



PESCE



Frittura di Pesce Portofino

deep fried calamari, prawns, scampi & scallops served with tartare & sweet chilli sauce (1229 kcal)

£22.65

Lemon Sole Carlo

grilled & served in a white wine & mushroom sauce (400 kcal)

£23.90

Fresh Lobster

fresh Lobster Thermidor or grilled with garlic butter
(1007 kcal / 789 kcal)

£44.85

Dover Sole

grilled Dover Sole
(743 kcal)

£40.80

Fresh Grilled Langoustine

grilled langoustine in butter & garlic sauce
(746 kcal)

£32.70

Salmone alla Griglia

fresh grilled salmon served with prawns & pink peppercorn dill sauce

(1210 kcal)

£23.60

Halibut

grilled & served with lobster sauce
(648 kcal)

£28.80

San Carlo Special Shellfish

a special mixture of shellfish in garlic & butter sauce

(801 kcal)

£33.90

Mixed Grill of Fish

a selection of five different types of fish & shellfish

(747 kcal)

£34.00

Branzino alla Griglia or Salt

fillet of sea bass baked in black Etna sea salt or grilled fillet of sea bass served with gremolada dressing (927 kcal)

£23.60

Mixed Italian Olives with Herbs (241 kcal)

£4.65

Bruschetta al Pomodoro

Sicilian Pachino tomatoes, basil, olive oil, toasted Altamura bread (252 kcal)

£6.70

Artisan Bread Basket (511 kcal)

£4.40

ANTIPASTI

Prosciutto e Melone

Parma ham & Melon (186 kcal)

£17.50

Beef Carpaccio

very thinly sliced raw beef, home baked ricotta cheese, pomegranate dressing & hazelnuts (396 kcal)

£13.40

Parmigiana al Forno

classic Sicilian baked sliced aubergine with parmesan cheese & tomato sauce (540 kcal)

£13.30

Calamari Fritti

deep fried squid with fresh chilli (824 kcal)

£13.30

Antipasti San Carlo

start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the regional tastes of Italy (889 kcal) (min 2 people)

£13.35pp

Cozze

fresh mussels in a spicy tomato sauce with chilli & garlic (384 kcal)

£13.15

Cozze & Vongole

fresh mussels, clams, cherry tomatoes, garlic, rosemary & parsley (413 kcal)

£15.15

Gamberoni Luciana

Tiger prawns with garlic, chilli & tomato sauce with a touch of cream (133 kcal)

£15.40

Tricolore Salad

avocado, tomato & buffalo mozzarella (583 kcal)

£12.30

Asparagi Dorati

fresh asparagus, gratinated cheese & fresh black truffle (427 kcal)

£15.40

Burrata Pugliese

finest Burrata from Puglia with grilled San Marzano tomatoes (504 kcal)

£13.95

Astice Avocado

Lobster tail with marinated courgette, avocado & Marie rose sauce (348 kcal)

£17.00

ZUPPE

Classic Minestrone

homemade vegetable soup (124 kcal)

£9.25

Zuppa di Aragosta

mediterranean lobster soup (122 kcal)

£15.35

“Great food and great service
from a true Italian”

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. an optional charge of 12.5% will be added to your bill. Adults need around 2000 kcal a day.

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PASTA E RISOTTI

Spaghetti Carbonara

pancetta, egg yolk & parmesan cheese (769 kcal)

£16.70

Penne Arrabiata

short tubes of pasta in a spicy tomato sauce with chilli & garlic (544 kcal)

£14.40

Tagliolini con Granchio

very thin egg pasta with hand-picked Cornish crab, sweet Sicilian cherry tomatoes, saffron & a touch of cream (589 kcal)

£18.55

Tagliolino Mazara San Carlo

a true taste of Sicily, with red prawns from Mazara del Vallo with special tagliolini Cipriani (606 kcal)

£18.65

Spaghetti al Pesce

shellfish, garlic, Sicilian tomato & chilli (797 kcal)

£20.30

Risotto all’Aragosta

lobster risotto (555 kcal)

£31.15

Fettuccine Alfredo

the original recipe for this fettuccine pasta, imported from Rome, tossed with butter, cream & parmesan cheese A unique experience (1376 kcal)

£15.70

Ravioli Zucca

handmade ravioli filled with pumpkin & served with a Gorgonzola cheese & saffron sauce (903 kcal)

£16.00

Black Ravioli

handmade ravioli filled with mascarpone cheese & crab, served with fresh clams & white wine (458 kcal)

£19.10

Spaghetti alle Vongole Veraci

baby clams, cherry tomato & garlic (649 kcal)

£19.70

Ravioli Tartufo

handmade pecorino and truffle ravioli in a creamy truffle sauce (1115 kcal)

£23.80

Spaghetтини Lobster

our famous spaghetti lobster from our sister restaurant Signor Sassi in Knightsbridge (647 kcal)

£30.90

Spaghetti Pomodoro e Basilico

very thin spaghetti with San Marzano Tomatoes, garlic & fresh basil. Slightly spiced (542 kcal)

£13.30

Tagliatelle Bolognese

classic recipe from Bologna with a slow cooked beef ragu (619 kcal)

£16.70

Gnocchi Gorgonzola

dumplings made of 50/50 potatoes & flour in a creamy gorgonzola sauce with asparagus (807 kcal)

£16.00

Paccheri Ragu Napoletano

large pasta tubes with classic beef ragu (954 kcal)

£15.70

Risotto San Carlo

risotto with porcini mushrooms & parma ham (719 kcal)

£18.55

Ravioli Lobster

handmade ravioli in rich tomato & lobster sauce (874 kcal)

£18.55

CARNE

Pollastrino Diavola

baby chicken, grilled with rosemary, chilli & garlic (Allow 20 mins for cooking) (286 kcal)

£20.55

Suprema di Pollo San Carlo

corn fed breast of chicken with white wine, mushrooms, cream sauce & asparagus (802 kcal)

£19.10

Filetto al Pepe Verde

9oz fillet steak served with creamy brandy & green pepper corn sauce (783 kcal)

£32.45

Scaloppine al Limone

tuscan veal cooked with butter & lemon sauce (816 kcal)

£20.10

Abbacchio Ligure

baked rack of lamb, with red wine & rosemary jus served on truffle mashed potato (954 kcal)

£27.30

Costata Reale Milanese

flattened best end of veal in breadcrumbs on the bone (921 kcal)

£28.35

Saltimbocca alla Romana

sliced veal with ham, cooked in white wine, butter & sage (503 kcal)

£21.60

Ossobuco alla Milanese

traditional dish from Lombardy, veal knuckle slow cooked & served with saffron risotto (600 kcal)

£25.65

FROM THE GRILL

10oz Ribeye

served with béarnaise sauce (917 kcal)

£26.30

Agnello

grilled lamb cutlets with rosemary & thyme (761 kcal)

£25.70

T-Bone Steak

20 oz grilled & served with béarnaise sauce (1775 kcal)

£37.75

Filetto alla Griglia

28 days hung fillet of beef, served with béarnaise sauce (734 kcal)

£30.85

CONTORNI

French Beans

tossed in butter & shallots (135 kcal)

£4.65

Sautéed Baby

New Potatoes

with rosemary & onions (209 kcal)

£4.65

Piselli e Pancetta

peas with onion & bacon (696 kcal)

£5.15

Longstem Broccoli

sautéed in chilli & garlic (137 kcal)

£5.15

Spinach Sauté

with garlic, chilli & Worcestershire sauce (20 kcal)

£4.85

Rocket & Parmesan Salad

(142 kcal)

£5.70

French Fries (598 kcal)

£3.75

With Truffle & Parmesan (556 kcal)

£5.15

Mashed Potato

with black truffle (222 kcal)

£5.15

Zucchine Fritte

fried courgettes (118 kcal)

£5.15

Tomato & Onion Salad

(122 kcal)

£5.00

Funghi Trifolati

sautéed mushrooms in garlic & parsley (54 kcal)

£5.70

Mixed Baby Leaf Salad

(138 kcal)

£5.15

PLANT BASED

Avocado

served with caponata vegetables & capers (264 kcal)

£11.30

Glazed Portobello Mushrooms

with guacamole sauce (270 kcal)

£11.30

Spaghetti Puttanesca

with olives, capers & a rich tomato sauce (603 kcal)

£10.85

Ravioli con Salvia

handmade ravioli filled with pumpkin, olive oil, sage & vegan Parmesan (572 kcal)

£13.35

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