

**Mixed Italian
Olives with Herbs**
£4.65

Bruschetta al Pomodoro
*Sicilian Pachino tomatoes, basil,
olive oil, toasted Altamura bread*
£6.70

**Artisan
Bread Basket**
£4.40



ANTIPASTI

Vitello Tonnato
*classic cold sliced veal with
tuna mayonnaise & capers*
£12.30

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
(min 2 people)*
£13.35pp

Tricolore Salad
*avocado, tomato &
buffalo mozzarella*
£12.30

Beef Carpaccio
*very thinly sliced raw beef,
home baked ricotta cheese,
pomegranate dressing & hazelnuts*
£13.40

Cozze
*fresh mussels in white wine, garlic,
lemon & parsley OR a spicy tomato
sauce with chilli & garlic*
£13.15

Gamberoni Salsa Piccante
*mediterranean prawns served
with tomato & chilli sauce*
£17.00

Parmigiana al Forno
*classic Sicilian baked sliced
aubergine with parmesan
cheese & tomato sauce*
£13.30

Avocado Bernardo
*avocado with lobster, scampi &
prawns with Marie rose sauce*
£17.45

Asparagi Dorati
*fresh asparagus, gratinated
cheese & fresh black truffle*
£15.40

Calamari Fritti
*deep fried squid
with fresh chilli*
£13.30

Fritto Misto
*deep fried squid, prawns, scallops,
fish goujons & garlic mayo (min 2 people)*
£13.95pp

Burrata Pugliese
*finest Burrata from Puglia with
grilled San Marzano tomatoes*
£13.95

Smoked Salmon
*Scottish smoked salmon
with red onions & capers*
£15.40

Cozze & Vongole
*fresh mussels, clams, cherry tomatoes,
garlic, rosemary & parsley*
£15.15

Culatello
*the best of Italian ham, served
with fried pecorino cheese and
mustard from Cremona*
£15.40

Mozzarella di Bufala
*served with roasted squash, Altamura bread
croutons, pumpkin seeds & black truffle honey*
£12.90

Arancini al Tartufo
rice balls with truffle & parmesan
£11.30

Mozzarella in Carozza
*mozzarella in fried
bread with pesto*
£10.25

**Yellowfin Tuna
Tartare & Avocado**
£13.95

ZUPPE

Classic Minestrone
homemade vegetable soup
£9.25

Zuppa di Pesce
*classic shellfish cooked in tomato &
white wine served with Altamura
crostini*
£17.25

Pasta e Fagioli
borlotti beans & pasta soup
£9.80

Zuppa di Aragosta
mediterranean lobster soup
£15.35

“Great food and great service
from a true Italian”

PASTA E RISOTTI

Spaghetti Carbonara*pancetta, egg yolk & parmesan cheese***£10.00 / £16.70****Penne Arrabiata***short tubes of pasta in a spicy tomato sauce with chilli & garlic***£8.25 / £14.40****Trofie al Pesto***fresh pasta with homemade pesto sauce***£16.20****Tagliolini con Granchio***very thin egg pasta with hand-picked Cornish crab, sweet Sicilian cherry tomatoes, saffron & a touch of cream***£18.55****Classic Beef Lasagna***fresh layers of pasta with slow cooked Bolognese sauce baked with béchamel, mozzarella & parmesan***£17.25****Risotto all'Aragosta***lobster risotto***£31.15****Spaghetti al Pesce***shellfish, garlic, Sicilian tomato & chilli***£20.30****Tagliolino Mazara San Carlo***a true taste of Sicily, with red prawns from Mazara del Vallo with special tagliolini Cipriani***£18.65****Fettuccine Alfredo***the original recipe for this fettuccine pasta, imported from Rome, tossed with butter, cream & parmesan cheese A unique experience***£9.50 / £15.70****Ravioli Zucca***handmade ravioli filled with pumpkin & served with a Gorgonzola cheese & saffron sauce***£16.00****Penne Romanoff***The personal chef of the last Russian Czar, Nicholas II, escaped to Italy before the Bolshevik revolution in 1918.**In Italy, he created a pasta dish which combined the culinary flavours of Imperial Russia and Italy.**Salmon with a touch of tomato & cream, flambé in vodka (min 2 people)***£18.25pp****Black Ravioli***handmade ravioli filled with mascarpone cheese & crab, served with fresh clams & white wine***£19.10****Spaghetti alle Vongole Veraci***baby clams, cherry tomato & garlic***£19.70****Gnocchi Ripieni***potato dumpling filled with black truffle & served with a pecorino cheese fondue & honey***£18.05****Tagliatelle Bolognese***classic recipe from Bologna with a slow cooked beef ragu***£10.00 / £16.70****Pasta alla Norma***the most popular pasta dish in southern Italy, with aubergine, tomato, basil & garlic & pecorino cheese***£16.20****Spaghetti Cacio e Pepe***traditional Roman dish with Cacio cheese & black pepper.***£9.50 / £15.70****Risotto San Carlo***risotto with porcini mushrooms & parma ham***£18.55****Ravioli Lobster***handmade ravioli in rich tomato & lobster sauce***£18.55****Mafalde con Ragu' di Cinghiale***fresh pasta with wild boar ragu & ricotta cheese***£16.45****Ravioli Tartufo***handmade pecorino and truffle ravioli in a creamy truffle sauce***£23.80****Spaghettoni Lobster***our famous spaghetti lobster from our sister restaurant Signor Sassi in Knightsbridge***£30.90**

CARNE

Pollastrino Diavola*baby chicken, grilled with rosemary, chilli & garlic (Allow 20 mins for cooking)***£20.55****Suprema di Pollo San Carlo***corn fed breast of chicken with white wine, mushrooms, cream sauce & asparagus***£19.10****Filetto al Pepe Verde***9oz fillet steak served with creamy brandy & green pepper corn sauce***£32.45****Scaloppine Josellina***veal cooked in cream with mustard seeds & chopped mushrooms***£21.60****Abbacchio Ligure***baked rack of lamb, with red wine & rosemary jus served on truffle mashed potato***£27.30****Tornado Rossini***9oz fillet steak on a crouton base, paté & Madeira jus***£34.95****Vitello Nodino***veal chop with glazed shallots & thyme***£28.35****Scaloppine alla Parmigiana***veal topped with cheese, parma ham & tomato sauce***£21.60****Costata Reale Milanese***flattened best end of veal in breadcrumbs on the bone***£28.35****Saltimbocca alla Romana***sliced veal with ham, cooked in white wine, butter & sage***£21.60****Scaloppine al Limone***tuscan veal cooked with butter & lemon sauce***£20.10****Ossobuco alla Milanese***traditional dish from Lombardy, veal knuckle slow cooked & served with saffron risotto***£25.65**

FROM THE GRILL

9oz Kobe Beef*Wagyu beef is the meat from a truly extraordinary breed of cattle from the original kobe of Japan.**The meat is heavily mabled which gives it a deep succulent flavour and buttery texture. The beef is the most exclusive and expensive in the world***£62.85****Filetto alla Griglia***28 days hung fillet of beef, served with béarnaise sauce***£30.85****Agnello***grilled lamb cutlets with rosemary & thyme***£25.70****10oz Ribeye***served with béarnaise sauce***£26.30**

CONTORNI

French Beans*tossed in butter & shallots***£4.65****Longstem Broccoli***sautéed in chilli & garlic***£5.15****French Fries £3.75****With Truffle & Parmesan £5.15****Sautéed Baby****New Potatoes***with rosemary & onions***£4.65****Spinach Sauté***with garlic, chilli & Worcestershire sauce***£4.85****Mashed Potato***with black truffle***£5.15****Piselli e Pancetta***peas with onion & bacon***£5.15****Rocket & Parmesan Salad****£5.70****Zucchini Fritte***fried courgettes***£5.15****Mixed Baby Leaf Salad****£5.15**

PLANT BASED

Avocado*served with caponata vegetables & capers***£11.30****Grilled Artichokes***with mint sauce***£8.20****Spaghetti Puttanesca***with olives, capers & a rich tomato sauce***£10.85****Glazed Portobello Mushrooms***with guacamole sauce***£11.30****Ravioli con Salvia***handmade ravioli filled with pumpkin, olive oil, sage & vegan Parmesan***£13.35****“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