

RIGATONI ALLA CARBONARA / 18 (GFA)

Rigatoni pasta, crispy guanciale, egg yolk, Pecorino Romano, Parmigiano Reggiano and black pepper

RAGÙ ALLA BOLOGNESE / 19 (GFA)

Mafalde pasta, slow-cooked beef brisket & pork cheek ragù, béchamel and Parmigiano Reggiano cream, toasted walnut crumb

RADIATORI ALLA VODKA / 19 (GFA)

Radiatori pasta, spicy vodka tomato cream, 'nduja, fennel sausage, charred stracciatella and Parmigiano Reggiano

CACIO E PEPE / 15 (V) (GFA)

Bucatini pasta tossed in a silky Pecorino Romano sauce with freshly cracked black pepper

BUCATINI AL RAGÙ D'AGNELLO / 18 (GFA)

Bucatini pasta, slow-braised lamb shoulder, mint-basil pesto and Parmigiano Reggiano

RISOTTO AL NERO DI SEPPIA / 25 (GF)

Squid ink risotto with charred octopus, saffron emulsion and pickled fennel

RAVIOLI VERDI ARROTOLATI / 19 (V)

Rolled green pasta filled with mushroom ricotta, pine nuts, peas and wild garlic pesto

MAFALDE AL TARTUFO / 19 (VA, GFA)

Mafalde pasta, wild mushrooms, Parmigiano Reggiano cream and fresh seasonal truffle

BUCATINI AL RAGÙ D'AGNELLO / 18 (GFA)

Bucatini pasta, Slow-braised lamb shoulder, mint-basil pesto, Parmigiano Reggiano

SECONDI

- POLLO ALLA DIAVOLA / 25 (GFA)**
Marinated chicken thighs, Calabrian chilli honey glaze, crispy potato rosti, charred tenderstem broccoli, pickled shallots, crispy shallots, lime mayo and mint yoghurt
- SIGNOR TOMAHAWK / 27 (GF)**
Chargrilled pork tomahawk, parsley & Parmigiano mash and a vermouth mustard jus
- BRANZINO ALLA GRIGLIA / 26 (GF)**
Chargrilled whole sea bass, lobster bisque, dill & parsley salsa verde, charred lemon



BISTECHE

ALL OUR STEAKS ARE 32 DAY AGED

- 12OZ RIBEYE / 31 (GF)
- 8OZ FILLET / 34 (GF)

Served with buttery mash, rocket salad and a choice of sauce:

Peppercorn - Wild Mushroom -
Dolce Latte

PIZZA

- MARGHERITA / 14 (V)**
San Marzano DOP tomato sauce, mozzarella fior di latte, mozzarella di bufala and fresh basil
- FUNGHI E TARTUFO / 19 (V)**
White béchamel base, sautéed mushrooms, mozzarella fior di latte, fresh seasonal truffle, fresh basil
- QUATTRO FORMAGGI / 16 (V)**
San Marzano DOP tomato sauce, mozzarella fior di latte, Taleggio, smoked scamorza, Pecorino romano and black pepper
- VERDURE ALLA CAVALLO (V) / 16**
San Marzano DOP tomato sauce, mozzarella fior di latte, sautéed mushrooms, charred tenderstem broccoli, courgette, red onion, fresh basil

CONTORNI

- TRUFFLE PARMIGIANO FRIES / 6 (VA)
- CHARRED TENDERSTEM BROCCOLI WITH TOASTED PISTACHIO & GARLIC / 7 (V, GF)
- CHARRED CORN WITH CALABRIAN CHILLI BUTTER & PARMESAN / 6 (VA, GF)
- BUTTERED MASH POTATOES / 6 (V, GF)
- ROCKET & PARMIGIANO REGGIANO SALAD / 5 (VA, GF)
- ASPARAGUS, CONFIT TOMATOES & GARLIC BUTTER / 7 (V, GF)

V - VEGETARIAN, VE - VEGETARIAN ALTERNATIVE, GF - GLUTEN FREE, GFA - GLUTEN FREE ALTERNATIVE

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS.

VEGAN MENU

FOR THE TABLE

HOUSE FOCACCIA / 6

Warm focaccia, extra virgin olive oil and sea salt

MIXED OLIVES / 5

Mixed Italian olives marinated with garlic, chilli and rosemary

GARLIC BREAD WITH

SEA SALT / 6

TOMATO / 8

ANTIPASTI

BRUSCHETTA DI POMODORO / 8

Toasted sourdough, marinated baked tomatoes and basil oil

INSALATA SICILIANA / 10

Shaved fennel, rocket, orange, red onion, mixed olives, toasted pistachio and lemon vinaigrette

CONTORNI

CHARRED TENDERSTEM BROCCOLI WITH TOASTED PISTACHIO & GARLIC / 7

CHARRED CORN WITH CALABRIAN CHILLI OLIVE OIL / 6

ASPARAGUS, CONFIT TOMATOES & GARLIC OLIVE OIL / 7

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TEAM AWARE OF ANY ALLERGIES OR
DIETARY REQUIREMENTS WHEN
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SERIOUSLY, DUE TO THE SIZE OF OUR
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COMPLETE ABSENCE OF TRACES OF
ALLERGENS.

PRIMI PIATTI

RIGATONI ARRABBIATA / 14

Rigatoni pasta, San Marzano tomato sauce, garlic, fresh chillies, basil and extra virgin olive oil

BUCATINI ALL'ORTOLANA / 16

Bucatini pasta, courgette, confit tomatoes, garlic, basil oil and toasted pangrattato

PIZZA

MARGHERITA / 14

San Marzano DOP tomato sauce, vegan mozzarella, fresh basil and extra virgin olive oil

PRIMAVERA ROSSA / 16

San Marzano DOP tomato sauce, vegan mozzarella, courgette, sautéed mushrooms, charred tenderstem broccoli, red onion, garlic oil and fresh basil

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