

Bellini Aperitivo 7.99

BRUSCHETTE

To go with your meal

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| Bruschetta Romana toasted bread with freshly chopped cherry tomatoes and garlic | 4.95 |
| Garlic Bread with Tomato | 5.50 |
| Garlic Bread with Tomato and Mozzarella | 5.95 |
| Focaccia pizza base with garlic & rosemary | 4.95 |
| Italian Bread | 3.50 |

ANTIPASTI

Starter / Main

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| Minestrone home-made vegetable soup | 6.50 |
| Polpette di Manzo meat balls in tomato sauce, basil & mozzarella | 6.95 |
| Fungghi Piemontese mixed mushrooms in garlic & parsley butter in a filo pastry basket | 6.95 |
| Carpaccio di Manzo very thinly sliced fillet of beef with mustard dressing, parmesan cheese & rocket | 9.95 |
| Cocktail di Gamberetti prawn cocktail with a marie rose sauce | 8.50 |
| Insalata Caprese buffalo mozzarella, tomato and avocado slices dressed with extra virgin olive oil & sunblushed tomatoes | 7.50 / 10.50 |
| Avocado Salad avocado with vine tomatoes & red onion in a balsamic & pomegranate dressing | 8.95 |
| Mozzarella in Carrozza fried mozzarella and bread served with spicy tomato sauce | 6.95 |
| Melanzane al Forno baked layers of Sicilian aubergine, with parmesan cheese & tomato | 8.50 / 11.50 |
| Buffalo Mozzarella with smoked aubergine, marinated in extra virgin olive oil, garlic & chilli | 9.95 |
| Avocado Bernardo avocado with lobster, scampi & prawns, served with marie rose sauce | 9.95 |
| Gamberoni Luciana prawns with garlic, chilli & tomato sauce with a touch of cream | 8.95 |
| Calamari Fritti deep fried squid with fresh chilli & tartar sauce | 8.50 |
| Capesante al Forno roasted scallops with olive oil, garlic, chilli topped with breadcrumbs | 10.50 |

To Share

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| Frittura di Pesce Portofino deep fried calamari, prawns, scampi & scallops served with tartar & sweet chilli sauce | 9.95 (per person) (Minimum 2 people) |
| The Great 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 | 9.95 (per person) (Minimum 2 people) |

PASTA

Starter / Main

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| Tagliatelle Bolognese original Bologna recipe with slow cooked beef ragu | 7.50 / 9.95 |
| Spaghetti con Polpette di Manzo spaghetti with meatballs, tomato & mozzarella | 9.95 |
| Spaghetti Carbonara spaghetti with bacon, black pepper, egg yolk & cream | 7.50 / 9.95 |
| Penne all' Arrabbiata penne served with spicy tomato & black olives | 7.50 / 9.50 |

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| Trio di Pasta (vegetarian option available) the chefs will surprise you with a choice of 3 different pasta dishes | 11.45 (per person) (Minimum 2 people) |
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| Penne Pollo e Gamberetti penne with prawns & chicken in a creamy sauce | 10.95 |
| Linguine con Vongole e Gamberoni linguini with clams, tiger prawns, tomato sauce, garlic & cream | 12.95 |
| Tortellini al Spinaci tortellini filled with spinach served with asparagus, cream & parmesan cheese sauce | 7.50 / 9.95 |
| Lasagne Emiliane layers of pasta with béchamel & bolognese sauce, baked with mozzarella & parmesan cheese | 10.50 |
| Spaghetti con Pomodoro e Basilico spaghetti with fresh cherry tomatoes, garlic & basil | 6.95 / 9.50 |
| Risotto San Carlo wild mushroom risotto with cream & white wine, wrapped in parma ham | 9.95 |
| Cannelsoni con Spinaci e Ricotta tube pasta filled with ricotta cheese & spinach, baked with tomato sauce, béchamel, mozzarella & parmesan | 6.95 / 10.50 |
| Spaghetti al Gamberoni Piccanti spaghetti with king prawns, hot chilli, anchovies, capers, olives, parsley & tomato | 12.95 |
| Ravioli con Lobster e Gamberetti ravioli filled with lobster & prawns served with lobster sauce & spinach | 13.95 |
| Rigatoni alla Norma the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese | 7.50 / 9.95 |
| Spaghetti Shellfish with venus clams, mussels, prawns, garlic & tomato | 14.95 |
| Ravioli Tartufo handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with fresh truffle | 7.95 / 11.50 |

Mimosa Aperitivo 7.99

SECONDI

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| Pollo alla Valdostana flattened breast of chicken in breadcrumbs, topped with ham & melted Fontina cheese & a light Napoletana tomato sauce | 14.95 |
| Pollo del Certosino pan fried chicken breast with spicy italian sausages, tomato, chilli & fresh peppers | 14.95 |
| Pollo Principessa pan fried breast of chicken with white wine, mushrooms, cream & asparagus | 14.95 |
| Pollo San Carlo pan fried chicken breast with white wine, prawns, peppers, green peppercorns, cherry tomatoes & cream | 15.95 |
| Scaloppa Milanese thin slice of veal coated in breadcrumbs fried in butter | 16.95 |
| Scaloppa al Limone escalope of veal pan seared with lemon & a touch of cream | 15.95 |
| Scaloppine di Vitello al Porcini escalope of veal served with white wine, wild mushrooms & cream sauce | 16.95 |
| Agnello alla Toscana pan seared lamb cutlets with madeira jus, rosemary & sunblush tomatoes | 18.95 |
| Classic Steak Diane 8oz flattened fillet steak with brandy mustard & mushroom sauce | 24.95 |
| Filetto al Pepe Verde fillet steak served with a creamy peppercorn sauce | 24.95 |

FROM THE GRILL

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| Filetto al Maître d'Hotel grilled fillet with garlic butter & parsley | 24.95 |
| Bistecca alla Griglia grilled sirloin steak served with béarnaise sauce | 18.95 |
| Pollo Carbonella flattened breast of chicken, grilled & served with extra virgin olive oil, rosemary & lemon | 13.95 |
| The Great San Carlo Mixed Grill steak, lamb cutlets, chicken breast & Tuscan sausage. Charcoal grilled | 22.95 |

CONTORNI

Side Orders

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| Sautéed mixed baby vegetables | 3.95 |
| Sautéed potatoes | 3.45 |
| Zucchini fritte , fried courgette sticks | 3.95 |
| French fries | 3.45 |
| Spinach sautéed with garlic, chilli and Worcester sauce | 3.95 |
| Sautéed potatoes with bacon, onion and rosemary | 3.95 |
| Petit pois with onion, bacon and a touch of cream | 3.95 |
| Mixed salad with Italian dressing | 3.95 |
| Tomato and onion salad | 3.95 |
| Rocket salad | 3.95 |
| Caesar salad | 8.65 / 12.60 |

PESCE

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

PIZZA

Leicester's only wood burning oven makes authentic & delicious pizzas crafted by hand individually to order. Our commitment and desire for quality is reflected in our delicious recipes made from the freshest natural ingredients.

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| Pizza Margherita tomato, cheese & oregano | 8.95 |
| Prosciutto e funghi tomato, mozzarella, ham & mushrooms | 9.95 |
| Leicester Tigers the first pizza dedicated to the champions of Leicester; red leicester cheese and tiger prawns. A great combination to bring together the city passion 'Tigers' | 11.95 |
| Siciliana tomato, cheese, ham, chicken, spicy sausage, onion & garlic | 9.95 |
| Quattro stagioni tomato, mozzarella, mushrooms, olives, spinach & peppers | 9.95 |
| Italia tomato, mozzarella, parma ham, rocket & parmesan shavings | 10.50 |
| Calabrese tomato, mozzarella, spicy sausages, 'Nduja (spicy Calabrian sausage) onion & chilli | 10.50 |
| Fiorentina tomato, mozzarella, spinach & fresh egg | 9.95 |
| Calzone Carne folded pizza with chicken, garlic, spinach, mozzarella & tomato | 12.50 |
| Calzone Vegetariano folded pizza with roasted vegetables, garlic, spinach, mozzarella & tomato | 11.95 |
| Extra toppings ham, chicken, spicy sausage, mushrooms, goats cheese, onions, pineapple, peppers, anchovies & olives | each 1.70 |



LISTA DEI VINI

BY THE GLASS

| | 175ml | 250ml | | 175ml | 250ml |
|--------------------|-------|-------|---------------|-------|-------|
| Remigio Chardonnay | 5.65 | 8.00 | Remigio Rosso | 5.65 | 8.00 |
| Pinot Grigio | 6.30 | 8.90 | Nero D'Avola | 5.95 | 8.40 |
| Grillo Bianco | 6.40 | 9.00 | Cabernet | 6.25 | 8.80 |
| Chardonnay | 6.90 | 9.70 | Chianti | 7.00 | 9.80 |
| Sauvignon Friuli | 7.25 | 10.50 | Merlot | 7.10 | 9.90 |

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| Pinot Grigio Rosé | 7.10 | 9.90 |
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BIANCHI

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| Remigio Chardonnay, Piemonte Especially selected for San Carlo | 22.90 |
| Grillo Bianco A wine with charm & finesse, full bodied but delicate, rose petal aroma. The palate has fruit acidity & structure | 26.90 |
| Frascati Dry & fresh yet pleasantly fleshy & fruity | 25.30 |
| Pinot Grigio Delicately fruity, full and refined. Lightly elegant | 26.50 |
| Soave Classico Brilliant intense yellow, yet light and fresh. From Veneto | 27.95 |
| Sauvignon Friuli Single vineyard north of Venice. Fragrant fresh white bursting with flavours of tropical fruit | 29.95 |
| Chardonnay Aromas of apple and elderflower, delicately dry with fine balance & harmony | 28.00 |
| Verdicchio Classico Castelli di Jesi DOC Dry, full concentrated style with honey dew melon aroma | 29.20 |
| Pinot Grigio Santa Margherita Delightfully dry & full of flavour with a smooth texture | 34.00 |
| Vermentino The nose is delicate & floral, dominated by fruity notes that emerge from a complex aromatic weave | 34.50 |
| Langhe DOC Chardonnay - Vigneto Morino 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 |
| Sauvignon - Alto Adige 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 | 39.75 |
| Falanghina Mastroberardino Fresh & fruity with a hint of citrus & wild flowers | 36.50 |
| Pomino Bianco DOC Floral notes with apple, pear & citrus. Fresh & full in flavour | 38.50 |
| Colomba Platino IGT One of the most renowned Sicilian white wines, delicate & fruity | 39.50 |

CHAMPAGNE

| | 125ml | btl |
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| Prosecco | 7.95 | 35.95 |
| Rosé Spumante | | 38.95 |
| Prosecco Le Manzane DOCG | | 38.95 |
| House Champagne | 10.90 | 48.95 |
| House Champagne Rosé | 12.70 | 54.95 |
| Moët & Chandon | | 69.00 |
| Bollinger | | 74.50 |
| Veuve Clicquot | | 76.00 |
| Laurent-Perrier Rosé | | 90.00 |
| Dom Perignon | | 195.00 |
| Cristal | | 250.00 |

FRENCH WINE

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| Sancerre Vibrantly aromatic, opulent on the nose and palate, stylish & dry on the finish | 37.50 |
| Chablis A well balanced wine with a mineral, chalky & flinty backbone | 45.00 |

ROSSI

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| Remigio Rosso, Piemonte Especially selected for San Carlo | 22.90 |
| Nero D'Avola Forest fruit flavours, a hint of spice and soft round tannins | 26.50 |
| Cabernet Fruity rich & round smooth flavour of the South Puglian farmyards & sea breeze. Deep ripe fruit aroma | 25.00 |
| Primitivo Fruity bouquet with an abundance of berries and plums | 25.00 |
| Merlot Grave del Friuli DOC Nicely tannic with a smooth finish, easy drinking | 29.50 |
| Montepuciano D'abruzzo Riparosso Red fruit notes, full bodied, deep, ripe & round with a final note of liquorice | 32.00 |
| Valpolicella Classico DOC Pleasantly fruity & smooth with a hint of spice | 30.50 |
| Chianti Classico DOCG Dievole Well balanced flavour with an aroma of ripe fruit | 29.00 |
| Sasseo Primitivo del Salento Pleasantly fruity & smooth with a hint of spice | 34.00 |
| Ripasso della Valpolicella DOC Fine & subtle, plum & berry flavours: bright & fruity | 37.50 |
| Barbera d'Alba 100% Barbera grapes, ruby red with crimson reflections, harmonious & long lasting with hints of blackberry | 42.50 |
| Barbera D'Asti Soft and full, ripe blackberry and cherry flavours with smooth tannins | 44.95 |
| Cannonau Riserva Sella Mosca Di Sardegna DOC Suprisingly elegant & generous. Earthy aromas and dark berry fruit flavours | 39.60 |
| Chianti Classico Riserva Ruffino Brilliant deep ruby red colour with an intense bouquet | 45.00 |
| Barolo DOCG Superbly dry & smooth with a pleasant oakiness | 54.80 |
| Amarone classico La Colombaia Copious black fruit aromas with notes of balsamic, baking spice & vanilla, bushels of warm cherry flavour | 59.50 |

ROSÉ

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| Negroamaro Spinelli dei Falcone Copertino Single vineyard from Puglia, outstanding berries & flowers on the nose, crisp and clean | 27.20 |
| Pinot Grigio Rosé Fresh, delicate aromas that open up in the glass, excellent balance of fruit and fresh acidity | 29.50 |
| Rosé Costaripa Rosamara Aromas of spring flowers with mellow fruit flavours | 39.50 |

HALF BOTTLES

WHITES

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| Half Frascati Dry & light in colour and flavour with a lingering taste of bitter almonds | 13.50 |
| Half Pinot Grigio Soft and full with a fruity, intense bouquet | 18.50 |
| Half Chablis A well balanced wine with a mineral, chalky & flinty backbone | 26.00 |

REDS

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| Half Valpolicella Classico Intense, velvety & well structured with a typical hint of cherry, mellow & mouth filling with a long finish | 16.50 |
| Half Barolo Oddero's barolo shows a developed complex spicy nose & a multi-layered palate with a long finish | 29.50 |
| Half Amarone One of Veneto's most famous & prestigious wines. | 34.50 |