

CACCIARI'S



Cacciari's restaurants have been established in 2009 in South Kensington, London, and based on the concept of the typical "trattoria Bolognese", that mainly emphasises the quality and the freshness of the raw materials to offer all our customers genuine food along with a warm welcoming.

The company is growing ever since it started, but we don't forget outstanding quality as our focus across all our restaurants, whether you would like to dive into the Italian or Asian culinary experience of our new venue. Our homemade products, piadinas, sauces and desserts are the expression of Italy, you will find these specialties in the Italian-rooted branches of South Kensington, Earl's Court and Notting Hill.

Cacciari's Asia specialises instead in coupling 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 Ginza Japan, giving a unique but traditional experience.



SOUTH KENSINGTON Piadineria and Restaurant

82 Old Brompton Road
SW7 3LQ, London

EARL'S COURT Pizzeria and Restaurant

82 Pembroke Road
W8 6NX, London

NOTTING HILL Pizzeria and Restaurant

349 Portobello road,
W10 5SA, London

ASIA Japanese cuisine

21 Bute Street,
SW7 3EY, London

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STARTERS

Burrata and Parma ham seasoned 24 months (D)	15	Aubergine parmigiana (G-D)	10
Yellowfin tuna tartare, avocado, capers and olive pate (F)	16	Fried squid with tartare sauce (G-E-F-D-SD-MO)	11
Salmon tartare, avocado mousse and sesame seeds (F-SE)	12	Vitello tonnato (E-F-D)	12
Burrata and datterino tomato (D)	13	Truffle arancini (D-F-CR-S-G-E-CL)	10
Sicilian red prawns carpaccio (CR-CL)	16	Pizza garlic bread with mozzarella cheese (G-D)	9
Vegetable soup vellutata (CL) V	9	Aubergines parmigiana rolls (G) V San Marzano tomato sauce, raisin, breadcrumbs, vegan cheese	12
Beef carpaccio, truffle, parmesan & mustard mayo (D-F-CR-S-G-E-CL-MU)	13	Sicilian olives V	5
		Pizza focaccia bread (G)	5

add black truffle +12

PASTA

We proudly produce the pasta and the sauces every day, always fresh

Tagliatelle Bolognese (CL-G-E-D-SD)	16	Tagliolini with crab, prawns, tomato, chilli & garlic (CL-G-CR-E-SD)	18
Bucatini cacio e pepe (G-E-D-CL)	16	Tortellini with cream, Bolognese or Pasticciati (CL-G-E-D-N-SD)	16
Spinach and ricotta tortelloni with butter and sage sauce (CL-G-E-D)	16	Fettuccine with porcini and wild mushrooms (CL-G-E-D)	16
Pappardelle, tuscan beef fillet ragù (D-CL-G-E-SD)	17	Garganelli with Parma ham, asparagus and cream (G-E-D-CL)	15
Pappardelle with cherry tomato sauce and buffalo mozzarella (G-E-D-CL)	16	Tagliatelle with black truffle (G-E-D-CL-S-F-CR)	25
Bucatini all'amatriciana (G-E-D-CL)	16	Traditional spaghetti aglio, olio e peperoncino (G) V	15
Tagliolini with fresh clams (G-E-MO-F-SD-CL)	19		

SPECIAL

Homemade tortellini in chicken broth (G-E-CL-N-D)	17	Pumpkin tortelli, butter, sage and hazelnuts (CL-G-E-D-N)	17
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add black truffle +12

Gluten free pasta, Buckwheat and corn +2

MAINS

Beef fillet with peppercorn sauce & rosemary potatoes (D-G-F)	30	Grilled salmon, boiled green beans and olive pate dressing (F)	20
Grilled rib-eye steak Rocket salad, parmesan cheese and datterino tomatoes (D)	25	Yellowfin seared tuna, sesame and poppy seeds crust, fennel salad, Taggiasche olives, capers (F-SE)	25
Chicken Milanese escalope (E-D-MU-G)	18	Marinated chicken salad Rocket, lamb lettuce, avocado, datterini tomatoes, italian olives, capers, seeds (SE-S-SD-D-MU-G)	19
Chicken escalope, Bologna style Parma ham seasoned 24 months & Parmigiano Reggiano sauce (G-E-D)	22		

add black truffle +12

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PIZZA

Margherita (G-D) Tomato sauce & mozzarella	11	Bufalina (D-G) Tomato sauce, cherrv tomatoes & buffalo mozzarella	15
Quattro formaggi (G-D) Tomato sauce, mozzarella, gorgonzola, brie & Parmesan	16	Pizza uovo e tartufo nero (F-E-CR-S-CL-G-D) Buffalo mozzarella, runny egg & black truffle	25
Vegetariana (G-D) Tomato sauce, mozzarella, aubergine, mushrooms & Parmesan	15	Pizza tonno e cipolla (G-D-F) Tomato sauce, mozzarella, tuna & onions	16
Diavola (G-D) Tomato sauce, mozzarella & spicy salami	16	Bresaola (D-G) Tomato sauce, mozzarella, bresaola, rocket & Parmesan flakes	16
Bufala, acchiughe, capperi e olive nere (F-G-D) Buffalo mozzarella, anchovies, capers & olives.	17	Rustica (D-G) Tomato sauce, mozzarella, sausages, radicchio & mushrooms	15
Capricciosa (G-D) Tomato sauce, mozzarella, cooked ham, artichokes, mushrooms & olives	16	Boscaiola (D-G) Tomato sauce, mozzarella, cooked ham & mushrooms	15
Prosciutto crudo di Parma e olio tartufato (D-G) Tomato sauce, mozzarella, Parma ham, brie cheese, rocket & truffle oil	17	Calzone Cacciari's (D-G) Tomato sauce, mozzarella, cooked ham & mushrooms	15
Messicana (D-G) Tomato sauce, mozzarella, chicken, onions & fresh chilli	15	Calzone Napoli (D-G) Tomato sauce, mozzarella, cooked ham, spicy salami & mushroom	16
Primavera (D-G) Tomato sauce, mozzarella, Parma ham, rocket & Parmesan flakes	17	Pizza Vegan (G) V Tomato sauce, mushrooms, aubergines, artichokes, datterino tomato, oregano and basil	15

Vegan Mozzarella +2

Pizza with activated black charcoal flour +2

add black truffle +12

SIDES

Rocket & Parmesan salad (D)	5	Rocket, lamb lettuce, avocado, datterini tomatoes, Italian olives, capers, seeds V	8
Rosemary potatoes V	5	Broccoli chilli & garlic V	7
French fries V	5	Truffle fries V	8
Sautéed baby spinach (D)	6		

ALLERGENS

Nuts (N)	Crustaceans (CR)	Soya (S)	Mollusc (MO)
Fish (F)	Gluten (G)	Sesame (SE)	Peanuts (P)
Mustard (MU)	Sulphur dioxide (SD)	Eggs (E)	Celery (CL)
Dairy (D)			

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