

CHRISTMAS FAYRE LUNCH & DINNER

GAMBERONI LUCIANA

Prawns with garlic, chilli and tomato sauce with a touch of cream

RAVIOLI CON LOBSTER

Fresh handmade pasta filled with lobster served in a pink sauce

MOZZARELLA IN CARROZZA

Popular in Southern Italy, fried mozzarella in bread with a garlic & tomato sauce

SALMONE AFFUMICATO

Scottish smoked salmon served with chopped shallots & lemon

TUSCAN PATÉ

Chicken liver paté with Italian brandy, served with toast & chutney

PROSCIUTTO TANARA & MOZZARELLA

Finest parma ham with buffalo mozzarella, Sicilian sun blushed tomatoes & basil

PASTA E FAGIOLI

Homemade beans and vegetable soup, served with Tuscan toasted crouton

SUPREMA DI POLLO PRINCIPESSA

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

TACCHINO CON RIPENO DI CASTAGNE

Turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with Italian gravy

RAVIOLI TARTUFO

Handmade ravioli filled with pecorino cheese & truffle with a cream, parmesan & truffle sauce, topped with fresh black truffle

SEABASS SIGNOR SASSI

Pan fried seabass fillets in white wine and garlic, with seasonal winter mushrooms

SALMONE PEPE E GAMBERETTI

Fillet of salmon and Norwegian prawns cooked in a pink peppercorn sauce, with a touch of brandy

MEDAGLIONE AL PEPE (€3 Supplement per person per fillet)

Fillet of beef medallions pan fried in a green peppercorn sauce

MELANZANE ALLA PARMIGIANA

Layers of finely sliced aubergines with fresh tomato sauce, buffalo mozzarella cheese with fresh basil served on a bed of rocket salad topped with parmesan cheese

Selection of seasonal vegetables & rosemary potatoes

CHRISTMAS PUDDING

TORTA PISTACCHIO

San Carlo's famous Pistachio cake

TIRAMISU

The Italian classic made with savoiardi biscuits soaked in Marsala wine, coffee & mascarpone cheese

PANNACOTTA

Traditional Italian dessert made from fresh cream, served with fruit of the forest

PERA AL CHIANTI

Poached pear in red wine, served with homemade hazelnut ice cream

COFFEE

£33.95

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.

Discretionary 10% service charge to be added to all bills.

Should customers require wheelchair assistance please contact the restaurant prior to their visit.

CHRISTMAS DAY SPECIAL LUNCH

TAGLIOLINI CON ARAGOSTA

Special egg pasta from Venice cooked with lobster, brandy, cream & with a hint of tomato

AVOCADO BERNARDO

Avocado with lobster, scampi & prawns with marie rose sauce

SALMONE AFFUMICATO

Smoked salmon with thinly chopped white shallots, capers & lemon

CARPACCIO DI MANZO

Very thinly sliced fillet of beef with mustard dressing, parmesan cheese & rocket salad

TUSCAN PATÉ

Chicken liver paté with Italian brandy, served with toast & chutney

ZUPPA DI ARAGOSTA

Mediterranean lobster soup

CHAMPAGNE SORBET

TACCHINO CON RIPIENO DI CASTAGNE

Turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with Italian gravy

TOURNEDO ROSSINI

Classic fillet of beef cooked in madeira wine sauce topped with paté

PETTO DI POLLO GENOVESE

Breast of chicken sautéed in white wine & stilton cheese & garnished with radicchio

SCALOPPINE DI VITELLO ALLA CREMA

Escalope of veal served with white wine, mushrooms & cream sauce

MELANZANE ALLA PARMIGIANA

Layers of finely sliced aubergines with fresh tomato sauce, buffalo mozzarella cheese with fresh basil served on a bed of rocket salad topped with parmesan cheese

SEABASS SIGNOR SASSI

Pan fried seabass fillets in white wine and garlic, with seasonal winter mushrooms

AGNELLO TOSCANA

Rack of lamb with a herb crust, served with red wine sauce

RAVIOLI TARTUFO

Handmade ravioli filled with pecorino cheese & truffle with a cream, parmesan & truffle sauce, topped with fresh black truffle

Selection of seasonal vegetables & rosemary potatoes

CHOICE OF SWEETS OR CHRISTMAS PUDDING COFFEE & PETITFOURS

(children under 12 half price)

£74.95

NEW YEAR'S EVE

PROSCIUTTO E MELONE

Finest parma ham with sweet melon

SALMONE AFFUMICATO

Smoked salmon with thinly chopped white shallots, capers & lemon

MELANZANE ALLA PARMIGIANA

Layers of finely sliced aubergines with fresh tomato sauce, buffalo mozzarella cheese with fresh basil served on a bed of rocket salad topped with parmesan cheese

TAGLIOLINI CON ARAGOSTA

Special egg pasta from Venice cooked with lobster, brandy, cream & a hint of tomato

GAMBERONI SAN CARLO

Large king prawns sautéed in lemon juice, paprika, garlic & fresh parsley

PASTA E FAGIOLI

Homemade beans & vegetable soup, served with Tuscan toasted crouton

CHAMPAGNE SORBET

TOURNEDO ROSSINI

Classic fillet of beef cooked in madeira wine sauce topped with paté

CARRE'DI AGNELLO

Rack of lamb in breadcrumbs with fresh parsley, garlic & mixed herbs

SCALOPPINE DI VITELLO ALLA CREMA

Escalope of veal served with white wine, mushrooms & cream sauce

HALIBUT IN SALSAD'ARAGOSTA

Halibut in lobster sauce

SEABASS SIGNOR SASSI

Pan fried seabass fillets in white wine and garlic, with seasonal winter mushrooms

RAVIOLI TARTUFO

Handmade ravioli filled with pecorino cheese & truffle with a cream, parmesan & truffle sauce, topped with fresh black truffle

Vegetarian Options Available

Selection of seasonal vegetables & rosemary potatoes

CHOICE OF SWEETS OR CHRISTMAS PUDDING COFFEE & PETITFOURS

£59.50

 **LIVE MUSIC AT SELECTED RESTAURANTS**
Please call for more information



PARTIES OF 8 OR MORE DINING MUST SELECT FROM THIS CHRISTMAS MENU. THIS BOOKING FORM IS FOR CHRISTMAS FAYRE MENU ONLY NOT FOR THE A'LA CARTE MENU

Christmas and new year are very special times to celebrate with your friends and so to avoid disappointment make your reservations now. Please complete the booking form below and hand to the Manager together with your deposit.

Name

Address

Tel No No.of people

Date / / Time

Deposit £10.00 X = £



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SIGNED CONFIRMATION REQUIRED ON BOOKING

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A deposit of £10.00 per head is required with this booking form. (N.B. This cannot be refunded if you cancel your booking less than one week before the planned date. This also applies to members of parties not attending).

BOOKING NO.

PLEASE KEEP THIS RECEIPT SAFELY AS IT IS CONFIRMATION OF YOUR BOOKING AND MUST BE PRESENTED WHEN PAYING YOUR BILL SO THAT THE CORRECT DEPOSIT CAN BE DEDUCTED

Tel No No.of people

Date / / Time

Deposit

Manager

Date

WINNER OF THIRTY EIGHT PRESTIGIOUS AWARDS

San Carlo opened its doors in 1992 with the aim to provide the best Italian cuisine in the country, at a price everyone can afford. Run by Italian Directors and Staff, this modern authentic restaurant soon became a popular dining experience, offering exquisite food and wines, tempting lovers of fine food from far afield.

The success of San Carlo in Birmingham was soon repeated with the opening of restaurants in Bristol, Leicester, Manchester, Liverpool and our recent opening of our Leeds restaurant. Each one following the modern authentic setting, quality and ambiance of the first San Carlo.

San Carlo have won numerous awards and recognition from local and national media. Featured in Vogue, GQ Magazine and Tatler, is described as one of the best Italian Restaurants outside London, by leading connoisseur Lord Bradford.

As Christmas is a special time, San Carlo aim to provide excellent food with a festive atmosphere day and night.



BUON NATALE

PLEASE CALL TO RESERVE

San Carlo, 40-42 King Street West, Manchester M3 2WY

0161 834 6226

San Carlo, 41 Castle Street, Liverpool L2 9SH

0151 236 0073

San Carlo, 6-7 South Parade, Leeds LS1 5QX

0113 246 1500

Flying Pizza, 60 Street Lane, Leeds LS8 2DQ

0113 266 6501

San Carlo, 44 Corn Street, Bristol BS1 1HQ

0117 922 6586

Fiorentina Manchester Airport, Marriott Hotel, Hale Road, Cheshire

0161 904 5043

San Carlo, 4 Temple Street, Birmingham B2 5BN

0121 633 0251

San Carlo, 38 Granby St, Leicester LE1 1DE

0116 251 9332



Menu
2019

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