

Bellini Aperitivo 8.90

BRUSCHETTE

To go with your meal

Bruschetta Romana	6.95
toasted bread with freshly chopped cherry tomatoes and garlic	
Garlic Bread with Tomato	6.25
Garlic Bread with Tomato and Mozzarella	7.50
Focaccia	5.50
pizza base with garlic & rosemary	
Italian Bread	4.50

ANTIPASTI

Starter / Main

Minestrone	6.95
home-made vegetable soup	
Polpette di Manzo	8.50
meat balls in tomato sauce, basil & mozzarella	
Funghi Piemontese	8.95
mixed mushrooms in garlic & parsley butter in a filo pastry basket	
Carpaccio di Manzo	11.95
very thinly sliced fillet of beef with mustard dressing, parmesan cheese & rocket	
Cocktail di Gamberetti	9.95
prawn cocktail with a marie rose sauce	
Insalata Caprese	8.95 / 12.50
buffalo mozzarella, tomato and avocado slices dressed with extra virgin olive oil & sunblushed tomatoes	
Avocado Salad	8.95
avocado with vine tomatoes & red onion in a balsamic & pomegranate dressing	
Mozzarella in Carozza	8.50
fried mozzarella and bread served with spicy tomato sauce	
Melanzane al Forno	8.95 / 13.50
baked layers of Sicilian aubergine, with parmesan cheese & tomato	
Buffalo Mozzarella	9.95
with smoked aubergine, marinated in extra virgin olive oil, garlic & chilli	
Avocado Bernardo	12.50
avocado with lobster, scampi & prawns, served with marie rose sauce	
Gamberoni Luciana	11.95
prawns with garlic, chilli & tomato sauce with a touch of cream	
Calamari Fritti	9.50
deep fried squid with fresh chilli & tartar sauce	
Capesante al Forno	12.95
roasted scallops with olive oil, garlic, chilli topped with breadcrumbs	

To Share

Frittura di Pesce Portofino	
deep fried calamari, prawns, scampi & scallops served with tartar & sweet chilli sauce	
	12.50 (per person)
The Great San Carlo Antipasto	(Minimum 2 people)
start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the regional tastes of Italy	
	11.95 (per person)
	(Minimum 2 people)

PASTA

Starter / Main

Tagliatelle Bolognese	8.50 / 13.95
original Bologna recipe with slow cooked beef ragu	
Spaghetti con Polpette di Manzo	11.95
spaghetti with meatballs, tomato & mozzarella	
Spaghetti Carbonara	8.50 / 13.95
spaghetti with bacon, black pepper, egg yolk & cream	
Penne all' Arrabbiata	7.95 / 10.95
penne served with spicy tomato & black olives	

Trio di Pasta (vegetarian option available)	13.95 (per person)
the chefs will surprise you with a choice of 3 different pasta dishes	
	(Minimum 2 people)

Penne Pollo e Gamberetti	14.95
penne with prawns & chicken in a creamy sauce	
Linguine con Vongole e Gamberoni	15.95
linguini with clams, tiger prawns, tomato sauce, garlic & cream	
Tortellini al Spinaci	8.50 / 13.95
tortellini filled with spinach served with asparagus, cream & parmesan cheese sauce	
Lasagne Emiliane	13.75
layers of pasta with béchamel & bolognese sauce, baked with mozzarella & parmesan cheese	
Spaghetti con Pomodoro e Basilico	7.50 / 10.50
spaghetti with fresh cherry tomatoes, garlic & basil	
Risotto San Carlo	13.95
wild mushroom risotto with cream & white wine, wrapped in parma ham	
Canneloni con Spinaci e Ricotta	8.50 / 13.95
tube pasta filled with ricotta cheese & spinach, baked with tomato sauce, béchamel, mozzarella & parmesan	
Spaghetti al Gamberoni Piccanti	16.95
spaghetti with king prawns, hot chilli, anchovies, capers, olives, parsley & tomato	
Ravioli con Lobster e Gamberetti	16.95
ravioli filled with lobster & prawns served with lobster sauce & spinach	
Rigatoni alla Norma	8.50 / 13.50
the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese	
Spaghetti Shellfish	17.95
with venus clams, mussels, prawns, garlic & tomato	
Ravioli Tartufo	10.95 / 16.95
handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with fresh truffle	

Mimosa Aperitivo 8.90

SECONDI

Pollo alla Valdostana	18.95
flattened breast of chicken in breadcrumbs, topped with ham & melted Fontina cheese & a light Napoletana tomato sauce	
Pollo del Certosino	18.95
pan fried chicken breast with spicy italian sausages, tomato, chilli & fresh peppers	
Pollo Principessa	18.95
pan fried breast of chicken with white wine, mushrooms, cream & asparagus	
Pollo San Carlo	19.95
pan fried chicken breast with white wine, prawns, peppers, green peppercorns, cherry tomatoes & cream	
Scaloppa Milanese	20.95
thin slice of veal coated in breadcrumbs fried in butter	
Scaloppa al Limone	19.95
escalope of veal pan seared with lemon & a touch of cream	
Scaloppine di Vitello al Porcini	19.95
escalope of veal served with white wine, wild mushrooms & cream sauce	
Agnello alla Toscana	23.95
pan seared lamb cutlets with madeira jus, rosemary & sunblush tomatoes	
Classic Steak Diane	29.95
8oz flattened fillet steak with brandy mustard & mushroom sauce	
Filetto al Pepe Verde	29.95
fillet steak served with a creamy peppercorn sauce	

FROM THE GRILL

Filetto al Maître d'Hotel	28.95
grilled fillet with garlic butter & parsley	
Bistecca alla Griglia	21.95
grilled sirloin steak served with béarnaise sauce	
Pollo Carbonella	18.50
flattened breast of chicken, grilled & served with extra virgin olive oil, rosemary & lemon	
The Great San Carlo Mixed Grill	24.95
steak, lamb cutlets, chicken breast & Tuscan sausage. Charcoal grilled	

CONTORNI

Side Orders

Sautéed mixed baby vegetables	4.95
Sautéed potatoes	4.50
Zucchine fritte , fried courgette sticks	4.95
French fries	4.00
Spinach sautéed with garlic, chilli and Worcester sauce	4.50
Sautéed potatoes with bacon, onion and rosemary	4.95
Petit pois with onion, bacon and a touch of cream	4.50
Mixed salad with Italian dressing	4.20
Tomato and onion salad	4.50
Rocket salad	4.50
Caesar salad	9.95 / 13.50

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.

Pizza Margherita	11.50
tomato, cheese & oregano	
Prosciutto e funghi	12.85
tomato, mozzarella, ham & mushrooms	
Leicester Tigers	14.50
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'	
Siciliana	12.65
tomato, cheese, ham, chicken, spicy sausage, onion & garlic	
Quattro stagioni	12.45
tomato, mozzarella, mushrooms, olives, spinach & peppers	
Italia	13.85
tomato, mozzarella, parma ham, rocket & parmesan shavings	
Calabrese	13.85
tomato, mozzarella, spicy sausages, 'Nduja (spicy Calabrian sausage) onion & chilli	
Fiorentina	13.50
tomato, mozzarella, spinach & fresh egg	
Calzone Carne	14.50
folded pizza with chicken, garlic, spinach, mozzarella & tomato	
Calzone Vegetariano	13.50
folded pizza with roasted vegetables, garlic, spinach, mozzarella & tomato	
Extra toppings	each 1.90
ham, chicken, spicy sausage, mushrooms, goats cheese, onions, pineapple, peppers, anchovies & olives	



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

Pinot Grigio Rosé	7.10	9.90
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BIANCHI

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 Bright straw yellow in colour. Apple bouquet with fresh acidity	27.50
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	29.00
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	36.70
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 Tenuta Cavalier Pepe Fruity notes and intense nose, good acidity with taste of banana and green apple	36.50
Pomino Bianco DOC Floral notes with apple, pear & citrus. Fresh & full in flavour	41.50
Colomba Platino IGT One of the most renowned Sicilian white wines, delicate & fruity	41.00

CHAMPAGNE

	125ml	btl
Prosecco Balbinot	7.95	35.95
Rosé Spumante		38.95
House Champagne	10.90	50.00
House Champagne Rosé	12.70	56.00
Moët & Chandon		70.00
Bollinger		76.00
Veuve Clicquot		78.00
Laurent-Perrier Rosé		92.50
Dom Perignon		195.00
Cristal		250.00

FRENCH WINE

Sancerre Vibrantly aromatic, opulent on the nose and palate, stylish & dry on the finish	41.50
Chablis A well balanced wine with a mineral, chalky & flinty backbone	49.50

ROSSI

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	27.50
Primitivo Fruity bouquet with an abundance of berries and plums	26.00
Merlot Grave del Friuli DOC Nicely tannic with a smooth finish, easy drinking	30.90
Montelpuciano 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	33.00
Chianti Classico DOCG Dievole Well balanced flavour with an aroma of ripe fruit	38.50
Sasseo Primitivo del Salento Pleasantly fruity & smooth with a hint of spice	36.00
Ripasso della Valpolicella DOC Fine & subtle, plum & berry flavours: bright & fruity	38.50
Barbera d'Alba 100% Barbera grapes, ruby red with crimson reflections, harmonious & long lasting with hints of blackberry	48.50
Barbera D'Asti Soft and full, ripe blackberry and cherry flavours with smooth tannins	47.50
Cannonau Riserva Sella Mosca Di Sardegna DOC Suprisingly elegant & generous. Earthy aromas and dark berry fruit flavours	42.00
Chianti Classico Riserva Ruffino Brilliant deep ruby red colour with an intense bouquet	49.50
Barolo DOCG Superbly dry & smooth with a pleasant oakiness	56.00
Amarone classico La Colombaia Copious black fruit aromas with notes of balsamic, baking spice & vanilla, bushels of warm cherry flavour	61.50

ROSÉ

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	31.00
Rosé Costaripa Rosamara Aromas of spring flowers with mellow fruit flavours	43.50

HALF BOTTLES

WHITES

Half Frascati Dry & light in colour and flavour with a lingering taste of bitter almonds	14.25
Half Pinot Grigio Soft and full with a fruity, intense bouquet	20.25
Half Chablis A well balanced wine with a mineral, chalky & flinty backbone	28.00

REDS

Half Valpolicella Classico Intense, velvety & well structured with a typical hint of cherry, mellow & mouth filling with a long finish	16.75
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