



To Share

San Carlo Antipasto
Start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the regional tastes of Italy
£11.95 pp (Minimum 2 people)

Frittura di Pesce Portofino
Deep fried calamari, prawns, scampi & scallops served with tartar & garlic chilli mayonnaise
£12.50 pp (Minimum 2 people)

Minestrone al Soffritto
Classic Italian vegetable soup
£6.95

Buffalo Mozzarella
With smoked aubergine, marinated in extra virgin olive oil, garlic & chilli
£9.95

Costine di Maiale Orientale
Barbecue ribs in our special San Carlo sauce
£9.50

CARPACCIO & TARTARE

Beef Carpaccio
Very thin sliced raw Aberdeen fillet of beef with mustard dressing, parmesan cheese & rocket
£11.95

Tuna Tartare
Sashimi grade tuna mixed with olive oil, mustard, lemon juice, wild rocket
£13.95

Tagliatelle Bolognese
Original Bologna recipe with slow cooked beef ragu
st £8.50
mc £13.95

Rigatoni alla Norma
The most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese
st £8.50
mc £13.50

Zitoni Toscanini
Long pasta tubes, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & Tuscan pecorino
£13.95

Spaghetti Carbonara
Pancetta, egg yolk, parmesan cheese & cream
st £8.50
mc £13.95

Spaghetti Shellfish
With venus clams, mussels, prawns, garlic & tomato
£17.95

Lasagne Emiliane
Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & parmesan cheese
st £8.50
mc £13.75

Spaghetti Vongole
Classic spaghetti with baby clams, garlic, chilli & a touch of tomato
£16.95

CARNE

Pollo Milanese
Flattened breast of chicken in breadcrumbs pan-fried, served with rocket & datterino tomato
£18.50

Suprema di Pollo Principessa
Pan fried breast of chicken with white wine, mushrooms & cream sauce, garnished with asparagus
£18.95

Classic Saltimbocca alla Romana
Sliced Tuscan veal with ham, cooked in white wine, sage & butter
£19.95

Scaloppine Signor Sassi
Tuscan veal cooked in cream, brandy, mustard seeds & chopped mushrooms
£19.95

Scaloppa alla Milanese
Tuscan veal escalope in breadcrumbs, pan fried in olive oil
£20.95

“Great food and great service from a true Italian”

Arancini £7.95
Fried rice balls with truffle & parmesan to share with your meal

This is a slightly reduced menu for reopening. If your favourite is missing please ask your waiter and we may be able to make it for you.

ANTIPASTI

Gamberoni Luciana
Tiger prawns with garlic, chilli, tomato & a touch of cream & Altamura bread
£11.95

Cozze all Arrabbiata or Mariniere
Fresh mussels in a spicy tomato sauce with chilli & garlic OR white wine, shallots, cream & parsley
£8.90

Gamberoni alla Diavola
Tiger prawns sautéed with garlic, fresh chilli, white wine & Altamura bread
£11.95

Mozzarella in Carrozza
Popular in Southern Italy, fried mozzarella in bread with a garlic & tomato sauce
£8.50

Calamari Fritti
Deep fried squid with fresh chilli & tartar sauce
£9.50

Avocado Salad
Avocado with vine tomatoes & red onion in a balsamic & pomegranate dressing
£8.95

BRUSCHETTE E PANE

Selection of Italian bread £4.50

Bruschetta Romana
Toasted Altamura bread with chopped Sicilian Pachino tomatoes, garlic & olive oil
£6.95

Bruschetta del Duca
Toasted Altamura bread with Calabrian ground 'Nduja sausage & buffalo mozzarella
£7.50

PASTA

Gluten free pasta is available upon request

GRAN PASTA
In Italy, we always share huge plates of pasta (minimum 2 people)

Spaghetti Frutti di Mare
Classic shellfish pasta with clams, mussels, prawns, garlic & tomato covered in pizza dough & oven baked
£17.95 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
£15.95 pp

Penne Arrabbiata
Short tubes of pasta in a spicy tomato sauce with chilli & garlic
st £7.95
mc £10.95

Spaghetti Gamberoni Piccanti
Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato
£16.95

Tortellini panna e prosciutto
Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & parmesan cheese
£13.95

Insalata Tricolore
Avocado, beef tomato & mozzarella di bufala
st £8.95
mc £13.50

Melanzane al Forno
Baked layers of Sicilian aubergine, with parmesan cheese & tomato
st £8.95
mc £13.95

Gamberoni Fritti
Tempura prawns dressed with a spicy mayonnaise
£9.90

Funghi Piemontese
Mixed mushrooms in garlic & parsley butter in a filo pastry basket
£8.95

Burrata (a special mozzarella) with Parma ham & marinated black truffle
£11.95

Capesante al Forno
Roasted scallops with olive oil, garlic, chilli topped with breadcrumbs
£12.95

Avocado Bernardo
Avocado with prawns, scampi, a morsel of lobster served with Marie rose sauce
£12.50

Focaccia
Flatbread with sea salt, olive oil & rosemary
£5.50

Garlic Bread
Flatbread with garlic & sea salt
£5.50

Garlic Bread with Tomato £6.25
Garlic Bread with Cheese £6.95
Garlic Bread with Tomato & Cheese £7.50

Tagliolini Lobster
San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream
£28.50

Risotto Lobster
(with black truffle add £3.00)
£28.50

Risotto San Carlo
Carnaroli rice with porcini mushrooms, cream & white wine wrapped in parma ham
£15.95

Penne Pollo e Gamberetti
Penne pasta in a creamy sauce with chicken, baby prawns & parsley
£14.95

Ravioli Lobster
Ravioli stuffed with lobster & crab meat in a light creamy & pink peppercorn sauce
st £10.95
mc £16.95

Ravioli Tartufo
Handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with fresh truffle
st £10.95
mc £16.95

Strozzapreti e Polpette
Slow cooked beef meatballs in tomato sauce served with Strozzapreti pasta
st £9.50
mc £14.50

SAN CARLO GRILL

Agnello
Grilled lamb cutlets with rosemary & thyme
£21.95

Ribeye Steak
aged 28 Days, served with garlic butter or bearnaise sauce
£23.75

Sirloin Steak
aged 28 days, served with garlic butter or bearnaise sauce
£21.95

Pollo e Rosmarino
Flattened breast of chicken, grilled with rosemary
£18.50

The Great San Carlo Mixed Grill
Steak, lamb cutlets, chicken breast & Tuscan sausage. Charcoal grilled
£24.95

Colchester Rock Oysters
Served with shallots in red wine vinegar & tobasco
Six - £12.00
Nine - £18.00

PIZZA

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

Pizza Margherita
Tomato, buffalo mozzarella & oregano
£11.50

Pizza Prosciutto e Funghi
Tomato, buffalo mozzarella, ham & mushrooms
£12.85

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 Tonno
With tomato, mozzarella, tuna, onions & olives
£13.95

Pizza Pollo e Rosmarino
Tomato, buffalo mozzarella, chicken, mushrooms & rosemary
£12.65

Pizza Tartufo
Buffalo mozzarella, porcini mushroom & black truffle
£14.50

Pizza Quattro Stagioni
Tomato, buffalo mozzarella, mushrooms, artichokes & sweet peppers
£12.45

Pizza Burrata
Burrata, tomato, fresh pachino tomatoes, & basil
£12.65

Pizza Fiorentina
Mozzarella, tomato, spinach & egg
£13.50

Calzone Pollo
Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce
£14.50

Calzone Salsiccia Piccante
Folded pizza with spicy sausage, tomato, mozzarella & chilli
£14.50

Extra toppings from Black truffle £1.90
£3.00

CONTORNI

Chargrilled Avocado £4.95
With vinaigrette, chilli & rock salt

Sautéed Spinach £4.50
With garlic, chilli & Worcestershire sauce

French Beans £4.50
With shallots & butter

French Fries £4.00

Petit Pois £4.50
With onions, pancetta & a touch of cream

Zucchini Fritte £4.95
Fried courgettes

Sautéed Potatoes £4.50
With bacon, onion & rosemary

Portobello Mushroom £4.90
Grilled & served with balsamic dressing & rocket

Rocket & Parmesan Salad £4.50

Sicilian Tomato & Onion Salad £4.50

Mixed Salad £4.20

Big Steaks to Share

Bone in Rib-eye
30oz chargrilled rib-eye served with Italian broccoli
£49.90

Bistecca Fiorentina (For 2)
35oz Tuscan style T-bone cooked on our Robata grill
£54.95

Steak & Lobster (For 2)
8oz dry aged fillet & whole native lobster served with zucchini fritte
£65.00

Fillet Steak 8oz
aged 28 days, served with garlic butter or bearnaise sauce
£28.95

Tagliata Di Filetto Di Manzo
San Carlo special fillet steak sliced & served with fresh Italian dressing
£28.95

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APERITIVI

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

PROSECCO & CHAMPAGNE

	flute	btl
Prosecco Balbinot	£7.95	£35.95
Rosé Spumante	£8.50	£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

HALF BOTTLES

BIANCHI	ROSSI
Frascati Superiore £14.25 Dry, fresh & fruity	Valpolicella Classico £16.75 Intense, velvety & well structured.
Pinot Grigio £20.25 Delightfully dry & full of flavour with a smooth texture	Barolo £29.50 Full-bodied, warm & dry with a touch of oak on the finish
Chablis £28.00 A well balanced wine with a mineral, chalky & flinty backbone	Amarone £34.50 One of Veneto's most famous & prestigious wines.

FRENCH WHITE

Sancerre £41.50 Vibrantly aromatic, opulent on the nose & palate, stylish & dry on the finish	
Chablis Premier Cru £49.50 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	
Pinot Grigio Rosé £31.00 Full body delicate rosé petal aroma with fruit & tender softness	
Rosé Costaripa Rosamara £43.50 Very light colour of blossoming rose petal, bouquet of spring flowers, balanced and full	

FROM BRUNO VESPA

A SMALL VINEYARD IN PUGLIA

Bianco di Vespa £34.00 White wine from a small vineyard in Puglia	
Il Bruno dei Vespa Rosso £36.00 An IGP Puglia red that can elegantly accompany daily meals of all kinds	
Il Rosso dei Vespa Salento £46.25 Harmonious & fresh, which reflects the Pugliese nature on our tables	
Raccontami Primitivo di Manduria DOC £62.00 Full bodied, aged 12 months in Never Barriques & Troncais	

FINE ITALIAN WINES

Tignanello Rosso Toscana IGT £180.00 Fantastic aromas of dark berries and wood. Full body, polished tannins and bright acidity with great depth	
Amarone Classico Bertani £210.00 The wine is a deep garnet red colour. The classical cherry flavours are immediately perceptible to the nose	
Amarone Campolongo £265.00 A superb Amarone from a renowned historic vineyard with a history dating back to the 12th century	
Brunello di Montalcino Biondi Santi £250.00 Aromatic, offering scents of juicy cherries, wild flowers & earth	
Sassicaia £320.00 Sassicaia DOC has an intense, deep ruby colour. The scent is elegant & complex with notes of red fruits	
Solaia £400.00 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	
Ornellaia £420.00 The cuvée brings together the best terroirs of Tuscany & combines the Mediterranean expression of opulence & generosity with structure & complexity	

EXCLUSIVE HOUSE WINES BY THE GLASS

Specially imported for San Carlo restaurants

BIANCHI	175ml	250ml
Remigio Chardonnay	£5.65	£8.00
Pinot Grigio	£6.30	£8.90
Grillo Bianco	£6.40	£9.00
Chardonnay	£6.90	£9.70
Sauvignon Friuli	£7.25	£10.50
Vermentino	£8.50	£12.00
Colomba Platino	£9.70	£13.70
Gavi dei Commune di Gavi DOCG	£9.95	£14.00
Pinot Grigio Rosé	£7.50	£10.50

ITALIAN WHITE

Remigio Chardonnay, Piemonte £22.90 Especially selected for San Carlo	
Grillo Bianco £26.90 A wine with charm & finesse, full bodied but delicate, rose petal aroma. The palate has fruit acidity & structure	
Frascati £27.50 Bright, straw yellow colour. Apple bouquet with good fresh acidity.	
Pinot Grigio £26.50 Delicately fruity, full and refined. Lightly elegant	
Soave Classico £27.95 Brilliant intense yellow, yet light and fresh. From Veneto	
Sauvignon Friuli £29.95 Single vineyard north of Venice. Fragrant fresh white bursting with flavours of tropical fruit	
Chardonnay £29.00 Aromas of apple and elderflower, delicately dry with fine balance and harmony	
Verdicchio Classico Castelli di Jesi DOC £29.20 Dry, full concentrated style with honey dew melon aroma	
Pinot Grigio Santa Margherita £36.70 Delightfully dry & full of flavour with a smooth texture	
Vermentino £34.50 The nose is delicate & floral, dominated by fruity notes that emerge from a complex aromatic weave	
Langhe DOC Chardonnay - Vigneto Morino £36.55 Intense colour of straw yellow. Offers an ample & intense palate of a long honey richness & a smooth vanilla finish, Carlo's favourite Chardonnay	

ITALIAN RED

Remigio Rosso, Piemonte £22.90 Especially selected for San Carlo	
Nero D'Avola £25.50 Forest fruit flavours, a hint of spice and soft round tannins	
Cabernet £27.50 An intense ruby red wine with a characteristic herbaceous flavour when young	
Primitivo £26.00 Fruity bouquet with an abundance of berries and plums	
Merlot Grave del Friuli DOC £30.90 Nicely tannic with a smooth finish, easy drinking	
Montepuciano D'abruzzo Riparosso £32.00 Red fruit notes, full bodied, deep, ripe & round with a final note of liquorice	
Valpolicella Classico DOC £33.00 Pleasantly fruity & smooth with a hint of spice	
Chianti Classico DOCG Dievole £38.50 Well balanced flavour with an aroma of ripe fruit	
Sasseo Primitivo del Salento £36.00 Pleasantly fruity & smooth with a hint of spice	

ROSSI	125ml	175ml	250ml
Remigio Rosso		£5.65	£8.00
Nero D'Avola		£5.95	£8.50
Primitivo		£6.00	£8.90
Cabernet		£6.50	£9.20
Merlot		£7.20	£10.30
Barbera D'Alba	£7.50	£10.25	£14.25
Barolo	£9.50	£13.00	£19.00
Amarone	£10.50	£13.50	£19.90

Sauvignon - Alto Adige £39.75 100% 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	
Falanghina Tenuta Cavalier Pepe £36.50 Fruity notes and intense nose, good acidity with taste of green apple and banana	
Pomino Bianco DOC £41.50 Floral notes with apple, pear & citrus. Fresh & full in flavour	
Colomba Platino IGT £41.00 One of the most renowned Sicilian white wines, delicate & fruity	
Gavi del Comune di Gavi DOCG £42.00 Renowned dry white, made in Piedmont in the North-West of Italy	
Lugana Santa Sofia £43.50 Delicate bouquet with parfum of white almond & golden apple. Savoury & fresh tasting	
Rapitala Gran Gru £55.00 One of the best Sicilian white wines, well structured intense but smooth. Fruity & delicate to the palate	
Piodilei Chardonnay IGT Pio Cesare £66.50 Single vineyard Chardonnay from Piemonte with notes of banana, melon, aniseed & mint. Elegant & mature	
Pomino DOC Benefizio Frescobaldi £71.00 Tuscan Chardonnay with high notes of pineapple & lemon zest,& vanilla	
Cervaro Della Sala "Antinori" £105.00 Very ripe full bodied, buttery Chardonnay fruit, is underpinned by generous amount of toasted oak	

Ripasso della Valpolicella DOC £38.50 Fine & subtle, plum & berry flavours: bright & fruity	
Barbera d'Alba £42.50 100% Barbera grapes, ruby red with crimson reflections, harmonious & long lasting with hints of blackberry	
Barbera D'Asti £48.50 Soft and full, ripe blackberry and cherry flavours with smooth tannins	
Cannonau Riserva Sella Mosca Di Sardegna DOC £42.00 Suprisingly elegant & generous. Earthy aromas and dark berry fruit flavours	
Lago di Corbara - Castello di Corbara £48.50 Sangiovese, Merlot, Cabernet Sauvignon, presence of Montepulciano, intense ruby colour with a bouquet of ripe fruit	
Chianti Classico Riserva Ruffino £49.50 Brilliant deep ruby red colour with an intense bouquet	
Barolo DOCG £56.00 Superbly dry & smooth with a pleasant oakiness	
Amarone classico La Colombaia £61.50 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	
Syrah Principe di Butera £38.00 Full bouquet & persistent with appealing notes of cherries, red fruits & sweet spices	
Chianti Ruffino Oro £67.00 Distinctive Tuscan bouquet offers notes of violet, cherry & plum. Full bodied & well balanced	

Brunello di Montalcino DOCG £71.50 Superb, noble & wonderfully smooth with hints of 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	
Barolo la Corda della Briccolina DOCG £80.00 Single vineyard Barolo aged in barrique	

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