

# San CARLO bottega

CHAMPAGNE BAR | RISTORANTE | CAFFÈ | CICCETTI

## APERITIVO

ROSSINI made with fresh strawberries & prosecco 9.50

BELLINI made with white peach juice & prosecco 9.50

APEROL SPRITZ Aperol & prosecco 9.95

## PANE

OLIVES & TAPENADE with Sardinian flat bread 3.95

SELECTION OF ITALIAN BREADS 4.20

GARLIC BREAD 5.55

GARLIC BREAD with tomato & basil 5.70

GARLIC BREAD with cheese 6.70

BRUSCHETTA Sicilian tomatoes, garlic, basil & grated ricotta 5.95

MUSHROOM BRUSCHETTA with winter mushrooms, black truffle & garlic 6.95

## INSALATA

BURRATA CHEESE (a special mozzarella) with Parma ham & black truffle 9.95

TARTARE OF FRESH TUNA mixed with olive oil, french mustard, lemon juice, balsamic vinegar & wild rocket (prepared at your table) 11.90

SMOKED CHICKEN BREAST SALAD with caesar dressing & Sardinian pane carasau 7.95

INSALATA CAPRESE mozzarella, avocado, tomato & basil 8.20

AVOCADO SALAD avocado, vine tomato, red onion, in balsamic & pomegranate dressing 6.95

HANDPICKED CRAB with avocado, rocket, lemon oil & Sardinian flat bread 11.95

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.

## FRITTI

TRADITIONAL FRIED ITALIAN STREET FOOD

BABY MOZZARELLA fried cheese balls 6.50

SICILIAN ARANCINI rice balls filled with beef ragu 8.20

GAMBERONI FRITTI tempura prawns dressed with a spicy mayonnaise 9.95

## PIATTI DA DIVIDERE

PLATES TO SHARE (RECOMMEND A MINIMUM OF 2 PEOPLE)

FRITTO PORTOFINO deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (for 2 people) 17.95

## PIZZA

ALL OUR DOUGH IS FRESHLY MADE ON THE PREMISES

MARGHERITA the classic pizza of Naples with tomato, Fior di latte & basil 8.20

CALABRESE with 'Nduja Calabrian soft spicy sausage & Fior di latte 9.30

FIorentINA with tomato, Fior di latte, spinach & egg 8.15

POLLO PARMIGIANA with smoked chicken, mozzarella cheese, parmesan & fresh basil 9.10

PROSCIUTTO E FUNGHI with Fior di latte, porcini mushrooms, Italian ham & tomato 9.10

BASILICATA with spicy sausage, chilli, tomato & Fior di latte 9.30

PUGLIESE tomato, burrata, Parma ham, rocket & black truffle 10.20

CALZONE folded pizza with tomato, cheese & ham 8.95

PIZZA MORTADELLA, Fior di latte, mortadella, pistacchio, Straciatella di burrata 9.20

PANZEROTTO PUGLIESE, fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil 7.50

## PASTA E FORNO

TRUFFLE & PEGORINO RAVIOLI 9.95

STROZZAPRETI E POLPETTE slow cooked beef meatballs in tomato sauce served with Strozzapreti pasta 9.50

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. 9.90

SPAGHETTI CARBONARA egg yolk & pancetta 9.50

TAGLIOLINI with lobster & cherry tomato 14.95

SPINACH AND RICOTTA RAVIOLI with rocket & Pachino tomatoes 7.95

RAVIOLI LOBSTER with lobster bisque & prawns 11.95

LASAGNE AL FORNO layers of pasta with slow cooked beef ragu 9.50

MELANZANE PARMIGIANA classic Sicilian. Layers of aubergine, parmesan & tomato baked in the oven 8.95

CAVATELLI CON MELANZANE E SALGICCIA cavatelli pasta served with aubergine & sausage 10.95

RISOTTO with porcini & black truffle 11.95

RAVIOLI ZUCCA pumpkin ravioli with sage & butter 9.95

## VEGETALI

PATatine FRITTE french fries 3.95

OR with parmesan & black truffle 4.70

ROASTED POTATO with rosemary 3.95

TENDERSTEM BROCCOLI with garlic & chilli 4.10

## PLANT BASED

RAW BEETS TARTARE with tofu & balsamic dressing 7.95

GRILLED ARTICHOKEs with mint sauce 7.50

SPAGHETTI PUTTANESCA with olives, capers & a rich tomato sauce 8.50

PACCHERI large pasta tubes with asparagus, peas & cauliflower in a creamy sauce 8.95

INSALATA LENTICCHIE beetroot, artichokes, black lentils & red peppers 8.95

## CARNE

POLLO MILANESE flattened breast of chicken, fried in breadcrumbs, with rocket & Sicilian Pachino tomatoes 10.50

BOTTEGA BURGER Aberdeen Angus fillet burger with burrata, balsamic onion & grilled parma ham 10.95

GRILLED RIB-EYE steak served with parsley & chilli dressing 16.95

FILLET OF BEEF TAGLIATA served with rocket, shaved parmesan & balsamic vinegar 14.95

MIXED GRILL Italian homemade sausage, lamb cutlets & rib-eye steak 17.95

POLPETTE beef meatballs with tomato sauce 8.90

FILLET OF BEEF MEDALLIONS with truffle & cream sauce 14.95

LAMB CUTLETS grilled with broccoli di rapa, rosemary & red wine jus 11.50

VEAL MARSALA veal scallops served with marsala wine 9.50

## 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

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

SALMON GRATIN served with chickpeas, cream & black truffle 10.50

PISELLINI baby peas with onions & bacon 3.95

ZUCCHINE FRITTE fried courgette sticks 4.50

MIXED SALAD 4.10

ROCKET & PARMESAN SALAD 4.20

FRIARIELLI with garlic & chilli 4.10

# VINI BIANCO

	glass (175ml)	glass (250ml)	btl
<b>Remigio, Chardonnay</b> 100% Chardonnay, fruity bouquet with an elegant finish.	5.65	8.00	22.90
<b>Pinot Grigio (Veneto)</b> Delicately fruity, full & refined. Lightly elegant.	6.30	8.90	26.50
<b>Soave Classico DOC (Veneto)</b> Dry with well balanced acidity. Fresh & delicate notes of elder & lime.	6.95	9.75	27.95
<b>Sauvignon Bianco (Veneto)</b> Dry & elegant white wine. Bright straw yellow in colour with greenish hints. Particularly suitable as an aperitif & perfect with hors d'oeuvres.	7.95	11.60	33.30
<b>Pinot Grigio Santa Margherita (Veneto)</b> Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.	8.50	12.50	36.70
<b>Gavi di Gavi (Piemonte)</b> 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.			42.00

## CENTRAL

<b>Trebbiano d'Abruzzo (Abruzzo)</b> Undoubtedly one of the regions best whites. Good intensity & persistence on the nose.	6.35	9.00	23.60
<b>Frascati (Lazio)</b> Bright straw yellow in colour. Apple bouquet with good fresh acidity.	6.65	9.20	27.50
<b>Verdicchio Classico Castello di Jesi (Marche)</b> Pale straw in colour with green tinges, this wine has a fine scent & dryness with a good fruit-acid balance.	6.95	9.75	29.20
<b>Vernaccia di San Gimignano (Toscana)</b> Dry and elegant white wine. Pale yellow in colour with greenish hints.			39.80

## SOUTH & THE ISLANDS

<b>Grillo Bianco (Sicily)</b> A wine with charm & finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity & structure.	6.40	9.00	26.90
<b>Greco di Tufo Tenuta Cavalier Pepe (Campania)</b> Smooth & elegant on the palate, full-bodied with mineral notes on the finish.			34.50
<b>Vermentino (Sardegna)</b> Straw yellow in colour with greenish reflections & with a fresh fragrance reminiscent of ripe apple. Dry on the palate without being bitter; fresh & lively; almond-rich backdrop & an excellent persistence.			34.50
<b>Falanghina Iripinia DOC, Tenuta Cavalier Pepe (Campania)</b> Fresh & fruity on the palate with strong & persistent notes of citrus. On the palate it is fresh with a perfectly balanced acidity & a good structure.	8.25	12.25	36.50
<b>Colomba Platino (Sicily)</b> Notes of peach, melon, banana & jasmine. The palate is fresh, soft, fruity, balanced & medium-bodied.			41.00
<b>Lacryma Christi Bianco DOC, Tenuta Cavalier Pepe (Campania)</b> Straw yellow in colour with hints of white peach & pear on the nose & a typical liquorice aroma. Well-structured & balanced wine, showing fine fruit complemented by mineral notes.			41.00

## ROSÉ

<b>Nerello Mascalese Rosé (Sicilia)</b> 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.	6.00	8.00	23.90
<b>Pinot Grigio Rosé Torresella (Veneto)</b> The grapes are harvested during September then destemmed, crushed & left to a brief cold maceration to bring out the primary aromas.	7.50	10.50	28.20
<b>Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo)</b> The colour is brilliant & clear. On the palate it has a dry, fresh, delicate texture with good persistence.	8.50	11.70	34.00

# ROSSI

	glass (175ml)	glass (250ml)	btl
<b>Remigio, Piemonte</b> Ruby red in colour with subtle violet hints. Light & fruity on the palate. The Italians like this wine for everyday drinking because of its soft tannins, ripe fruit & ability to match a variety of foods.	5.65	8.00	22.90
<b>Cabernet del Veneto (Veneto)</b> An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.	6.80	9.60	28.00
<b>Merlot Grave del Friuli Terre DOC (Friuli)</b> Vivid ruby red in colour with a pronounced bouquet of herbs & blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.	7.20	10.30	30.90
<b>Barbera d'Asti Vespa (Piemonte)</b> Clear & ruby red in colour with reflections tending towards garnet. Hints of vanilla, toasted bread & spice. It refines with age.			48.50
<b>Barolo Batasiolo (Piemonte)</b> Deep garnet red. Intense & persistent aromas of ripe fruit, flowers & spices.			56.00
<b>Amarone della Valpolicella Classico (Veneto)</b> This wine is aged between 10-12 months in oak casks & it is unfiltered. It is ruby red in colour with violet hues, with an ample bouquet with delicate notes of cloves, wild berries & violet, with a good body, balanced tannins & a long & fruity finish.			64.00

## CENTRAL

<b>Rosso Piceno (Marche)</b> 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.	6.75	9.25	27.30
<b>Montepulciano d'Abruzzo Illuminati (Abruzzo)</b> Deep mature ruby red, rich full nose, with notes of oak & spice, full bodied, ripe & round.	7.90	11.15	32.00
<b>Chianti Riserva Vigna Albergotti (Toscana)</b> Red, warm, round bouquet with flavours of ripe plum & spice. Good balance of tannins on the finish.			39.50
<b>Rosso di Montalcino (Toscana)</b> Bright ruby red, intense & very fine. Overtones of violet & blackberry with an elegant finish.			47.25
<b>Lago di Corbara (Umbria)</b> 'Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit Full & round on the palate, soft tannins & a lingering finish.			54.00

## SOUTH & THE ISLANDS

<b>Primitivo (Puglia)</b> Fruity bouquet with an abundance of berries & plums.	6.00	8.90	26.00
<b>Nero d'Avola (Sicilia)</b> Bright ruby. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours & a silky texture.	6.10	8.95	26.50
<b>Negro Amaro (Puglia)</b> An intense, fruity bouquet. Rich, full bodied & well balanced.	9.15	12.50	37.00
<b>Syrah Astoria (Sicilia)</b> Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry & liquorice. Its taste is full bodied & supple, very intense & with a good structure.	9.20	12.75	38.00
<b>Primitivo, Coppi (Puglia)</b> A crisp fruity wine, purple tinged, ruby red in colour, youthful with heady aromas of ripe fruit.			36.00

## SPECIALLY IMPORTED FOR SAN CARLO

### WHITE WINE

<b>Bianco di Vespa</b> From a small vineyard in Puglia.	8.25	11.75	34.00
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### RED WINE

<b>Il Bruno dei Vespa</b> An IGP Puglia red that can elegantly accompany meals of all kinds.	8.50	12.00	36.00
<b>Il Rosso dei Vespa Salento</b> Harmonious & well balanced, with flavours typical of the region.			46.25

# PROSECCO CHAMPAGNE & SPARKLING

<b>Prosecco</b>	7.95	35.95
<b>Prosecco Rosé</b>	8.50	38.95
<b>House Champagne</b>	10.90	50.00
<b>House Champagne Rosé</b>	12.70	56.00
<b>Veuve Clicquot</b>		78.00
<b>Bollinger</b>		76.00
<b>Laurent-Perrier Rosé</b>	16.00	92.50
<b>Dom Perignon</b>		195.00
<b>Cristal</b>		250.00

## SOFT DRINK & JUICES

<b>Coke</b>		3.50
<b>Diet Coke</b>		3.50
<b>Sparkling Water</b>	btl 750ml	4.50
<b>Still water</b>	btl 750ml	4.50
<b>San Bitter Rosso</b>		3.00
<b>Appletiser</b>		3.00
<b>Crodino</b>		3.00
<b>Fruit Juices</b> (Orange, Apple, Cranberry, Pineapple, Grapefruit)		3.60
<b>Fever-Tree Mixers</b> (Indian Tonic Water, Naturally Light Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Ginger Ale, Ginger Beer, Lemon Tonic, Soda Water, Lemonade)		3.50

## BOTTLED BEER

<b>Peroni Nastro Azzuro</b>	330ml	5.00
<b>Moretti</b>	330ml	4.75
<b>Mastri Birrai Umbri, Italian Blond Ale</b>	330ml	5.50
<b>Mastri Birrai Umbri, Italian Pale Ale</b>	330ml	5.50
<b>Menabrea</b>	330ml	5.20
<b>La Gradisca</b>	330ml	5.00

## NON ALCOHOLIC BEER

<b>Peroni Libera (Non-Alcoholic)</b>	330ml	4.50
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## COFFEE

<b>Espresso</b>	3.50	<b>Latte</b>	3.75
<b>Double Espresso</b>	3.75	<b>Americano</b>	3.65
<b>Macchiato</b>	3.25	<b>Mocha</b>	4.00
<b>Cappuccino</b>	3.70	<b>Hot Chocolate</b>	4.20

Wines by the glass also available in a 125ml measure  
A discretionary 10% service charge will be added to your bill.

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.