

San
CARLO

San CARLO

*The San Carlo story begins in Sicily, the birthplace of Carlo Distefano.
Carlo arrived in Britain in 1962 aged 17, with £12 in his pocket,
a work permit & the promise of a job.*

*In 1992 the first San Carlo opened in Birmingham, it went on to be the most
successful restaurant in the City. Since then a love of food, wine & service has
created some of the best restaurants in the UK.*

*San Carlo takes pride in sourcing the best ingredients from all over Italy, including
tomatoes from Sicily, lemons from Amalfi, veal from Tuscany & beef from Piemonte.
We believe in simple cooking using only the finest ingredients.*

*We produce all our own ice cream & desserts in house in the true traditional
Italian way. Along with our specially selected wine list, we hope you enjoy your meal.*

Arancini £5.50
Fried rice balls with truffle & parmesan to share with your meal

CARPACCIO & TARTARE

Beef Carpaccio

Very thin sliced raw Aberdeen fillet of beef with mustard dressing, parmesan cheese & rocket

£10.95

Beef Tartare

Classic - raw chopped Aberdeen fillet of beef with shallots, capers, olive oil, french mustard & lemon juice

£13.95

Tuna Tartare

Sashimi grade tuna mixed with olive oil, mustard, lemon juice, wild rocket

£10.95

BRUSCHETTE E PANE

Selection of Italian bread £3.95

Bruschetta Romana

Toasted Altamura bread with chopped Sicilian Pachino tomatoes, garlic & olive oil

£5.95

Bruschetta del Duca

Toasted Altamura bread with Calabrian ground 'Nduja sausage & buffalo mozzarella

£6.50

Trio di Bruschette

Sicilian tomatoes - roasted peppers - ricotta with basil & mint

£7.50

Focaccia

Flatbread with sea salt, olive oil & rosemary

£4.95

Garlic Bread

Flatbread with garlic & sea salt

£4.95

Garlic Bread with Tomato

£5.50

Garlic Bread with Cheese

£6.50

Garlic Bread with Tomato & Cheese

£6.95

PIZZA

Our Pizza is made with Neapolitan flour, Sicilian tomatoes & the finest mozzarella.

Pizza Margherita

Tomato, buffalo mozzarella & oregano

£10.50

Pizza Prosciutto e Funghi

Tomato, buffalo mozzarella, ham & mushrooms

£12.85

Pizza Primavera

Tomato, mozzarella, aubergines, courgettes & red onions topped with goats cheese

£10.95

Pizza San Carlo

Tomato, buffalo mozzarella, parma ham, rocket, parmesan shavings

£13.85

Pizza Diavola

Tomato, buffalo mozzarella, spicy Calabrian sausage, onions & chilli

£13.95

Pizza Rustica Piccante

With Calabrian 'Nduja sausage, pepperoni, Tuscan sausage, chilli, tomato & rocket

£12.95

Pizza Tonno

With tomato, mozzarella, tuna, onions & olives

£13.95

Pizza Pollo e Rosmarino

Tomato, buffalo mozzarella, chicken, mushrooms & rosemary

£12.65

Pizza Tartufo

Caciocavallo cheese, porcini mushrooms & black truffle

£14.50

Pizza Quattro Stagioni

Tomato, buffalo mozzarella, mushrooms, artichokes & sweet peppers

£12.45

Pizza Montanara

Mozzarella, tomato, spinach, fresh fennel sausage & Pecorino

£12.95

Pizza Burrata

Burrata, tomato, fresh pachino tomatoes, & basil

£12.65

Pizza Fiorentina

Mozzarella, tomato, spinach and egg

£12.65

Calzone Pollo

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

£13.95

Calzone Salsiccia Piccante

Folded pizza with spicy sausage, tomato, mozzarella, chilli

£13.95

Extra toppings

£1.90

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Fried rice balls with truffle & parmesan to share with your meal

PASTA

Gluten free pasta is available upon request

Tagliatelle Bolognese

Original Bologna recipe with slow cooked beef ragu

st £8.50
mc £12.95

Rigatoni alla Norma

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

st £7.50
mc £11.95

Zitoni Toscanini

Long pasta tubes, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & Tuscan pecorino

£12.95

Spaghetti Carbonara

Pancetta, egg yolk, parmesan cheese & cream

st £8.50
mc £12.95

Spaghetti Shellfish

With venus clams, mussels, prawns, garlic & tomato

£15.95

Tagliatelle Montecarlo

Pasta ribbons served with monkfish, shallots, white wine, chilli, tomato & cream sauce

£14.95

Lasagne Emiliane

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

st £8.50
mc £12.95

Spaghetti Vongole

Classic spaghetti with baby clams, garlic, chilli & a touch of tomato

£15.50

Penne Arrabbiata

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

st £6.95
mc £9.95

Spaghetti Gamberoni Piccanti

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

£15.95

GRAN PASTA

In Italy, we always share huge plates of pasta, we have selected three of our favourites (minimum 2 people)

Spaghetti Frutti di Mare

Classic shellfish pasta with clams, mussels, prawns, garlic & tomato covered in pizza dough & oven baked

£16.95 pp

Risotto Tartufo

Black truffle risotto with porcini mushrooms, served in a Parmesan cheese

£16.95 pp

Penne Romanoff

The personal chef of the last Russian Czar, Nicholas II, escaped to Italy before the Bolshevik revolution in 1918. He created a pasta dish combining the culinary flavours of Imperial Russia and Italy. Salmon, a touch of tomato & cream, flambéed in vodka

£13.95 pp

Penne Romana

Short pasta with pancetta, onions, garlic, tomato sauce & parmesan shavings

£12.95

Tortellini panna e prosciutto

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

£13.95

Tagliolini Lobster

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

£24.50

Risotto Lobster

(with black truffle add £3.00)

£24.50

Risotto San Carlo

Carnaroli rice with wild mushrooms, cream & white wine wrapped in parma ham

£14.95

Penne Pollo e Gamberetti

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

£13.95

Ravioli Lobster

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

st £9.95
mc £14.65

Ravioli Tartufo

Handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with fresh truffle

st £9.95
mc £14.65

Pappardelle al' Anatra

Long ribbon pasta with our slow cooked duck ragu

£12.95

Tagliolini Granchio

Long pasta with hand-picked Devonshire crab, chilli, fresh tomato & rocket

£15.95

CONTORNI

Chargrilled Avocado

With vinaigrette, chilli & rock salt

£4.95

Sautéed Spinach

With garlic, chilli & Worcestershire sauce

£4.50

French Beans

With shallots & butter

£4.20

French Fries

£3.95

Petit Pois

With onions, pancetta & a touch of cream

£4.20

Zucchine Fritte

Fried courgettes

£4.20

Sautéed Potatoes

With bacon, onion & rosemary

£4.20

Mashed Potato

With black truffle

£5.70

Portobello Mushroom

Pan fried with balsamic vinegar & garlic

£4.90

Potato Dauphinoise

Baked sliced potato with garlic, cream & cheese

£4.20

Rocket & Parmesan Salad

£4.50

Sicilian Tomato & Onion Salad

£4.50

Mixed Salad

£4.20

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CARNE

Pollo Diavola

Pan fried breast of chicken with spicy 'Nduja Calabrian sausage, fresh sausage & tomato

£17.95

Pollo Sorpresa

Chicken breast in breadcrumbs stuffed with garlic butter

£17.95

Pollo alla Valdostana

Flattened breast of chicken in breadcrumbs, topped with ham and melted Fontina cheese and a light Neapolitan tomato sauce

£17.95

Suprema di Pollo Principessa

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

£18.50

Abbacchio Ligure

Roasted rack of lamb with a breadcrumb crust and mint sauce

£22.95

Agnello Toscana

Lamb cutlets with Barolo red wine, rosemary and sunblushed tomato sauce

£22.95

Scaloppa alla Milanese

Tuscan veal escalope in breadcrumbs, pan fried in olive oil

£18.95

Nodino di Vitello

Our famous Tuscan veal cutlet with butter & sage

£25.95

Classic Saltimbocca alla Romana

Sliced Tuscan veal with ham, cooked in white wine, sage & butter

£18.95

Scaloppine Signor Sassi

Tuscan veal cooked in cream, brandy, mustard seeds & chopped mushrooms

£18.95

Fegato alla Veneziana

Thinly sliced strips of calves liver in white wine & onion sauce served with grilled polenta

£18.95

Fegato Burro e Salvia

Pan fried calves liver in butter & sage

£18.95

Filetto al Pepe Verde

8oz fillet steak with a brandy & green peppercorn sauce

£27.95

Classic Steak Diane

8oz flattened fillet steak with brandy mustard & mushroom sauce

£27.95

Filetto San Carlo

8oz fillet steak with special homemade butter using over 30 ingredients

£27.95

Filetto al Tartufo

8oz fillet steak wrapped in Pancetta with cream & black truffle sauce

£29.95

Tournedo Rossini

8oz fillet steak, crouton based topped with paté & Madeira wine sauce

£29.95

SAN CARLO GRILL

The Great San Carlo Mixed Grill

Steak, lamb cutlets, chicken breast & Tuscan sausage. Charcoal grilled

£22.95

Agnello

Grilled lamb cutlets with rosemary & thyme

£21.95

Ribeye Steak

aged 28 Days, served with garlic butter or bearnaise sauce

£19.80

Sirloin Steak

aged 28 days, served with garlic butter or bearnaise sauce

£20.50

Pollo e Rosmarino

Flattened breast of chicken, grilled with rosemary

£17.50

Fillet Steak 8oz

aged 28 days, served with garlic butter or bearnaise sauce

£26.95

Tagliata Di Filetto Di Manzo

San Carlo special fillet steak sliced & flambéed with brandy & balsamic vinegar, served with wild rocket

£25.95

Big Steaks to Share

Tomahawk Steak 28oz (For 2)

A large bone-in steak with a big, rich flavour to match

£59.95

Chateaubriand (For 2)

Served with bearnaise sauce

£49.85

Steak & Lobster (For 2)

9oz dry aged fillet & whole native lobster served with zucchini fritte

£60.00



PESCE

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



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VINI

APERITIVI

San Carlo Bellini	£8.90	Aperol Spritz	£9.50
Rossini	£8.90		

PROSECCO & CHAMPAGNE

	flute	btl		btl
Prosecco	£7.95	£35.95	Bollinger	£74.50
Rosé Spumante	£8.50	£38.95	Veuve Clicquot	£76.00
Prosecco Le Manzane DOCG	£8.50	£38.95	Laurent-Perrier Rosé	£90.00
House Champagne	£10.90	£48.95	Dom Perignon	£195.00
House Champagne Rosé	£12.70	£54.95	Cristal	£250.00
Moët & Chandon		£69.00		

EXCLUSIVE HOUSE WINES
BY THE GLASS

Specially imported for San Carlo restaurants

BIANCHI	175ml	250ml	ROSSI	125ml	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
Vermentino	£8.50	£12.00	Barbera D'Alba	£7.50	£10.25	£14.25
Colomba Platino	£9.50	£13.40	Barolo	£9.50	£13.00	£18.50
Gavi dei Commune di Gavi DOCG	£9.95	£14.00	Amarone	£10.50	£13.50	£19.90
Pinot Grigio Rosé	£7.10	£9.90				

Wines by the glass are also available in a 125ml measure

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VINI

 HALF BOTTLES

BIANCHI

Frascati Superiore Dry, fresh & fruity	£13.50
Pinot Grigio Delightfully dry & full of flavour with a smooth texture	£18.50
Chablis A well balanced wine with a mineral, chalky & flinty backbone	£26.00

ROSSI

Valpolicella Classico Intense, velvety & well structured with a typical hint of cherry, mellow & mouth-filling with a long finish	£16.50
Barolo Full-bodied, warm & dry with a touch of oak on the finish	£29.50
Amarone One of Veneto's most famous & prestigious wines. Intensively flavoured dry red wine made from dried grapes	£34.50
Brunello di Montalcino Harmonious, fine & elegant with typical aromas of ripe red fruits combined with a hint of spice originating from the long ageing in barrels	£38.00

 ITALIAN WHITE

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 and 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
Gavi del Comune di Gavi DOCG Renowned dry white, made in Piedmont in the North-West of Italy	£42.00
Lugana Santa Sofia Delicate bouquet with parfum of white almond & golden apple. Savoury & fresh tasting	£42.50
Rapitala Gran Gru One of the best Sicilian white wines, well structured intense but smooth. Fruity & delicate to the palate	£49.75
Piodilei Chardonnay IGT Pio Cesare Single vineyard Chardonnay from Piemonte with notes of banana, melon, aniseed & mint. Elegant & mature	£63.00
Pomino DOC Benefizio Frescobaldi Tuscan Chardonnay with high notes of pineapple & lemon zest, & vanilla	£69.00
Cervaro Della Sala "Antinori" Very ripe full bodied, buttery Chardonnay fruit, is underpinned by generous amount of toasted oak	£98.00

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VINI

 FRENCH WHITE

Sancerre £37.50
Vibrantly aromatic, opulent on the nose & palate, stylish & dry on the finish

Chablis Premier Cru £45.00
A ripe Chablis with good weight & intensity. Green apple & pear emerges on the finish

 ROSÉ

Negramaro Spinelli dei Falcone Copertino £27.20
Single vineyard from Puglia, outstanding berries & flowers on the nose, crisp & clean

Rosé Costaripa Rosamara £39.50
Very light colour of blossoming rose petal, bouquet of spring flowers, balanced and full

Pinot Grigio Rosé £29.50
Full body delicate rosé petal aroma with fruit & tender softness

 ITALIAN RED

Remigio Rosso, Piemonte £22.90
Especially selected for San Carlo

Ripasso della Valpolicella DOC £37.50
Fine & subtle, plum & berry flavours: bright & fruity

Nero D'Avola £26.50
Forest fruit flavours, a hint of spice and soft round tannins

Barbera d'Alba £42.50
100% Barbera grapes, ruby red with crimson reflections, harmonious & long lasting with hints of blackberry

Cabernet £25.00
Fruity rich & round smooth flavour of the South Puglian farmyards & sea breeze. Deep ripe fruit aroma

Barbera D'Asti £44.95
Soft and full, ripe blackberry and cherry flavours with smooth tannins

Primitivo £25.00
Fruity bouquet with an abundance of berries and plums

Cannonau Riserva Sella Mosca Di Sardegna DOC £39.60
Suprisingly elegant & generous. Earthy aromas and dark berry fruit flavours

Merlot Grave del Friuli DOC £29.50
Nicely tannic with a smooth finish, easy drinking

Lago di Corbara - Castello di Corbara £45.00
Sangiovese, Merlot, Cabernet Sauvignon, presence of Montepulciano, intense ruby colour with a bouquet of ripe fruit

Montepuciano D'abruzzo Riparosso £32.00
Red fruit notes, full bodied, deep, ripe & round with a final note of liquorice

Chianti Classico Riserva Ruffino £45.00
Brilliant deep ruby red colour with an intense bouquet

Valpolicella Classico DOC £30.50
Pleasantly fruity & smooth with a hint of spice

Chianti Classico DOCG Dievole £29.00
Well balanced flavour with an aroma of ripe fruit

Barolo DOCG £54.80
Superbly dry & smooth with a pleasant oakiness

Sasseo Primitivo del Salento £34.00
Pleasantly fruity & smooth with a hint of spice

Amarone classico La Colombaia £59.50
Copious black fruit aromas with notes of balsamic, baking spice & vanilla, bushels of warm cherry flavour

 SPECIALLY SELECTED BY SAN CARLO

Mon Plaisir de Montresor £36.30
Rich, smooth wine with delicate spice & a generous, juicy fruity flavour

Brunello di Montalcino DOCG £71.50
Superb, noble & wonderfully smooth with hints of spices

Syrah Principe di Butera £33.00
Full bouquet & persistent with appealing notes of cherries, red fruits & sweet spices

Amarone Classico della Valpolicella Montresor £72.50
With a hint of coffee, chestnuts, sweet blackberry, plums on the palate. Subtle taste, rich in texture

Chianti Ruffino Oro £67.00
Distinctive Tuscan bouquet offers notes of violet, cherry & plum. Full bodied & well balanced

Barolo la Corda della Briccolina DOCG £78.90
Single vineyard Barolo aged in barrique

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VINI

FROM BRUNO VESPA

A SMALL VINEYARD IN PUGLIA

Bianco di Vespa White wine from a small vineyard in Puglia	£33.00	Il Rosso dei Vespa Salento Harmonious & fresh, which reflects the Pugliese nature on our tables	£41.00
Il Bruno dei Vespa Rosso An IGP Puglia red that can elegantly accompany daily meals of all kinds	£32.50	Raccontami Primitivo di Manduria DOC Full bodied, aged 12 months in Never Barriques & Troncais	£57.50

FINE ITALIAN WINES

Pinot Grigio Livio Felluga Interesting aroma of orange blossom, liquorice & white pepper. Full & balanced with a note of peaches	£58.00
Tignanello Rosso Toscana IGT Fantastic aromas of dark berries and wood. Full body, polished tannins and bright acidity with great depth	£175.00
Amarone Classico Bertani The wine is a deep garnet red colour. The classical cherry flavours are immediately perceptible to the nose	£205.00
Amarone Campolongo A superb Amarone from a renowned historic vineyard with a history dating back to the 12th century	£250.00
Brunello di Montalcino Biondi Santi Aromatic, offering scents of juicy cherries, wild flowers & earth	£250.00
Sassicaia Sassicaia DOC has an intense, deep ruby colour. The scent is elegant & complex with notes of red fruits	£305.00
Solaia An intense ruby red in colour, at times impenetrably so, the Solaia shows intensely warm aromas which reflect the climate of the season while maintaining a delicate freshness as well	£390.00
Ornellaia The cuvée brings together the best terroirs of Tuscany & combines the Mediterranean expression of opulence & generosity with structure & complexity	£415.00

Please ask your waiter for our latest cocktail menu.

All prices include VAT of the current rate.

Our dishes may contain nuts or nut traces. Party Bookings: Our restaurants are ideal for any occasion, we welcome parties & we will be pleased to discuss with you any requirements you may have.

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San CARLO

OUR RESTAURANTS

San
CARLO

2 Regent Street St James's, London, SW1Y 4LR
40-42 King Street West, Manchester, M3 2WY
6 - 7 South Parade, Leeds, LS1 5QX
41 Castle Street, Liverpool L2 9SH
38-40 Granby Street, Leicester, LE1 1DE
44 Corn Street, Bristol, BS1 1HQ
4 Temple Street, Birmingham, B2 5BN


San
CARLO
FIORENTINA
BAR | RISTORANTE | ITALIANO

Marriott Hotel, Hale Road, Hale Barns,
Cheshire, WA15 8XW

San
CARLO
bottega
CHAMPAGNE BAR | RISTORANTE | CAFFÈ | CICCETTI

Selfridges, Exchange Square, Second floor,
Manchester, M3 1BD

Signor Sassi
RISTORANTE ITALIANO

Knightsbridge Green, London, SW1X 7QL
Bangkok 991, Siam Paragon Shopping Centre, Thailand

OPENING SOON:

Doha, Alhazm Mall, Al Markhiya St. Qatar
Riyadh, Prince Abdulaziz, Ibn Musaid Ibn Jalawi St. KSA


FLYING PIZZA
EST. 1974

60 Street Lane, Roundhay, Leeds, LS8 2DQ

alto

by CARLO
• rooftop ristorante •
all-day alfresco bar and dining

The Rooftop, Selfridges, London, W1A 1AB

San
CARLO
CHAMPAGNE BAR

Accessories Hall, Lower Level, Selfridges,
Trafford Centre, Manchester, M17 8DA

Fumo
BAR | CICCETTI | RISTORANTE

1 St Peter's Square, Manchester, M1 5AN
1 Waterloo Street, Birmingham, B2 5PG
Selfridges, Level 4, Bullring, Birmingham, B5 4BP
37 St Martins Lane, London, WC2N 4ER

San
CARLO
CICCETTI
BAR | RISTORANTE | CAFFÈ | CICCETTI

House of Fraser, King Street West, Manchester, M3 2QG
215 Piccadilly, London, W1J 9HL

Covent Garden, 30 Wellington St, London, WC2E 7BD
Cicchetti Doha, Qatar Shoumouhk Towers, Doha, Qatar
Cicchetti Riyadh, Prince Abdulaziz, Ibn Musaid Ibn Jalawi St. KSA

San
CARLO
GRANCAFE
CAFE • BAR • PATISSERIE

Selfridges, Exchange Square, Lower ground floor,
Manchester, M3 1BD
Selfridges, Level 1, Bullring, Birmingham, B5 4BP