

*San*  
**CARLO**





*The San Carlo story begins in Sicily, the birthplace of Carlo Distefano.*

*Carlo arrived in Britain in 1962 aged 17, with £12 in his pocket,  
a work permit & the promise of a job.*

*In 1992 the first San Carlo opened in Birmingham, it went on to be the most  
successful restaurant in the City. Since then a love of food, wine & service has created  
some of the best restaurants in the UK.*

*San Carlo takes pride in sourcing the best ingredients from all over Italy, including  
tomatoes from Sicily, lemons from Amalfi, veal from Tuscany & beef from Piemonte.*

*We believe in simple cooking using only the finest ingredients.*

*We produce all our own ice cream & desserts in house in the true traditional  
Italian way. Along with our specially selected wine list we hope you enjoy your meal.*

PASSIONATE ABOUT FOOD

## ANTIPASTI

### To Share

#### San Carlo Antipasto

Start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the regional tastes of Italy  
£10.50 (per person)  
(Minimum 2 people)

#### Frittura di Pesce Portofino

Deep fried calamari, prawns, scampi, whitebait and queen scallops served with tartar & sweet chilli sauce  
£11.20 (per person)  
(Minimum 2 people)

#### Minestrone al Soffritto (V)

Classic Italian vegetable soup  
£6.95

#### Lentil Soup

£6.95

#### Tuscan Pate

Chicken liver pate with Italian brandy, served with toast & chutney  
£7.90

#### Mozzarella in Carrozza

Fried mozzarella in bread with a garlic & pesto sauce  
£7.90

#### Prosciutto Tanara & Melone

Parma ham from the Giancarlo Tanara estate in Langhirano with melon  
£8.95

#### Salsiccia Toscana

Tuscan sausage with sautee peppers  
£8.95

#### Fegatini di Pollo

Chicken livers sautéed with marsala wine, chestnuts, sultana & toasted bread  
£8.95

#### Caprino e Mandorle

Goats cheese served with parma ham, caramelised onions & toasted almonds  
£9.50

#### Avocado Diverso

Avocado served with Devonshire crab, smoked trout, sunblushed tomatoes, horseradish & marie rose sauce  
£9.50

#### Prosciutto Tanara & Mozzarella

Prosciutto with buffalo mozzarella & Sicilian sun blushed tomatoes  
£9.50

#### Calamari Fritti

Deep fried squid with fresh chilli & tartar sauce  
£9.30

#### Salmone Affumicato

Severn & Wye smoked salmon, with shallots & Sicilian capers and toasted bread  
£9.20

#### Insalata Caprese (V)

Avocado, beef tomato & mozzarella di bufala  
st £8.95  
mc £11.95

#### Melanzane al Forno

Baked sliced eggplant, with parmesan cheese & tomato sauce  
st £9.70  
mc £13.50

#### Warm Octopus Marinated

Served with toasted bread  
£9.95

#### Arancini

Stuffed rice balls, coated with breadcrumbs and filled with ragu and peas in a cheese black truffle sauce  
£7.90

## CARPACCIO & TARTARE

All served with cold toased bread

#### Beef Carpaccio

Very thin sliced raw fillet of beef with mustard dressing, parmesan cheese & rocket  
£10.95

#### Tuna Tartare

Sashimi grade tuna mixed with olive oil, mustard, lemon juice, wild rocket  
£10.95

#### Tuna & Seabass Carpaccio

Marinated in a chilli & lemon dressing  
£10.95



## CROSTACEI



### Shellfish

#### Scallops Gratin

With garlic butter, parmesan cheese and breadcrumbs

£11.95

#### Cozze all arrabiata or Mariniera

Fresh mussels in a spicy tomato sauce with chilli & garlic **OR** white wine, garlic & parsley and cream

£8.95

#### Ravioli Lobster

In a tomato lobster sauce

st £10.95  
mc £15.95

#### Cocktail Di Gamberetti

Tender Norwegian prawns on a bed of crispy romaine lettuce with marie rose sauce

£9.20

#### Zuppa Di Pesce Alla Livornese

Fish soup with prawns, squid, mussels, scallops in garlic with toasted rustic bread and a touch of tomato

£12.95

#### Crab & Prawn Cakes

Devonshire crab, prawns, potatoes, served with sweet chilli sauce

£8.95

#### Gamberoni Alla Diavola

Tiger prawns sautéed with garlic, fresh chilli & white wine

£9.70

#### Lobster & Crab Cocktail

Served with lettuce and marie rose sauce

£10.95

#### Gamberoni Luciana

Tiger prawns with garlic, chilli, tomato & a touch of cream

£9.70

#### Colchester Rock Oysters

Six - £10.95  
Three - £5.95



## BRUSCHETTE E PANE



#### Olives (V)

£3.20

#### Selection of Italian bread (V)

£3.95

#### Bruschetta Romana (V)

Toasted Altamura bread with chopped Sicilian tomatoes, garlic & olive oil

£5.95

#### Bruschetta del Duca

Toasted Altamura bread with Calabrian ground Nduja sausage & buffalo mozzarella

£6.95

#### Trio di Bruschette

Chef's selection of the day with 3 different toppings

£6.95

#### Focaccia (V)

Flatbread with sea salt, olive oil & rosemary

£5.50

#### Garlic bread (V)

Flat bread with garlic & sea salt

£5.50

#### Garlic bread with tomato (V)

£6.50

#### Garlic bread with tomato & cheese (V)

£7.50



## PIZZA



*Our Pizza is made with Neopolitan flour, Sicilian tomatoes & the finest mozzarella.*

#### Pizza Margherita (V)

Tomato, mozzarella & oregano

£8.95

#### Pizza Prosciutto e Funghi

Tomato, mozzarella, ham & mushrooms

£12.85

#### Pizza Primavera (V)

Tomato, mozzarella, aubergines, courgettes & red onions topped with goats cheese

£11.70

#### Pizza San Carlo

Tomato, mozzarella, parma ham, rocket, parmesan shavings

£13.85

#### Pizza Diavola

Tomato, mozzarella, spicy hot Calabrian sausage, onions & chilli

£13.95

#### Pizza Rustica Piccante

With Calabrian Nduja sausage, pepperoni, Tuscan sausage, chilli, tomato & rocket

£13.95

#### Pizza Pollo e Rosmarino

Tomato, mozzarella, chicken, mushrooms & rosemary

£12.95

#### Pizza Salmon & Truffle

Tomato, mozzarella, smoked salmon and truffle

£14.50

#### Pizza Quattro Stagioni (V)

Tomato, Mozzarella, mushrooms, olives, artichokes & sweet peppers

£12.95

#### Pizza Calzone

Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce

£13.95

#### Extra toppings

£2.10

*Information on allergens is available on request from the duty manager.  
An optional service charge of 10% will be added to your bill.*

# PASTA

*To Share*

## Tris di Pasta

Three different types of pasta chosen by our head chef  
£12.95 (per person)

### Tagliatelle Bolognese

Original Bologna recipe with slow cooked beef ragu

st £8.95  
mc £12.95

### Spaghetti a Pomodoro e Basilico (V)

Thin spaghetti with San Marzano tomato, garlic & fresh basil, slightly spiced

st £7.50  
mc £11.50

### Penne alla Norma (V)

The most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese

st £8.50  
mc £11.95

### Pappardelle Toscanini

Large ribbon pasta, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & Tuscan pecorino

£13.50

### Spaghetti Carbonara

Pancetta, egg yolk, parmesan cheese & cream

st £8.50  
mc £12.50

### Spaghetti Shellfish

With venus clams, mussels, prawns, langoustine, garlic & tomato

£15.95

### Tagliatelle Montecarlo

Pasta ribbons served with monk fish, shallots, white wine, chilli, tomato

£14.95

### Lasagne Emiliane

Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & parmesan cheese

st £9.50  
mc £13.95

### Spaghetti Vongole

Baby clams, olive oil, garlic, chilli and cherry tomatoes

£13.95

### Ravioli Salmone Romanoff

Ravioli filled with salmon, flambéed in vodka with pink peppercorns, touch of tomato & cream

£13.95

### Penne Arrabbiata (V)

Short tubes of pasta in a spicy tomato sauce with chilli & garlic

st £7.50  
mc £11.50

### Ravioli Pecorino e Tartufo

Handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with black truffle

st £9.95  
mc £14.65

### Spaghetti Con Cozze

Spaghetti with mussels, garlic, chilli, cherry tomato & toasted breadcrumbs

£12.95

### Penne Romana

Short pasta with pancetta, onions, garlic, tomato sauce & parmesan shavings

£12.95

### Tortellini panna e prosciutto

Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & parmesan cheese

£13.95

### Tagliolini Lobster or Risotto Lobster

San Carlo's most famous pasta dish with lobster, brandy, tomato & a touch of cream

£23.95

### Risotto San Carlo

Carnaroli rice with porcini mushrooms, cream & white wine wrapped in parma ham

£14.95

### Risotto Agli Scampi or Tagliolini Scampi

Italian Canaroli rice with scampi & langoustine

£15.95

### Pappardelle Mari e Monti

Large ribbon pasta, with king prawns, porcini mushrooms and rocket

£14.95

# CONTORNI

### Sautéed Spinach

With garlic, chilli & Worcester sauce

£4.30

### French Beans

With olive oil & lemon

£4.20

### French Fries

£3.90

### Soft Stem Broccolini

£4.30

### Petit Pois

With onions & pancetta

£4.30

### Zucchini Fritte

Fried courgettes

£4.30

### Sauté Potatoes & Pancetta

With bacon, onion & rosemary

£4.30

### Mashed potato

With black truffle & mixed herbs

£5.50

### Saute potatoes

£4.10

### Portobello Mushroom

Pan fried with balsamic vinegar & garlic

£4.90

### Rocket & Parmesan salad

£4.60

### Sicilian Tomato & onion salad

£4.30

### Mixed Salad

£4.30

## CARNE

### Scaloppine Alla Parmigiana

Veal topped with cheese, parma ham & tomato sauce

£18.95

### Scaloppa alla Milanese

Tuscan veal escalope in breadcrumbs, pan fried in olive oil, served with tomato spaghetti

£18.95

### Saltimbocca alla Romana

Sliced Tuscan veal with ham, cooked in white wine, sage & butter

£18.95

### Scaloppine Signor Sassi

Tuscan veal cooked in cream, brandy, mustard seeds & chopped mushrooms

£18.95

### Scaloppine Al Limone

Tuscan veal cooked in butter & lemon

£17.50

### Petto Di Pollo Lucullo

Pan fried breast of chicken with spicy sausage, peppers, sun blushed tomatoes sauce

£17.50

### Suprema di Pollo Principessa

Pan fried breast of chicken with white wine, mushrooms & cream sauce, garnished with asparagus

£17.50

### Pollo San Carlo

Pan fried breast of chicken with prawns, shallots and a mustard sauce

£17.50

### Abbacchio Ligure

Baked rack of lamb with red wine & mixed Italian herbs

£19.95

### Medaglioni di Agnello

Noisettes of Welsh lamb, with mint sauce

£19.95

### Fegato Burro e Salvia

Pan fried calves liver in butter & sage

£18.95

### Grilled Calves Liver & Bacon

£18.95

## BISTECCH

## FROM THE GRILL

### FILLET STEAK

*Pan fried 8oz 28-day aged Fillet steak (UK)*

#### Filetto Pepe verde

Brandy & green peppercorn sauce

£25.95

#### Filetto Dolcelatte

Italian blue cheese & cream sauce

£25.95

#### Filetto San Carlo

Special homemade butter using over 30 ingredients

£25.95

#### Filetto Diane

Flattened steak with brandy mustard & mushroom sauce

£25.95

#### Tournedo Rossini

Crouton based topped with pate & Madeira wine sauce

£27.50

#### Filetto Fiorentina

Filet steak with wild mushrooms, flamed with vintage port sauce

£25.95

*Add sauce to any steak - £2.00 extra*

#### Ribeye 10oz (UK) aged 28 Days

£20.50

#### Bone in Ribeye 14oz dry aged 35 days

£25.95

#### Sirloin 9oz aged 28 days

£19.95

#### 8oz Fillet aged 28 days

£24.95

#### T-Bone 18oz dry aged 35 days

£29.95

### To share

#### Tomahawk Steak 28oz (For 2)

One of the most rare & expensive steak from the USA. A large bone-in steak with a big, rich flavour to match, served with bearnaise sauce

£59.95

#### Chateaubriand (For 2)

Served with bearnaise sauce

£51.95

#### Steak & Lobster (For 2)

8oz dry aged fillet & whole native lobster served with zucchini fritte

£60.00

## PESCE



*For the best selection of fresh fish & shellfish in the city sourced from our shores & beyond, please see our specials menu.*



*Information on allergens is available on request from the duty manager.  
An optional service charge of 10% will be added to your bill.*

## APERITIVI

Rossini	£8.90
Bellini	£8.90

Aperol Spritz	£9.50
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## PROSECCO &amp; CHAMPAGNE

	flute	btl
Prosecco	£7.50	£26.95
Rosato Brut	£8.50	£29.95
Prosecco Brut Grey Edition <i>Specially imported for San Carlo</i>		£33.95
Prosecco Fossmarai Brut		£37.95
Rosato Fossmarai Rosé		£37.95
House Champagne	£10.90	£44.90
House Champagne Rosé	£12.70	£49.80

	flute	btl
Moet e Chandon		£79.50
Veuve Cliquot Ponsardim Brut		£89.50
Bollinger		£84.50
Laurent Perrier Rosé		£95.50
Dom Perignon		£195.00
Cristal		£250.00

EXCLUSIVE HOUSE WINES  
BY THE GLASS*Specially imported for San Carlo restaurants*

WHITES	125ml	175ml	250ml
House White	£4.30	£5.65	£8.00
Chardonnay	£5.10	£7.20	£9.70
Pinot Grigio	£4.70	£6.30	£8.90
Colomba Platino	£6.90	£9.50	£13.40
Vermentino	£6.50	£8.50	£12.00
Rapitala Gran Cru	£8.50	£11.80	£16.70
Sauvignon Blanc	£5.95	£7.95	£11.20
ROSÉ			
Pinot Grigio Rosé	£5.20	£7.00	£9.90

REDS	125ml	175ml	250ml
House Red	£4.30	£5.65	£8.00
Nero D'Avola	£4.50	£5.95	£8.40
Chianti	£5.30	£7.00	£9.80
Barbera	£6.80	£9.50	£13.40
Syrax Principe di Butera	£6.30	£7.90	£11.20
Primitivo	£6.10	£8.70	£11.50
Barolo	£9.80	£13.90	£18.50
Amarone	£9.95	£15.50	£20.50



## HALF BOTTLES

### WHITES

<b>Frascati Superiore</b> Dry, fresh & fruity	£13.50
<b>Pinot Grigio</b> Delightfully dry & full of flavour with a smooth texture	£18.50
<b>Chablis</b> A well balanced wine with a mineral, chalky & flinty backbone	£26.00

### REDS

<b>Valpolicella Classico</b> Intense, velvety & well structured with a typical hint of cherry, mellow & mouth-filling with a long finish	£16.50
<b>Barolo</b> Full-bodied, warm & dry with a touch of oak on the finish	£29.50
<b>Amarone</b> One of Veneto's most famous & prestigious wines. Intensively flavoured dry red wine made from dried grapes	£34.50
<b>Brunello di Montalcino</b> Harmonic, fine & elegant with typical aromas of ripe red fruits combined with the spices originating from the long ageing in the barrels	£38.00

## ITALIAN WHITE

<b>House Wine</b> Especially selected for San Carlo	£22.90
<b>Pinot Grigio San Leo IGT</b> Delicately fruity, full and refined. Lightly elegant	£26.50
<b>Grillo Bianco</b> A wine with charm & finesse, full bodied but delicate, rose petal aroma. The palate has fruit acidity & structure	£23.60
<b>Frascati</b> Dry & fresh yet pleasantly fleshy & fruity	£25.30
<b>Falanghina Mastro Bernardino</b> Fresh & fruity with a hint of citrus & wild flowers	£34.50
<b>Pinot Grigio Santa Margherita</b> Delightfully dry & full of flavour with a smooth texture	£32.00
<b>Sauvignon Friuli Aquilea DOC</b> Single vineyard north of Venice. Fragrant fresh white bursting with flavours of tropical fruit	£28.95
<b>Verdicchio Classico Castelli di Jesi d.o.c</b> Dry, full concentrated style with good honey dew melon aroma	£29.20
<b>Vernaccia di san Gimignano</b> The bouquet is fine, penetrating & fruity with light green apple notes	£31.00
<b>Colomba Platino IGT</b> One of the most renowned Sicilian white wines, delicate & fruity	£37.50

<b>Chardonnay Friuli Aquilea</b> Aromas of apple & elderflower, delicately dry with fine balance and harmony	£28.00
<b>Langhe d.o.c. Chardonnay - Vigneto Morino</b> Intense colour of straw yellow. Offers an ample & intense palate of a long honey richness & a smooth vanilla finish, Carlo's favourite chardonnay	£36.55
<b>Monterosso Vermentino Di Gallura d.o.c.g Superiore</b> The nose is delicate & floral, dominated by fruity notes that emerge from a complex aromatic weave	£32.00
<b>Sauvignon - Alto Adige</b> 100% Sauvignon grapes, straw yellow with green-golden nuances. Intense but smooth with scents of green pepper & sage, dry at the palate with an excellent body	£36.70
<b>Gavi del Comune di Gavi d.o.c.g</b> Renowned dry white, made in Piedmont in the North-West of Italy	£39.00
<b>Rapitala Gran Gru</b> One of the best Sicilian white wines, well structured intense but smooth. Fruity & delicate to the palate	£49.75
<b>Cervaro Della Sala "Antinori"</b> Very ripe full bodied, buttery Chardonnay fruit, is underpinned by generous amount of toasted oak	£98.00

## FRENCH WHITE

**Sancerre**

£37.50

Vibrantly aromatic, opulent on the nose & palate, stylish & dry on the finish

**Chablis Premier Cru**

£45.00

A ripe Chablis with good weight & intensity. Green apple & pear emerges on the finish

## ROSÉ

**Pinot Grigio Rosé**

£24.95

Full body delicate rosé petal aroma with fruit & tender softness

**Rosé Costaripa Rosamara**

£31.95

Very light colour of blossoming rose petal, bouquet of spring flowers, balanced full & excellent aromas

## ITALIAN RED

**House Red**

£22.90

Especially selected for San Carlo

**Nero D'Avola**

£24.50

Forest Fruit flavours, a hint of spice and soft round tannins

**Negaramaro Copertino Riserva DOC**

£27.95

Fruity rich & round smooth flavour of the South Puglian farmyards & sea breeze. Deep ripe fruit aroma

**Merlot Grave del Friuli DOC**

£32.50

Nicely tannic with a smooth finish, easy drinking

**Montepuciano D'abruzzo Riparosso**

£32.00

Red fruit notes, full bodied, deep, rip, round with a final note of liquorice

**Valpolicella Classico DOC**

£30.50

Pleasantly fruity & smooth with a hint of spice

**Chianti Classico DOCG**

£29.00

Well balanced flavour with an aroma of ripe fruits

**Sassee Primitivo del Salento**

£32.50

Pleasantly fruity & smooth with a hint of spice

**Ripasso della Valpolicella DOC**

£34.00

Fine & subtle, plum & berry flavours: bright & fruity

**Cabernet San Leo**

£25.00

Fruity rich and round smooth flavour of the South Puglian farmyards & sea breeze. Deep ripe fruit aroma

**Il Guardiano Poggio Mandorlo DOC**

£32.50

Sangiovese & Merlot from Tuscany, musky hints of ripe cherries with violet notes

**Barbera D'Asti**

£37.00

100% barbera grapes, red ruby with crimson reflections, harmonious & long lasting with hints of blackberry

**Cannonau Riserva Sella Mosca Di Sardegna DOC**

£39.60

Surprisingly elegant & generous, Earthy aromas and dark berry fruit flavours

**Chianti Classico Riserva Ruffino**

£45.00

Brilliant deep ruby red colour with an intense bouquet

**Barolo DOCG**

£54.80

Superbly dry & smooth with a pleasant oakiness

**Amarone classico 'la Colombaia'**

£59.50

Copious black fruit aromas with notes of balsamic, baking spice & vanilla, bushels of warm cherry flavour

## SPECIALLY SELECTED BY SAN CARLO

**Mon Plaisir de Montresor**

£36.30

Rich, smooth wine with delicate spice & a generous, juicy fruity flavour

**Syraz Principe di Butera**

£31.00

Full bouquet & persistent with appealing notes of cherries, red fruits & sweet spices

**Brunello di Montalcino d.o.c.g.**

£71.50

Superb, noble & wonderfully smooth with hints of spices

**Amarone Classico della Valpolicella Montresor**

£72.50

With a hint of coffee, chestnuts, sweet blackberry, plums on the palate. Subtle taste, rich in texture

**Barolo la Corda della Briccolina d.o.c.g.**

£78.90

Single vineyard Barolo ages in barrique

## VINI

### FROM BRUNO VESPA

A SMALL VINEYARD IN PUGLIA

**Bianco di Vespa**

White wine from a small vineyard in Puglia

£32.00

**Il Rosso dei Vespa Salento**

Is a harmony of freshness & fantasy which reflects the pugliese nature on our tables

£38.90

**Il Bruno dei Vespa**

An IGP Puglia red that can elegantly accompany daily meals of all kinds

£31.40

### FINE ITALIAN WINES

**Pinot Grigio Livio Felluga**

Interesting aroma of orange blossom, liquorice & white pepper. Full & balanced with a note of peaches

£54.00

**Tignanello (Marchesi Antinori) Rosso Toscana IGT**

One of the very first Supertuscans from a world famous producer an outstanding marriage of local Sangiovese Grosso Cabernet Sauvignon & Cabernet Franc from the Tignanello vineyard

£165.00

**Amarone Campolongo**

A superb Amarone from a renowned historic vineyard with a history dating back to the 12th century

£250.00

**Brunello di Montalcino Biondi Santi**

Aromatic, offering scents of juicy cherries, wild flowers & earth

£185.00

**Sassicaia**

Sassicaia DOC has an intense, deep ruby colour. The scent is elegant & complex with notes of red fruits

£305.00

**Solaia**

An intense ruby red in colour, at times impenetrably so, the Solaia shows intensely warm aromas which reflect the climate of the season while maintaining a delicate freshness as well

£390.00

*Please ask your waiter for our latest cocktail menu.*

*Discretionary 10% service charge to be added to all bills. All prices include VAT of the current rate. Suitable for vegetarians, may not be suitable for vegans.*

*Our dishes may contain nuts or nut traces. Party Bookings: Our restaurants are ideal for any occasion, we welcome parties & we will be pleased to discuss with you any requirements you may have.*



## OUR RESTAURANTS



40-42 King Street West, Manchester, M3 2WY

6 - 7 South Parade, Leeds, LS1 5QX

41 Castle Street, Liverpool L2 9SH

38-40 Granby Street, Leicester, LE1 1DE

44 Corn Street, Bristol, BS1 1HQ

Temple Street, Birmingham, B2 5BN



Marriott Hotel, Hale Road, Hale Barns,  
Cheshire, WA15 8XW



CHAMPAGNE BAR | RISTORANTE | CAFE | CICCCHETTI

Selfridges, Exchange Square, Second floor,  
Manchester, M3 1BD



Knightsbridge Green, London, SW1X 7QL

Bangkok 991, Siam Paragon Shopping Centre,  
Bangkok 10330



BAR | CICCCHETTI | RISTORANTE

1 St Peter's Square, Manchester, M1 5AN

1 Waterloo Street, Birmingham, B2 5PG

37 St Martins Lane, London, WC2N 4ER

Selfridges, Bullring, Level 4, Birmingham, B5 4BP



House of Fraser, King Street West, Manchester, M3 2QG

215 Piccadilly, London, W1J 9HL

Covent Garden, 30 Wellington St, London, WC2E 7BD

Cicchetti Doha, Qatar Shoumoukh Towers, Doha, Qatar



Selfridges, Exchange Square, Lower ground floor,  
Manchester, M3 1BD

Selfridges, Bullring, Level 1, Birmingham, B5 4BP



FLYING PIZZA  
EST. 1974

60 Street Lane, Roundhay, Leeds, LS8 2DQ