

## ANTIPASTI

### 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  
£10.50 pp (Minimum 2 people)

#### Frittura di Pesce Portofino

Deep fried calamari, prawns, scampi & scallops served with tartar & garlic chilli mayonnaise  
£11.50 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  
£8.90

**Gamberoni Luciana**  
Tiger prawns with garlic, chilli, tomato & a touch of cream & Altamura bread  
£10.95

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

**Gamberoni alla Diavola**  
Tiger prawns sautéed with garlic, fresh chilli, white wine & Altamura bread  
£10.95

**Mozzarella in Carozza**  
Popular in Southern Italy, fried mozzarella in bread with a garlic & tomato sauce  
£8.20

**Calamari Fritti**  
Deep fried squid with fresh chilli & tartar sauce  
£8.70

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

**Insalata Tricolore**  
Avocado, beef tomato & mozzarella di bufala  
st £8.50  
mc £12.95

**Melanzane al Forno**  
Baked layers of Sicilian aubergine, with parmesan cheese & tomato  
st £8.80  
mc £12.95

**Funghi Piemontese**  
Mixed mushrooms in garlic & parsley butter in a filo pastry basket  
£7.95

**Burrata** (a special mozzarella) with Parma ham & marinated black truffle  
£10.95

**Capesante al Forno**  
Roasted scallops with olive oil, garlic, chilli topped with breadcrumbs  
£11.75

**Avocado Bernardo**  
Avocado with prawns, scampi, a morsel of lobster served with Marie rose sauce  
£11.50

## 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

**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

## CARPACCIO & TARTARE

#### Beef Carpaccio

Very thin sliced raw Aberdeen fillet of beef with mustard dressing, parmesan cheese & rocket  
£10.95

#### Tuna Tartare

Sashimi grade tuna mixed with olive oil, mustard, lemon juice, wild rocket  
£10.95

## 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

#### Lasagne Emiliane

Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & parmesan cheese  
st £8.50  
mc £12.95

### 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  
£16.95 pp

**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

**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  
£26.50

**Risotto Lobster**  
(with black truffle add £3.00)  
£24.50

**Risotto San Carlo**  
Carnaroli rice with porcini 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

Extra toppings £1.90  
Black truffle £3.50

## CONTORNI

**Chargrilled Avocado** £4.95  
With vinaigrette, chilli & rock salt

**Sautéed Spinach** £4.50  
With garlic, chilli & Worcestershire sauce

**French Beans** £4.20  
With shallots & butter

**French Fries** £3.95

**Petit Pois** £4.20  
With onions, pancetta & a touch of cream

**Zucchini Fritte** £4.20  
Fried courgettes

**Sautéed Potatoes** £4.20  
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

## CARNE

#### Pollo Milanese

Flattened breast of chicken in breadcrumbs pan-fried, served with rocket & datterino tomato  
£17.95

#### Suprema di Pollo Principessa

Pan fried breast of chicken with white wine, mushrooms & cream sauce, garnished with asparagus  
£18.50

#### 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

#### Scaloppa alla Milanese

Tuscan veal escalope in breadcrumbs, pan fried in olive oil  
£18.95

#### Agnello Toscana

Lamb cutlets with Barolo red wine, rosemary and sunblushed tomato sauce  
£22.95

**Filetto al Tartufo**  
8oz fillet steak wrapped in Parma ham with creamy black truffle sauce  
£29.95

**Classic Steak Diane**  
8oz flattened fillet steak with brandy mustard & mushroom sauce  
£27.95

**Tournedo Rossini**  
8oz fillet steak, crouton based topped with paté & Madeira wine sauce  
£29.95

**Filetto al Pepe Verde**  
8oz fillet steak with a brandy & green peppercorn sauce  
£27.95

**Tuscan Fennel Sausage**  
Chargrilled sausage served with Italian broccoli  
£18.95

## SAN CARLO GRILL

**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

#### The Great San Carlo Mixed Grill

Steak, lamb cutlets, chicken breast & Tuscan sausage. Charcoal grilled  
£22.95

### Big Steaks to Share

**Bone in Rib-eye**  
14oz chargrilled rib-eye served with Italian broccoli  
£39.90

**Steak & Lobster (For 2)**  
9oz dry aged fillet & whole native lobster served with zucchini fritte  
£60.00

**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 & served with fresh Italian dressing  
£25.95

## APERITIVI

<b>San Carlo Bellini</b>	£8.90
<b>Rossini</b>	£8.90
<b>Aperol Spritz</b>	£9.50

## PROSECCO & CHAMPAGNE

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

## HALF BOTTLES

BIANCHI	ROSSI
<b>Frascati Superiore</b> £13.50 Dry, fresh & fruity	<b>Valpolicella Classico</b> £16.50 Intense, velvety & well structured.
<b>Pinot Grigio</b> £18.50 Delightfully dry & full of flavour with a smooth texture	<b>Barolo</b> £29.50 Full-bodied, warm & dry with a touch of oak on the finish
<b>Chablis</b> £26.00 A well balanced wine with a mineral, chalky & flinty backbone	<b>Amarone</b> £34.50 One of Veneto's most famous & prestigious wines.
	<b>Brunello di Montalcino</b> £38.00 Harmonious, fine & elegant.

## FRENCH WHITE

<b>Sancerre</b> £37.50 Vibrantly aromatic, opulent on the nose & palate, stylish & dry on the finish	
<b>Chablis Premier Cru</b> £45.00 A ripe Chablis with good weight & intensity. Green apple & pear emerges on the finish	

## ROSÉ

<b>Negramaro Spinelli dei Falcone Copertino</b> £27.20 Single vineyard from Puglia, outstanding berries & flowers on the nose, crisp & clean	
<b>Pinot Grigio Rosé</b> £29.50 Full body delicate rosé petal aroma with fruit & tender softness	
<b>Rosé Costaripa Rosamara</b> £39.50 Very light colour of blossoming rose petal, bouquet of spring flowers, balanced and full	

## FROM BRUNO VESPA

A SMALL VINEYARD IN PUGLIA

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

## FINE ITALIAN WINES

<b>Pinot Grigio Livio Felluga</b> £58.00 Interesting aroma of orange blossom, liquorice & white pepper.	
<b>Tignanello Rosso Toscana IGT</b> £175.00 Fantastic aromas of dark berries and wood. Full body, polished tannins and bright acidity with great depth	
<b>Amarone Classico Bertani</b> £205.00 The wine is a deep garnet red colour. The classical cherry flavours are immediately perceptible to the nose	
<b>Amarone Campolongo</b> £250.00 A superb Amarone from a renowned historic vineyard with a history dating back to the 12th century	
<b>Brunello di Montalcino Biondi Santi</b> £250.00 Aromatic, offering scents of juicy cherries, wild flowers & earth	
<b>Sassicaia</b> £305.00 Sassicaia DOC has an intense, deep ruby colour. The scent is elegant & complex with notes of red fruits	
<b>Solaia</b> £390.00 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	
<b>Ornellaia</b> £415.00 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	ROSSI	125ml	175ml	250ml
<b>Remigio Chardonnay</b>	£5.65	£8.00	<b>Remigio Rosso</b>	£5.65	£8.00	
<b>Pinot Grigio</b>	£6.30	£8.90	<b>Nero D'Avola</b>	£5.95	£8.40	
<b>Grillo Bianco</b>	£6.40	£9.00	<b>Cabernet</b>	£6.25	£8.80	
<b>Chardonnay</b>	£6.90	£9.70	<b>Chianti</b>	£7.00	£9.80	
<b>Sauvignon Friuli</b>	£7.25	£10.50	<b>Merlot</b>	£7.10	£9.90	
<b>Vermentino</b>	£8.50	£12.00	<b>Barbera D'Alba</b>	£7.50	£10.25	£14.25
<b>Colomba Platino</b>	£9.50	£13.40	<b>Barolo</b>	£9.50	£13.00	£18.50
<b>Gavi dei Commune di Gavi DOCG</b>	£9.95	£14.00	<b>Amarone</b>	£10.50	£13.50	£19.90
<b>Pinot Grigio Rosé</b>	£7.10	£9.90				

## ITALIAN WHITE

<b>Remigio Chardonnay, Piemonte</b> £22.90 Especially selected for San Carlo		<b>Sauvignon - Alto Adige</b> £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
<b>Grillo Bianco</b> £26.90 A wine with charm & finesse, full bodied but delicate, rose petal aroma. The palate has fruit acidity & structure		<b>Falanghina Mastroberardino</b> £36.50 Fresh & fruity with a hint of citrus & wild flowers
<b>Frascati</b> £25.30 Dry & fresh yet pleasantly fleshy & fruity		<b>Pomino Bianco DOC</b> £38.50 Floral notes with apple, pear & citrus. Fresh & full in flavour
<b>Pinot Grigio</b> £26.50 Delicately fruity, full and refined. Lightly elegant		<b>Colomba Platino IGT</b> £39.50 One of the most renowned Sicilian white wines, delicate & fruity
<b>Soave Classico</b> £27.95 Brilliant intense yellow, yet light and fresh. From Veneto		<b>Gavi del Comune di Gavi DOCG</b> £42.00 Renowned dry white, made in Piedmont in the North-West of Italy
<b>Sauvignon Friuli</b> £29.95 Single vineyard north of Venice. Fragrant fresh white bursting with flavours of tropical fruit		<b>Lugana Santa Sofia</b> £42.50 Delicate bouquet with parfum of white almond & golden apple. Savoury & fresh tasting
<b>Chardonnay</b> £28.00 Aromas of apple and elderflower, delicately dry with fine balance and harmony		<b>Rapitala Gran Gru</b> £49.75 One of the best Sicilian white wines, well structured intense but smooth. Fruity & delicate to the palate
<b>Verdicchio Classico Castelli di Jesi DOC</b> £29.20 Dry, full concentrated style with honey dew melon aroma		<b>Piodilei Chardonnay IGT Pio Cesare</b> £63.00 Single vineyard Chardonnay from Piemonte with notes of banana, melon, aniseed & mint. Elegant & mature
<b>Pinot Grigio Santa Margherita</b> £34.00 Delightfully dry & full of flavour with a smooth texture		<b>Pomino DOC Benefizio Frescobaldi</b> £69.00 Tuscan Chardonnay with high notes of pineapple & lemon zest, & vanilla
<b>Vermentino</b> £34.50 The nose is delicate & floral, dominated by fruity notes that emerge from a complex aromatic weave		<b>Cervaro Della Sala "Antinori"</b> £98.00 Very ripe full bodied, buttery Chardonnay fruit, is underpinned by generous amount of toasted oak
<b>Langhe DOC Chardonnay - Vigneto Morino</b> £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

<b>Remigio Rosso, Piemonte</b> £22.90 Especially selected for San Carlo		<b>Ripasso della Valpolicella DOC</b> £37.50 Fine & subtle, plum & berry flavours: bright & fruity
<b>Nero D'Avola</b> £26.50 Forest fruit flavours, a hint of spice and soft round tannins		<b>Barbera d'Alba</b> £42.50 100% Barbera grapes, ruby red with crimson reflections, harmonious & long lasting with hints of blackberry
<b>Cabernet</b> £25.00 Fruity rich & round smooth flavour of the South Puglian farmyards & sea breeze. Deep ripe fruit aroma		<b>Barbera D'Asti</b> £44.95 Soft and full, ripe blackberry and cherry flavours with smooth tannins
<b>Primitivo</b> £25.00 Fruity bouquet with an abundance of berries and plums		<b>Cannonau Riserva Sella Mosca Di Sardegna DOC</b> £39.60 Suprisingly elegant & generous. Earthy aromas and dark berry fruit flavours
<b>Merlot Grave del Friuli DOC</b> £29.50 Nicely tannic with a smooth finish, easy drinking		<b>Lago di Corbara - Castello di Corbara</b> £45.00 Sangiovese, Merlot, Cabernet Sauvignon, presence of Montepulciano, intense ruby colour with a bouquet of ripe fruit
<b>Montepuciano D'abruzzo Riparosso</b> £32.00 Red fruit notes, full bodied, deep, ripe & round with a final note of liquorice		<b>Chianti Classico Riserva Ruffino</b> £45.00 Brilliant deep ruby red colour with an intense bouquet
<b>Valpolicella Classico DOC</b> £30.50 Pleasantly fruity & smooth with a hint of spice		<b>Barolo DOCG</b> £54.80 Superbly dry & smooth with a pleasant oakiness
<b>Chianti Classico DCG Dievole</b> £29.00 Well balanced flavour with an aroma of ripe fruit		<b>Amarone classico La Colombaia</b> £59.50 Copious black fruit aromas with notes of balsamic, baking spice & vanilla, bushels of warm cherry flavour
<b>Sasseo Primitivo del Salento</b> £34.00 Pleasantly fruity & smooth with a hint of spice		

## SPECIALLY SELECTED BY SAN CARLO

<b>Mon Plaisir de Montresor</b> £36.30 Rich, smooth wine with delicate spice & a generous, juicy fruity flavour		<b>Brunello di Montalcino DOCG</b> £71.50 Superb, noble & wonderfully smooth with hints of spices
<b>Syrah Principe di Butera</b> £33.00 Full bouquet & persistent with appealing notes of cherries, red fruits & sweet spices		<b>Amarone Classico della Valpolicella Montresor</b> £72.50 With a hint of coffee, chestnuts, sweet blackberry, plums on the palate. Subtle taste, rich in texture
<b>Chianti Ruffino Oro</b> £67.00 Distinctive Tuscan bouquet offers notes of violet, cherry & plum. Full bodied & well balanced		<b>Barolo la Corda della Briccolina DCG</b> £78.90 Single vineyard Barolo aged in barrique

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 service charge of 10% will be added to your bill.