

SAN CARLO

LEICESTER

BRUSCHETTE E PANE

Marinated Green Olives
(180 kcal) 3.50

Selection of Italian Bread
Served with sundried tomato
& black olive tapenade
(502 kcal) 5.95

Bruschetta Romana
Toasted Altamura bread with
chopped Sicilian Pachino tomatoes,
garlic & olive oil (334 kcal) 7.50

Focaccia
Sea salt, olive oil & rosemary
flatbread (732 kcal) 5.95

Garlic Bread
Garlic Bread (Garlic & Sea Salt)
(228 kcal) 6.00
Garlic Bread with Tomato
(790 kcal) 7.00
Garlic Bread with Cheese
(934 kcal) 7.95
Garlic Bread with Tomato & Cheese
(903 kcal) 8.50

ANTIPASTI

Mozzarella in Carrozza
Popular in Southern Italy,
fried mozzarella in bread
with a garlic & tomato sauce
(423 kcal) 8.95

**Cozze all Arrabbiata
or Marinière**
fresh mussels in either,
Arrabbiata; a spicy tomato sauce
with chilli & garlic (216 kcal) OR
Marinière; white wine, shallots,
cream & parsley (308 kcal)
9.95

Funghi Piemontese
Mixed mushrooms in garlic
& parsley butter in a filo
pastry basket (334 kcal) 9.25

Insalata Tricolore
Avocado, beef tomato
& mozzarella di bufala
(583 kcal / 836 kcal)
ST 9.25 / MC 13.95

Insalata Avocado
Avocado with beef tomatoes
& red onion in a pomegranate
dressing (334 kcal) 9.50

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
13.50 PP (673 kcal) (2 people)

Frittura di Pesce Portofino
Deep fried calamari, prawns, scampi
& scallops served with tartare &
garlic chilli mayonnaise
14.25 PP (898 kcal) (2 people)

Calamari Fritti
Deep fried squid with fresh chilli
& tartare sauce (267 kcal) 10.50

Gamberoni Fritti
Tempura prawns dressed with a spicy
mayonnaise (311 kcal) 12.50

Burrata e Pomodoro
Burrata from Corato in Puglia
served with marinated beef tomato
carpaccio & fresh basil (428 kcal) 12.95

Carpaccio di Manzo
Thinly sliced raw fillet of beef
with mustard & mayo dressing,
Grana Padano cheese & rocket
(445 kcal) 13.25

Gamberoni alla Diavola
King prawns sautéed with garlic,
fresh chilli, white wine & toasted
Altamura bread (315 kcal)
13.25

Gamberoni Luciana
King prawns with garlic, chilli,
tomato, a touch of cream &
toasted Altamura bread (426 kcal)
13.25

Avocado Bernardo
Avocado with prawns, scampi &
lobster served with Marie Rose sauce
(777 kcal) 14.25

Cocktail di Gamberetti
Tender Norwegian prawns,
crispy romaine lettuce with
Marie Rose sauce, garnished
with a prawn crevette (287 kcal)
13.75

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free. A discretionary service charge of 10% will be added to your bill.

PASTA

Gluten free pasta is available upon request

Penne Arrabbiata

Short tubes of pasta in a spicy tomato sauce with chilli & garlic (268 kcal / 534 kcal)
ST 9.25 / MC 13.50

Spaghetti Carbonara

Pancetta, egg yolk, Grana Padano cheese & cream (824 kcal / 1647 kcal)
ST 9.50 / MC 15.50

Lasagne Emiliane

Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & Grana Padano cheese (414 kcal / 828 kcal)
ST 9.50 / MC 15.50

Tagliatelle Bolognese

Original Bologna recipe with slow cooked beef ragu (398 kcal / 796 kcal)
ST 9.95 / MC 15.95

Rigatoni alla Norma

The most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata (635 kcal / 1270 kcal)
ST 9.75 / MC 15.75

Spaghetti Puttanesca

Olives & capers in a rich tomato sauce (403 kcal / 595 kcal)
ST 9.50 / MC 14.50

GRAN PASTA

In Italy, we always share huge plates of pasta (minimum 2 people)

Spaghetti Frutti di Mare

Classic shellfish pasta with clams, mussels, prawns, garlic & tomato covered in pizza dough & oven baked (1864 kcal) 19.50 PP

Gnocchi Sorrentina

Classic southern Italian gnocchi baked with tomato & burrata cheese (612 kcal) 16.95

Ravioli Astice

Ravioli filled with lobster & crab meat in a light creamy & pink peppercorn sauce (1172 kcal / 1348 kcal)
ST 12.95 / MC 19.95

Ravioli Tartufo

Handmade ravioli filled with pecorino cheese & truffle, with a cream & Grana Padano sauce, topped with truffle (268 kcal / 534 kcal)
ST 12.95 / MC 19.95

Risotto San Carlo

Carnaroli rice with porcini mushrooms, cream & white wine wrapped in Parma ham (1387 kcal) 16.50

Ravioli Porcini

Handmade mushroom ravioli with a creamy porcini sauce (796 kcal / 931 kcal)
ST 11.95 / MC 18.95

Penne Pollo e Gamberetti

Penne pasta in a creamy sauce with chicken, baby prawns & parsley (1159 kcal) 16.50

Tortellini Panna e Prosciutto

Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & Grana Padano cheese (334 kcal) 16.95

Spaghetti Gamberoni Piccanti

Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato (608 kcal) 19.25

Tagliolini all'Aragosta

San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream (522 kcal) 31.50

PIZZA

Our Pizza is made with Neapolitan flour & Sicilian tomatoes.

Margherita

Tomato, fior di latte & oregano (936 kcal) 12.95

Pollo e Rosmarino

Tomato, fior di latte, chicken, mushrooms & rosemary (1105 kcal) 13.95

Prosciutto e Funghi

Tomato, fior di latte, ham & mushrooms (1108 kcal) 14.25

San Carlo

Tomato, fior di latte, Parma ham, rocket & Grana Padano shavings (1174 kcal) 14.95

Diavola

Tomato, fior di latte, spicy Calabrian sausage, onions & chilli (1243 kcal) 14.95

Burrata

Tomato, fior di latte, vegetarian 'nduja, roasted tomatoes, whole burrata & basil pesto (1122 kcal) 16.25

Calzone Salsiccia Piccante

Folded pizza with spicy sausage, tomato, fior di latte & chilli (1264 kcal) 15.50

Calzone Pollo

Folded pizza with chicken, garlic, spinach & fior di latte topped with tomato sauce (1216 kcal) 15.50

CARNE

Pollo Milanese

Flattened chicken breast in breadcrumbs pan-fried, served with rocket & Pachino tomato (706 kcal) 20.95

Pollo Marinato

Flattened chicken breast with a caper, butter & lemon sauce (689 kcal) 20.95

Suprema di Pollo Principessa

Pan-fried chicken breast with white wine, mushrooms & cream, with green asparagus (802 kcal) 21.50

Scaloppa alla Milanese

Classic veal escalope, pan-fried in breadcrumbs (508 kcal) 22.25

Scaloppine Signor Sassi

Veal cooked in cream, brandy, mustard seeds & mushrooms (1175 kcal) 22.25

Agnello Toscana

Lamb cutlets with red wine, rosemary & sunblushed tomato sauce (723 kcal) 26.95

Tournedo Rossini

8oz/227g fillet steak, crouton based topped with paté & Madeira wine sauce (754 kcal) 34.50

Filetto al Pepe Verde

8oz / 227g fillet steak with a brandy & green peppercorn sauce (704 kcal) 33.50

GRILL

Agnello

Grilled lamb cutlets marinated in sundried tomato & thyme (513 kcal) 23.95

Rib-Eye Steak

12oz/340g aged 28 days, served with garlic butter or béarnaise sauce (782 kcal /660 kcal) 26.75

Tagliata Di Filetto Di Manzo

San Carlo special fillet steak sliced & served with fresh Italian dressing (608 kcal) 32.50

Fillet Steak

8oz/227g aged 28 days, served with garlic butter or béarnaise sauce (465 kcal /584 kcal) 33.50

Mixed Grill

Steak, lamb cutlet, chicken & Tuscan sausage. Charcoal grilled (903 kcal) 29.95

BIG CUTS TO SHARE

Filetto di Manzo & Aragosta

(for 2 people)

8oz/227g dry aged fillet steak & whole native lobster served with zucchini fritte (802 kcal) 70.50



PESCE



Lemon Sole

Pan-fried lemon sole with sautéed clams & green asparagus (2008 kcal) 29.95

Coda di Rospo "Aurora"

Fresh monkfish in garlic, white wine, cream & cherry tomato sauce (568 kcal) 26.50

Capesante San Carlo

Scallops with white wine, garlic, lemon & breadcrumbs (257 kcal) 25.50

Sogliola

Grilled Dover sole served off the bone, finished with gremolata dressing (962 kcal) 38.95

Aragosta Grigliata

Grilled lobster served plain or with garlic butter (292 kcal / 561 kcal) 43.95

Branzino Grigliato

Charcoal grilled whole sea bass (948 kcal) 26.95

Salmone Prosecco e Gamberetti

Pan-fried salmon cooked with Norwegian prawns & Prosecco sauce (647 kcal) 25.50

Aragosta Thermidor

Lobster thermidor with English mustard, tarragon, Grana Padano cheese & cream finished under the grill (893 kcal) 45.95

CONTORNI

Insalata Mista

Mixed salad (107 kcal) 4.75

Patate Fritte

French fries (239 kcal) 4.75

Rucola e Grana Padano

Rocket & Grana Padano salad (648 kcal) 5.00

Patate Arrosto

Sautéed potatoes (170 kcal) 4.95

With bacon, onion & rosemary (204 kcal) 5.25

Insalata di Pomodori Siciliani & Cipolla

tomato, red onion, oregano & olive oil (113 kcal) 5.50

Zucchine Fritte

Fried courgettes (258 kcal) 5.75





Tenderstem Broccoli

With garlic & chilli (118 kcal) 5.50

Spinaci

fresh baby spinach sautéed with garlic oil & chilli (24 kcal) 5.50

ITALIAN WHITE

NORTH ITALY	175ML	BOTTLE
Remigio Bianco, Fratelli Dogliani, <i>Piemonte</i>	6.50	25.75
Chardonnay Langhe Cru Morino, Beni di Batasiolo, <i>Piemonte</i>		40.75
Gavi del Comune di Gavi DOCG Granée, Beni di Batasiolo, <i>Piemonte</i> 	11.75	48.75
Pinot Grigio Le Caderare, Santa Sofia, <i>Veneto</i>	7.00	28.50
Soave Classico Fonte, Canoso, <i>Veneto</i>		32.50
Pinot Grigio Tera Alta, Roeno, <i>Veneto</i>		38.25
Sauvignon Blanc Castel Firmian, Mezzacorona, <i>Trentino</i> 	7.75	32.00
Sauvignon Alto Adige, Cantina Bolzano, <i>Alto Adige</i>		44.00
CENTRAL ITALY		
Pomino Bianco, Marchesi de Frescobaldi, <i>Toscana</i>		44.50
Verdicchio Classico, Colonnara, <i>Marche</i>		29.75
Frascati Feudi dei Papi, Cantine Volpetti, <i>Lazio</i> 		29.75
SOUTH ITALY & ISLANDS		
Grecanico Roceno, Sibiliana, <i>Sicilia</i>	6.75	27.50
Falanghina Lila, Tenuta Cavalier Pepe, <i>Campania</i>		38.50
Chardonnay, Tormaresca, <i>Puglia</i>	8.00	33.50
Vermentino Di Gallura DOCG Cuccaione, Mancini, <i>Sardegna</i> 		40.25

FRENCH WHITE

		BOTTLE
Sancerre La Croix du Roy, Lucien Crochet, <i>Vallée de la Loire</i>		44.75
Chablis 1 ^{er} Cru Vau Ligneau, Domaine Hamelin, <i>Bourgogne</i>		54.75

ITALIAN RED

NORTH ITALY	175ML	BOTTLE
Remigio Rosso , Fratelli Dogliani, <i>Piemonte</i>	6.50	25.75
Barbera d'Alba Sovrana , Beni di Batasiolo, <i>Piemonte</i>		50.75
Barbera d'Asti DOCG Boschetto Vecchio , G. Clemente, <i>Piemonte</i>		50.25
Cabernet Sauvignon , Colderove, <i>Veneto</i>	7.25	29.75
Valpolicella Ripasso Acini Ameni , Corte Figaretto, <i>Veneto</i> 	9.25	38.50
Amarone della Valpolicella DOCG , Domini Veneti, <i>Veneto</i>		67.25
Merlot Grave del Friuli , Pighin, <i>Friuli</i>	8.50	34.75
Barolo DOCG , Beni di Batasiolo, <i>Piemonte</i> 		63.25
CENTRAL ITALY		
Montepulciano d'Abruzzo Aires , Fosso Corno, <i>Abruzzo</i> 		36.00
Chianti Classico DOCG , Molino di Grace, <i>Toscana</i>		40.25
Chianti Classico DOCG Riserva Ducale , Ruffino, <i>Toscana</i>		54.75
SOUTH ITALY & ISLANDS		
Nero d'Avola Roceno , Sibiliana, <i>Sicilia</i>	6.75	29.25
Primitivo Passorano , Vigne Sammarco, <i>Puglia</i>	7.50	30.50
Cannonau di Sardegna Riserva , Sella & Mosca, <i>Sardegna</i>		46.50

ROSÉ

	175ML	BOTTLE
Pinot Grigio Rosato Ornella Bellia , <i>Veneto</i>	8.00	32.00
Château Miraval , Famille Perrin, <i>Côtes de Provence</i>	14.50	59.50

PROSECCO & CHAMPAGNE

	125ML	BOTTLE
Prosecco Balbinot Le Manzane, Brut, Veneto	8.50	38.50
Prosecco Rosé Le Manzane, Brut, Veneto	9.25	41.50
Champagne Testulat, NV Brut, Vallée de la Marne	12.45	61.00
Champagne Testulat Rosé, Brut, Vallée de la Marne	14.20	66.00
Champagne Moët & Chandon, Brut, Épernay		79.00
Champagne Laurent-Perrier Rosé, NV Brut, Tours-sur-Marne		134.75
Champagne Dom Pérignon, 2013 Brut, Épernay		275.00
Champagne Cristal, Louis Roederer 2015 Brut, Reims		349.00
Champagne Veuve Clicquot, Yellow Label NV Brut, Reims		89.75
Champagne Bollinger, NV Brut, Vallée de la Marne		99.50

HALF BOTTLES

BIANCHI	375ML
Frascati Feudi dei Papi, Cantine Volpetti, Lazio	16.00
Pinot Grigio Tera Alta, Roeno, Trentino	21.75
Chablis 1 ^{er} Cru Vau Ligneau, Domaine Hamelin, Bourgogne	32.50
ROSSI	375ML
Valpolicella Classico, Santa Sofia, Veneto	19.75
Barolo DOCG, Beni di Batasiolo, Piemonte	31.75
Amarone Classico della Valpolicella, Santa Sofia, Veneto	43.50

 **Sommelier's choice**



Our passionate Head Sommelier travels the globe to handpick exceptional wines for our restaurants with a focus on the finest quality and unique characteristics each wine has to offer. Our curated list showcases not only iconic Italian wines, but also hidden gems from around the world, with a special emphasis on wines crafted by sustainable, organic grape growers. With over 25 wines available by the glass, there's something to tempt every palate. And if you would like a personalised recommendation, our knowledgeable team is always happy to help you discover your perfect glass.

Wines by the glass also available in a 125ml & 250ml measure.