

San CARLO bottega

CHAMPAGNE BAR | RISTORANTE | CAFFÈ | CICHETTI

APERITIVO

Rossini made with fresh strawberries & prosecco 9.50
Bellini made with white peach juice & prosecco 9.50
Aperol Spritz Aperol & prosecco 9.95

CROSTINI, ANTIPASTI

Olives & Tapenade with Sardinian flat bread	3.95
Selection of Italian Breads	4.20
Garlic Bread	4.55
Garlic Bread with tomato & basil	4.70
Garlic Bread with cheese	4.75
Bruschetta Sicilian tomatoes, garlic, basil & grated ricotta cheese	4.95
Bruschetta with mushrooms, garlic & parmesan shavings	5.60
Burrata Cheese (a special mozzarella) with Parma ham & truffle	8.95
Prosciutto San Daniele & Gnocco Fritto prosciutto with fried dough sticks	8.50

CARPACCIO, TARTARE & INSALATA

Buffalo Mozzarella roasted squash, pumpkin seeds, chilli & truffle honey	6.95
Carpaccio of Piemontese Fassona Beef with parmesan & rocket	9.95
Gorgonzola, Chicory, Hazelnut & Pear Salad	6.95
Tartare of Fresh Tuna mixed with olive oil, french mustard, lemon juice, balsamic vinegar & wild rocket (prepared at your table)	9.95
Handpicked Crab with avocado, rocket, basil, lemon oil & Sardinian flat bread	11.95
Smoked Chicken Breast Salad with caesar dressing & Sardinian pane carasau	7.95
Insalata Caprese mozzarella, avocado, tomato & basil	6.95
Duck Salad with rocket, apple, smoked bacon & balsamic	7.95

FRITTI

TRADITIONAL FRIED ITALIAN STREET FOOD

Baby Mozzarella fried cheese balls	5.80
Sicilian Arancini rice balls filled with beef ragu	5.95
Gamberoni fried Sicilian prawns	9.95
Lobster Tail Tempura with spicy mayo	10.95
Pizza Fritta Neapolitan fried pizza with cheese & ham	7.50
Croquettes with ham & taleggio cheese	5.95

Cicchetti (pronounced chi - KET - tee) are medium dishes, typically served in cicchetti bars in Venice.

You can make a meal of them by ordering several plates which can be shared between friends. San Carlo Bottega brings influences from all around Italy. All our dishes are small plates to be shared so that you can enjoy the variety of flavours from this region.

PASTA E FORNO

Ravioli Zucca pumpkin ravioli with sage & butter	9.50
Truffle & Pecorino Ravioli	9.95
Spaghettini with prawns, mussels, garlic & chilli	10.95
Tagliatelle Bolognese the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours.	8.50
Spaghetti Carbonara egg yolk & pancetta	8.50
Spaghetti alla Chitarra all'Aragosta with lobster & cherry tomato	14.95
Pappardelle all'Anatra with duck ragu	8.95
Spinach and Ricotta Ravioli with rocket & Pachino tomatoes	7.95
Ravioli Lobster with lobster bisque & prawns	11.95
Sea Bass Ravioli with butter, white wine, lemon, asparagus & samphire	10.95
Risotto with porcini mushrooms served in a parmesan basket	9.95
Risotto with pumpkin, squash & parmesan	9.95
Gnocchi Sorrentina with tomato, mozzarella & basil	8.95
Melanzane Parmigiana classic Sicilian. Layers of aubergine, parmesan & tomato baked in the oven	8.95
Lasagne al Forno layers of pasta with slow cooked beef ragu	8.95
Cavatelli with sausage, & borlotti beans served in a clay pot	8.95

PIZZA

ALL OUR DOUGH IS FRESHLY MADE ON THE PREMISES

Margherita the classic pizza of Naples with tomato, buffalo mozzarella & basil	6.95
Calabrese with 'Nduja Calabrian soft spicy sausage & buffalo mozzarella	7.80
Fiorentina with tomato, buffalo mozzarella, spinach & egg	7.95
Pollo Parmigiana with smoked chicken, mozzarella cheese, parmesan & fresh basil	8.50
Prosciutto e Funghi with buffalo mozzarella, porcini mushrooms, Italian ham & tomato	8.20
Basilicata with spicy sausage, chilli, tomato & buffalo mozzarella	8.20
Piemonte, mozzarella, taleggio, mushrooms & truffle oil	9.50
Pugliese, tomato, burrata, Parma ham & rocket	9.20
Calzone, folded pizza with tomato, cheese & ham	8.20

DAILY SPECIALS

Please ask your waiter for our list of seasonal specials.

CRUSTACEA

Rock Oyster each 2.50 half dozen 15.00	Half Lobster with garlic butter 17.50
Fritto Portofino deep fried prawns, scallops and calamari served with garlic aioli & spicy Calabrian dip (for 2 people) 17.95	

CARNE

Lamb Cutlets grilled with broccoli di rapa, rosemary & red wine jus	11.50
Polpette beef meatballs with tomato sauce	7.95
Tagliata grilled sliced rib-eye steak with garlic, chilli & parsley dressing	16.95
Grilled Tuscan Fennel Sausage with rosemary potatoes	9.50
Fillet of Beef Medallions with truffle & cream sauce	14.95
Spiedino di Pollo skewered chicken wrapped in pancetta with rosemary	8.95
Pollo Milanese flattened breast of chicken, fried in breadcrumbs, with rocket & Sicilian Pachino tomatoes	9.50
Bottega Burger Aberdeen Angus fillet burger with mozzarella, onion rings & fries	10.95

PESCE

Calamari Fritti classic fried squid	8.50
Gamberoni Piccanti Sicilian prawns with chilli lemon & garlic	10.95
Fillet of Sea Bass with olive oil, garlic, lemon zest & broccoli di rapa	11.50
Fillet of Sea Bass baked in black salt with herb & olive oil salmoriglio	11.95
Monkfish wrapped in Pancetta with sage & butter	10.95
King Scallops gratin with garlic, olive oil, lemon & breadcrumbs	10.95
Halibut with samphire & pachino tomatoes	12.95
Mixed Grilled Fish a selection of different fish & shellfish	18.95

VEGETALI

Pisellini baby peas with onions & bacon	3.95
Tenderstem Broccoli with garlic & chilli	3.95
Zucchine Fritte fried courgette sticks	4.50
Patatine Fritte french fries	3.95
OR with parmesan & black truffle	4.70
Sweet Potato Fries	3.95
Roasted Potato with rosemary	3.95
Mixed Salad	4.10
Rocket & Parmesan Salad	4.20



微信扫码
享中文菜单
看美食图片

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VINI

B I A N C O

N O R T H	glass (175ml)	glass (250ml)	btl
Remigio, Chardonnay <i>100% Chardonnay, fruity bouquet with an elegant finish.</i>	5.65	8.00	22.90
Pinot Grigio (Veneto) <i>Delicately fruity, full & refined. Lightly elegant.</i>	6.30	8.90	26.50
Soave Classico DOC (Veneto) <i>Dry with well balanced acidity. Fresh & delicate notes of elder & lime.</i>	6.95	9.75	27.95
Pinot Grigio Santa Margherita (Veneto) <i>Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.</i>	7.90	11.50	34.00
Sauvignon Bianco (Veneto) <i>Dry & elegant white wine. Pale yellow in colour with greenish hints. Particularly suitable as an aperitif and perfect with hors d'oeuvres.</i>	7.95	11.60	33.50
Gavi di Gavi (Piemonte) <i>Novi Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.</i>			42.00

C E N T R A L

Trebbiano d'Abruzzo (Abruzzo) <i>Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.</i>	6.35	9.00	23.60
Frascati Superiore DOC (Lazio) <i>Dry and light in colour and flavour with a lingering taste of bitter almonds.</i>	6.65	9.20	25.30
Verdicchio Classico Castello di Jesi (Marche) <i>Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance.</i>	6.95	9.75	29.20
Vernaccia di San Gimignano (Toscana) <i>Dry and elegant white wine. Pale yellow in colour with greenish hints.</i>			39.80

S O U T H & T H E I S L A N D S

Grillo Bianco (Sicily) <i>A wine with charm and finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity and structure.</i>	6.40	9.00	26.90
Falanghina Irpinia DOC, Tenuta Cavalier Pepe (Campania) <i>Fresh and fruity on the palate with strong and persistent notes of citrus, pineapple and white flowers. On the palate it is fresh with a perfectly balanced acidity and a good structure.</i>	7.80	11.15	33.00
Greco di Tufo Tenuta Cavalier Pepe (Campania) <i>Smooth and elegant on the palate, full-bodied with mineral notes on the finish.</i>			34.50
Vermentino (Sardegna) <i>Straw yellow in colour with greenish reflections. with a fresh fragrance reminiscent of ripe apple. Dry on the palate without being bitter; fresh and lively; almond-rich backdrop and an excellent persistence.</i>			34.50
Colomba Platino (Sicily) <i>Notes of peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced and medium-bodied.</i>			39.50
Lacryma Christi Bianco DOC, Tenuta Cavalier Pepe (Campania) <i>Straw yellow in colour with hints of white peach and pear on the nose and a typical liquorice aroma. Well-structured and balanced wine, showing fine fruit complemented by mineral notes.</i>			40.00

R O S É

Nerello Mascalese Rosé (Sicilia) <i>Obtained mainly from Nerello Mascalese grapes. The wine is inviting, slightly, warm nose with a background of peach and spices, considerable finesse on the palate which is kept together by a nice balanced acidity.</i>	6.00	8.00	23.90
Pinot Grigio Rosé Torresella (Veneto) <i>The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.</i>	7.00	9.50	28.20
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo) <i>The colour is brilliant and clear. On the palate it has a dry, fresh, delicate texture with good persistence.</i>	8.50	11.70	34.00

R O S S I

N O R T H	glass (175ml)	glass (250ml)	btl
Remigio, Piemonte <i>Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for everyday drinking because of its soft tannins, ripe fruit and ability to match a variety of foods.</i>	5.65	8.00	22.90
Cabernet del Veneto (Veneto) <i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>	6.80	9.60	28.00
Merlot Grave del Friuli Terre DOC (Friuli) <i>Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.</i>	7.10	9.90	29.50
Barbera d'Asti Vespa (Piemonte) <i>It has a brilliant transparency, ruby red colour with reflexes tending towards garnet. Its smell is vinous, clear with hints of vanilla and toasted bread; it presents hints of balsamic and spicy smell. It refines with age.</i>			38.90
Barolo Batasiolo (Piemonte) <i>Deep garnet red. Intense & persistent aromas of ripe fruit, flowers & spices.</i>			54.80
Amarone della Valpolicella Classico (Veneto) <i>This wine is aged between 10-12 months in oak casks and it is unfiltered. It is ruby red in colour with violet hues, with an ample bouquet with delicate notes of cloves, wild berries and violet, with a good body, balanced tannins and a long and fruity finish.</i>			61.40

C E N T R A L

Rosso Piceno (Marche) <i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>	6.75	9.25	27.30
Montepulciano d'Abruzzo Illuminati (Abruzzo) <i>Deep mature ruby red, rich full nose, with notes of oak and spice, full bodied, ripe and round.</i>	7.90	11.15	32.00
Chianti Riserva Vigna Albergotti (Toscana) <i>Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.</i>			39.50
Rosso di Montalcino (Toscana) <i>Bright ruby red, intense and very fine, with marked overtones of violet and blackberry with an elegant aftertaste.</i>			47.25
Lago di Corbara (Umbria) <i>'Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit. Full and round on the palate, soft tannins and a lingering finish.</i>			54.00

S O U T H & T H E I S L A N D S

Primitivo (Puglia) <i>Fruity bouquet with an abundance of berries and plums</i>	6.00	8.50	25.00
Nero d'Avola (Sicilia) <i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>	6.10	8.95	26.50
Syrah Astoria (Sicilia) <i>Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorices. Its taste is full bodied and supple, very intense and with a good structure.</i>	7.80	11.20	33.50
Negro Amaro (Puglia) <i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>	9.15	12.00	35.00
Primitivo, Coppi (Puglia) <i>A crisp fruity wine, purple tinged, ruby red in colour, youthful with heady aromas of ripe fruit.</i>			36.00

S P E C I A L L Y I M P O R T E D F O R S A N C A R L O

W H I T E W I N E			
Bianco di Vespa <i>From a small vineyard in Puglia.</i>	8.00	11.50	33.00
R E D W I N E			
Il Bruno dei Vespa <i>An IGP Puglia red that can elegantly accompany daily meals of all kinds.</i>	7.70	11.10	32.50
Il Rosso dei Vespa Salento <i>Is harmony of freshness and fantasy which reflects the pugliese nature on our tables.</i>			41.00

P R O S E C C O C H A M P A G N E & S P A R K L I N G

Prosecco	7.95	35.95
Prosecco Rosé	8.50	38.95
Prosecco Le Manzane DOCG	8.50	38.95
House Champagne	10.90	48.95
House Champagne Rosé	12.70	54.95
Veuve Clicquot		76.00
Bollinger		74.50
Laurent-Perrier Rosé	14.95	90.00
Dom Perignon		195.00
Cristal		250.00

S O F T D R I N K & J U I C E S

Coke	3.25
Diet Coke	3.25
Sparkling Water	btl 750ml 3.95
Still water	btl 750ml 3.95
San Bitter Rosso	3.00
Appletiser	3.00
Crodino	3.00
Fruit juices <i>(Orange, Apple, Cranberry, Pineapple, Grapefruit)</i>	3.60
Fever-Tree Mixers <i>(Indian Tonic Water, Naturally Light Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Ginger Ale, Ginger Beer, Lemon Tonic, Soda Water, Lemonade)</i>	3.50

B O T T L E D B E E R

Peroni Nastro Azzuro	330ml	4.50
Moretti	330ml	4.75
Mastri Birrai Umbri, Italian Blond Ale	330ml	5.50
Mastri Birrai Umbri, Italian Pale Ale	330ml	5.50
Menabrea	330ml	4.85
La Gradisca	330ml	5.00

N O N A L C O H O L I C B E E R

Peroni Libera (Non-Alcoholic)	330ml	4.00
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C O F F E E

Espresso	2.50	Latte	3.20
Double Espresso	2.75	Americano	2.90
Macchiato	2.80	Mocha	3.50
Cappuccino	3.20	Hot Chocolate	3.50

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