

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

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

ANTIPASTI

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 Carrozza

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

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, 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

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
£24.50

Risotto Lobster

(with black truffle add £3.00)
£24.50

Risotto San Carlo

Carnaroli rice with porcini mushrooms & black truffle
£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

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
£34.95

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

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

PROSECCO & CHAMPAGNE

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

HALF BOTTLES

BIANCHI	ROSSI
Frascati Superiore £13.50 Dry, fresh & fruity	Valpolicella Classico £16.50 Intense, velvety & well structured.
Pinot Grigio £18.50 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 £26.00 A well balanced wine with a mineral, chalky & flinty backbone	Amarone £34.50 One of Veneto's most famous & prestigious wines.
	Brunello di Montalcino £38.00 Harmonious, fine & elegant.

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	
Pinot Grigio Rosé £29.50 Full body delicate rosé petal aroma with fruit & tender softness	
Rosé Costaripa Rosamara £39.50 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 £33.00 White wine from a small vineyard in Puglia	
Il Bruno dei Vespa Rosso £32.50 An IGP Puglia red that can elegantly accompany daily meals of all kinds	
Il Rosso dei Vespa Salento £41.00 Harmonious & fresh, which reflects the Pugliese nature on our tables	
Raccontami Primitivo di Manduria DOC £57.50 Full bodied, aged 12 months in Never Barriques & Troncais	

FINE ITALIAN WINES

Pinot Grigio Livio Felluga £58.00 Interesting aroma of orange blossom, liquorice & white pepper.	
Tignanello Rosso Toscana IGT £175.00 Fantastic aromas of dark berries and wood. Full body, polished tannins and bright acidity with great depth	
Amarone Classico Bertani £205.00 The wine is a deep garnet red colour. The classical cherry flavours are immediately perceptible to the nose	
Amarone Campolongo £250.00 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 £305.00 Sassicaia DOC has an intense, deep ruby colour. The scent is elegant & complex with notes of red fruits	
Solaia £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	
Ornellaia £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
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				

ITALIAN WHITE

Remigio Chardonnay, Piemonte £22.90 Especially selected for San Carlo	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
Grillo Bianco £26.90 A wine with charm & finesse, full bodied but delicate, rose petal aroma. The palate has fruit acidity & structure	Falanghina Mastroberardino £36.50 Fresh & fruity with a hint of citrus & wild flowers
Frascati £25.30 Dry & fresh yet pleasantly fleshy & fruity	Pomino Bianco DOC £38.50 Floral notes with apple, pear & citrus. Fresh & full in flavour
Pinot Grigio £26.50 Delicately fruity, full and refined. Lightly elegant	Colomba Platino IGT £39.50 One of the most renowned Sicilian white wines, delicate & fruity
Soave Classico £27.95 Brilliant intense yellow, yet light and fresh. From Veneto	Gavi del Comune di Gavi DOCG £42.00 Renowned dry white, made in Piedmont in the North-West of Italy
Sauvignon Friuli £29.95 Single vineyard north of Venice. Fragrant fresh white bursting with flavours of tropical fruit	Lugana Santa Sofia £42.50 Delicate bouquet with parfum of white almond & golden apple. Savoury & fresh tasting
Chardonnay £28.00 Aromas of apple and elderflower, delicately dry with fine balance and harmony	Rapitala Gran Gru £49.75 One of the best Sicilian white wines, well structured intense but smooth. Fruity & delicate to the palate
Verdicchio Classico Castelli di Jesi DOC £29.20 Dry, full concentrated style with honey dew melon aroma	Piodilei Chardonnay IGT Pio Cesare £63.00 Single vineyard Chardonnay from Piemonte with notes of banana, melon, aniseed & mint. Elegant & mature
Pinot Grigio Santa Margherita £34.00 Delightfully dry & full of flavour with a smooth texture	Pomino DOC Benefizio Frescobaldi £69.00 Tuscan Chardonnay with high notes of pineapple & lemon zest, & vanilla
Vermentino £34.50 The nose is delicate & floral, dominated by fruity notes that emerge from a complex aromatic weave	Cervaro Della Sala "Antinori" £98.00 Very ripe full bodied, buttery Chardonnay fruit, is underpinned by generous amount of toasted oak
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	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	Barolo DOCG £54.80 Superbly dry & smooth with a pleasant oakiness
Chianti Classico DOCG Dievole £29.00 Well balanced flavour with an aroma of ripe fruit	Amarone classico La Colombaia £59.50 Copious black fruit aromas with notes of balsamic, baking spice & vanilla, bushels of warm cherry flavour
Sasseo Primitivo del Salento £34.00 Pleasantly fruity & smooth with a hint of spice	

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

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.