

SAN CARLO

BRUSCHETTE E PANE

Green Olives from Puglia
£3.50

Selection of Italian Bread
Served with sundried tomato
& black olive tapenade (v)
£5.95

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

Focaccia
Sea salt, olive oil & rosemary
flatbread (v)
£5.95

Garlic Bread
Garlic Bread (Garlic & Sea Salt)
(ve) £6.00
Garlic Bread with Tomato
(ve) £7.00
Garlic Bread with Cheese
(v) £7.95
Garlic Bread with Tomato & Cheese
(v) £8.50

ANTIPASTI

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

**Cozze all Arrabbiata
or Marinière**
Fresh mussels in a spicy
tomato sauce with chilli
& garlic OR white wine,
shallots, cream & parsley
£9.95

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

Insalata Tricolore
Avocado, beef tomato
& mozzarella di bufala (v)
ST £9.25 / MC £13.95

Insalata Avocado
Avocado with beef tomatoes
& red onion in a pomegranate
dressing (ve)
£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 (2 people)

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

Calamari Fritti
Deep fried squid with fresh
chilli & tartare sauce
£10.50

Gamberoni Fritti
Tempura prawns dressed with
a spicy mayonnaise
£12.50

Burrata e Melanzane
A special creamy mozzarella
from Puglia with smoked Sicilian
aubergine, toasted hazelnuts
& balsamic (v)
£11.95

Carpaccio di Manzo
Thinly sliced raw fillet of beef
with mustard & mayo dressing,
Parmesan cheese & rocket
£13.25

Gamberoni alla Diavola
Tiger prawns sautéed with
garlic, fresh chilli, white wine
& toasted Altamura bread
£13.25

Gamberoni Luciana
Tiger prawns with garlic, chilli,
tomato & a touch of cream
& toasted Altamura bread
£13.25

Avocado Bernardo
Avocado with prawns, scampi, &
lobster served with Marie Rose sauce
£14.25

Cocktail di Gamberetti
Tender Norwegian prawns,
crispy romaine lettuce with
Marie Rose sauce, garnished
with a prawn crevette
£13.75

*Allergies & Intolerances: If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. A discretionary service charge of 10% will be added to your bill.
(v) vegetarian, (ve) vegan.*

PASTA

Gluten free pasta is available upon request

Penne Arrabbiata

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

ST £9.25 / MC £13.50

Spaghetti Carbonara

Pancetta, egg yolk, Parmesan cheese & cream

ST £9.50 / MC £15.50

Lasagne Emiliane

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

ST £9.50 / MC £15.50

Tagliatelle Bolognese

Original Bologna recipe with slow cooked beef ragu

ST £9.95 / MC £15.95

Rigatoni alla Norma

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

ST £9.75 / MC £15.75

Spaghetti Puttanesca

Olives & capers in a rich tomato sauce (ve)

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

£19.50 PP

Gnocchi Sorrentina

Classic southern Italian gnocchi baked with tomato & burrata cheese (v)

£16.95

Ravioli Astice

Ravioli filled with lobster & crab meat in a light creamy & pink peppercorn sauce

ST £12.95 / MC £19.95

Ravioli Tartufo

Handmade ravioli filled with pecorino cheese & truffle, with a cream & Parmesan sauce, topped with truffle (v)

ST £12.95 / MC £19.95

Risotto San Carlo

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

£16.50

Penne Pollo e Gamberetti

Penne pasta in a creamy sauce with chicken, baby prawns & parsley

£16.50

Tortellini Panna e Prosciutto

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

£16.95

Spaghetti Gamberoni Piccanti

Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato

£19.25

Tagliolini all'Aragosta

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

£31.50

PIZZA

Our Pizza is made with Neapolitan flour & Sicilian tomatoes.

Margherita

Tomato, fior di latte & oregano (v)

£12.95

Pollo e Rosmarino

Tomato, fior di latte, chicken, mushrooms & rosemary

£13.95

Prosciutto e Funghi

Tomato, fior di latte, ham & mushrooms

£14.25

San Carlo

Tomato, fior di latte, Parma ham, rocket & Parmesan shavings

£14.95

Diavola

Tomato, fior di latte, spicy Calabrian sausage, onions & chilli

£14.95

Burrata

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

£16.25

Calzone Salsiccia Piccante

Folded pizza with spicy sausage, tomato, fior di latte & chilli

£15.50

Calzone Pollo

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

£15.50

CARNE

Pollo Milanese

Flattened breast of chicken in breadcrumbs pan-fried, served with rocket & Pachino tomato
£20.95

Pollo Marinato

Flattened breast of chicken, with caper, butter & lemon sauce
£20.95

Suprema di Pollo Principessa

Pan fried breast of chicken with white wine, mushrooms & cream sauce, garnished with asparagus
£21.50

Scaloppa alla Milanese

Classic veal escalope, pan-fried in breadcrumbs
£22.25

Scaloppine Signor Sassi

Veal cooked in cream, brandy, mustard seeds & mushrooms
£22.25

Agnello Toscana

Lamb cutlets with Barolo red wine, rosemary & sunblushed tomato sauce
£26.95

Tournedo Rossini

8oz/227g fillet steak, crouton based topped with paté & Madeira wine sauce
£34.50

Filetto al Pepe Verde

8oz / 227g fillet steak with a brandy & green peppercorn sauce
£33.50

GRILL

Agnello

Grilled lamb cutlets marinated in sundried tomato & thyme
£23.95

Rib-Eye Steak

12oz/340g aged 28 days, served with garlic butter or béarnaise sauce
£26.75

Tagliata Di Filetto Di Manzo

San Carlo special fillet steak sliced & served with fresh Italian dressing
£32.50

Fillet Steak

8oz/227g aged 28 days, served with garlic butter or béarnaise sauce
£33.50

Grigliata Mista di Carne

Steak, lamb cutlet, chicken & Tuscan sausage.
Charcoal grilled
£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
£70.50



PESCE



Gamberoni Sicilia

Grilled red prawns with garlic, chilli & olive oil
£27.50

Coda di Rospo "Aurora"

Fresh monkfish in garlic, white wine, cream & cherry tomato sauce
£26.50

Salmone Prosecco e

Gamberetti

Pan-fried salmon cooked with Norwegian prawns & Prosecco sauce
£25.50

Branzino Grigliato

Charcoal grilled whole sea bass
£26.95

Capesante San Carlo

Scallops with white wine, garlic, lemon & breadcrumbs
£25.50

Aragosta Thermidor

Lobster thermidor with English mustard, tarragon, Parmesan cheese & cream finished under the grill
£45.95

Aragosta Grigliata

Grilled lobster served plain or with garlic butter
£43.95

Sogliola

Grilled Dover sole served off the bone, finished with gremolata dressing
£38.95

Pesce Mediterraneo (2 people)

Mixture of fish & shellfish cooked in white wine with a touch of tomato & garlic - served in a large copper pan
£32.50PP

CONTORNI

Insalata Mista

Mixed salad (ve)
£4.75

Patate Fritte

French fries
£4.75

Rucola e Parmigiano

Rocket & Parmesan salad (v)
£5.00

Patate Arrosto

Sautéed potatoes
£4.95

With bacon, onion &

rosemary
£5.25

Insalata di Pomodori

Siciliani & Cipolla

Sicilian tomato & onion salad (ve)
£5.50

Zucchine Fritte

Fried courgettes
£5.75

Tenderstem Broccoli

With garlic & chilli (v)
£5.50

Spinaci

Spinach sautéed with garlic, chill & Worcestershire sauce
£5.50

WINES BY THE GLASS

Specially imported for San Carlo restaurants

BIANCHI	175ML	ROSSI	175ML
Remigio Bianco Beni di Batasiolo, Piemonte.	£6.50	Remigio Rosso Beni di Batasiolo, Piemonte.	£6.50
Grillo Vola Sibiliana, Sicilia.	£6.75	Nero D'Avola Vola Sibiliana, Sicilia.	£6.75
Pinot Grigio Garda Santa Sofia, Veneto.	£7.00	Cabernet Sauvignon Torresella, Veneto.	£7.25
Sauvignon Ca' Bolani Aquileia, Friuli.	£7.75	Primitivo Orus Vinosia, Puglia.	£7.50
Chardonnay Tormaresca, Puglia.	£8.00	Merlot Grave del Friuli Pighin, Friuli.	£8.00
ROSÉ	175ML		
Pinot Grigio Rosé Ornella Bellia, Veneto.	£8.00		

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

PROSECCO & CHAMPAGNE

	125ML	BTL		BTL
Prosecco Balbinot Le Manzane	£8.50	£38.50	Veuve Clicquot	£89.75
Prosecco Rosé Le Manzane	£9.25	£41.50	Bollinger	£99.50
Champagne Testulat Brut	£12.45	£61.00	Laurent-Perrier Rosé	£134.75
Champagne Testulat Rosé	£14.20	£66.00	Dom Pérignon	£275.00
Moët & Chandon		£79.00	Cristal	£349.00

HALF BOTTLES

BIANCHI		ROSSI	
Frascati Superiore, Casale Mattia, Lazio. Malvasia, Trebbiano. <i>Straw-coloured with a delicate scent & a dry taste</i>	£16.00	Valpolicella Classico, Santa Sofia, Veneto. Corvina, Corvinone, Rondinella. <i>Dark & velvety with ripe cherry flavour & hints of dark fruit, smoke & spice. Medium with oak aromas</i>	£19.75
Pinot Grigio Tera Alta, Roeno, Alto Adige. Pinot Grigio. <i>Delicate nose with notes of tangerine leaves, grapefruit, pear, apple & exotic fruits</i>	£21.75	Barolo DOCG, Beni di Batasiolo, Piemonte. Nebbiolo. <i>Garnet red with hints of sweet spices, nuts & typically delicate herbaceous aromas</i>	£31.75
Chablis 1^{er} Cru Vau Ligneau, Domaine Hamelin, Bourgogne, Chardonnay. <i>Citrus & white flower aromas with light flavours of pear</i>	£32.50	Amarone Classico della Valpolicella, Santa Sofia, Veneto. Corvina, Corvinone, Rondinella. <i>Dark, ruby red. Bold aromas of cherry liqueur, black fig, cinnamon & subtle notes of chocolate</i>	£43.50

ITALIAN WHITE

Remigio Bianco, Beni di Batasiolo, Piemonte. Local grapes varieties. <i>Bright yellow. Intense, fruity with good acidity & full body</i>	£25.75	Pinot Grigio Tera Alta, Roeno, Alto Adige. Pinot Grigio. <i>Delicate nose with notes of tangerine leaves, grapefruit, pear, apple & exotic fruits</i>	£38.25
Grillo Vola, Sibilliana, Sicilia. Grillo. <i>Straw-yellow with aromatic flavours of flowers & citrus. Full bodied with great balance</i>	£27.50	Falanghina Lila, Tenuta Cavalier Pepe, Campania. Falanghina. <i>Straw yellow with notes of pineapple, apple & pear</i>	£38.50
Pinot Grigio Garda, Santa Sofia, Veneto. Pinot Grigio. <i>Dry, white peach notes, slight citrus with a hint of pear</i>	£28.50	Vermentino Di Gallura “Cucaione”,  Mancini, Sardegna. Vermentino. <i>Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves & yellow peach</i>	£40.25
Frascati Superiore, Casale Mattia, Lazio. Malvasia, Trebbiano. <i>Straw-coloured with an intense scent & a dry, soft taste</i>	£29.75	Chardonnay Langhe Cru Morino, Beni di Batasiolo, Piemonte, Chardonnay. <i>Rich bouquet of tropical fruits, citrus, grapefruit, honey & vanilla. Balanced, complex with a long finish</i>	£40.75
Verdicchio Classico, Colonnara, Marche. Grillo. Verdicchio. <i>Aromas of green apple, pear, apricot & peach. Dry, medium-bodied & good acidity</i>	£29.75	Sauvignon Alto Adige, Cantina Bolzano, Alto Adige. Sauvignon Blanc. <i>Pale yellow with notes of green leaves, sage, elderflower, lime & peach</i>	£44.00
Sauvignon Ca' Bolani,  Aquileia, Friuli. Sauvignon Blanc. <i>Bright yellow. Aromas of pink grapefruit, passion fruit, peach, green pepper & sage</i>	£32.00	Pomino Bianco, Marchesi De Frescobaldi, Toscana. Chardonnay, Pinot Bianco. <i>Straw yellow with flecks of green. The taste is harmonious fruity & dry, with a slightly bitter aftertaste</i>	£44.50
Soave Classico Fonte, Canoso, Veneto. Garganega. <i>Notes of melon, lemon, pear & herbs. Delicate & elegant</i>	£32.50	Colomba Platino, Duca di Salaparuta, Sicilia. Inzolia. <i>Intense greenish-yellow colour, with aromas of apple, plum & pear. Very crisp & refreshing</i>	£47.75
Chardonnay, Tormaresca, Puglia. Chardonnay. <i>Straw yellow with greenish reflections. Notes of white fruit & tropical fruit. Acidity & fruitiness perfectly balanced</i>	£33.50	Gavi del Comune di Gavi “Granée” Beni di Batasiolo, Piemonte. Cortese. <i>Straw-yellow with aromatic flavours of flowers & citrus. Full bodied with good acidity</i>	£48.75

ITALIAN ROSÉ

Pinot Grigio Rosé,  Ornella Bellia, Veneto. Pinot Grigio. <i>Pale pink, aromas of green apples & white almonds. Ideal for fish dishes.</i>	£32.00
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FRENCH WHITE

Sancerre La Croix du Roy, Lucien Crochet, Loire. Sauvignon Blanc. <i>Apples, citrus & stone fruits dominate the palate giving way to a fresh finish.</i>	£44.75
Chablis 1^{er} Cru Vau Ligneau, Domaine Hamelin, Bourgogne. Chardonnay. <i>Citrus & white flower aromas with flavours of pear</i>	£54.75

ITALIAN RED

Remigio Rosso, £25.75 Beni di Batasiolo, Piemonte. Local grapes varieties. <i>Flavours of cherry & raspberry with good acidity tannins</i>	Ripasso della Valpolicella Classico, £43.00 Zonin, Veneto. Corvina, Rondinella, Molinara. <i>Intense & deep ruby red. Complex scents of cherries against a background of chocolate</i>
Nero d'Avola Vola, £29.25 Sibilliana, Sicilia. Nero d'Avola. <i>Strong, full bodied fruity wine, notes of black cherry & liquorice</i>	Cannonau di Sardegna Riserva,  £46.50 Sella & Mosca, Sardegna. Cannonau. <i>Ruby red with garnet. Aromas of violet, jam & sweet spices</i>
Cabernet Sauvignon, £29.75 Torresella, Veneto. Cabernet Sauvignon. <i>Intense & brilliant ruby red, full & fresh. Dry, full bodied, generous with a pleasant lingering finish</i>	Barbera d'Asti "Boschetto Vecchio", £50.25 Guasti Clemente, Piemonte. Barbera. <i>Intense ruby-red, notes of fresh violet, red roses, cherries & vanilla along with light sweet tobacco</i>
Primitivo "Orus", £30.50 Vinosia, Puglia. Primitivo. <i>Velvety & harmonious, with hints of cherry, blackberry & a pinch of liquorice</i>	Barbera d'Alba Sovrana, £50.75 Beni di Batasiolo, Piemonte. Barbera. <i>Ruby red with delicate purple hues. Intense & persistent red fruits, cherries in brandy & ripe fruit</i>
Merlot Grave del Friuli, £34.75 Pighin, Friuli. Merlot. <i>Intense bright ruby red with distinct notes of morello cherry & violet followed by a hint of spice</i>	Chianti Classico Riserva Ducale, £54.75 Ruffino, Toscana. Sangiovese. <i>Ruby red, A bouquet of amaretto, cherries, spice & dark chocolate</i>
Montepulciano Riparosso,  £36.00 Illuminati, Abruzzo. Montepulciano. <i>Deep colour, powerful tannins & a fairly high amount of acidity. Hints of oregano, pepper & black fruits</i>	Barolo DOCG, £63.25 Beni di Batasiolo, Piemonte. Nebbiolo. <i>Intense garnet red colour with hints of sweet spices, nuts & typically delicate herbaceous aromas</i>
Valpolicella Classico, £38.50 Santa Sofia, Veneto. Corvina, Corvinone, Rondinella. <i>Clean & brilliant ruby red, intense aromas of flowers, cherry, raspberry, coffee & spicy cinnamon</i>	Amarone La Colombaia, £67.25 Montresor, Veneto. Corvina, Rondinella, Molinara. <i>Warm & generous with hints of plum, dried fruit & coffee on the nose. Full bodied & richly flavoured</i>
Chianti Classico, £40.25 Molino di Grace, Toscana. Sangiovese. <i>A medium bodied wine with notable earthy & rustic aromas. Flavour notes include cherry, strawberry & dried herbs</i>	

 Sommelier's choice

“Great food & great service
from a true Italian”

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