

San
CARLO



MENU

SAN VALENTINO

CARPACCIO OF TUNA

Thinly sliced sashimi grade tuna with citrus and pink peppercorn dressing

TAGLIOLINI CON ARAGOSTA

A special egg pasta from Venice with lobster, brandy, cream and a hint of tomato

BURRATA POMODORO ☑

Traditional buttery mozzarella from Puglia with grilled San Marzano tomatoes

GAMBERONI SAN CARLO

Sicilian red prawns sautéed in lemon, garlic, chilli and paprika

PROSCIUTTO SAN DANIELE

San Daniele ham 24 months matured with Sicilian Pachino tomato crostini

SGROPPINO

Prosecco and lemon sorbet

TOURNEDO ROSSINI

Fillet of 28 days matured Angus beef with Madeira sauce topped with chicken liver paté

HALIBUT IN SALSA D'ARAGOSTA

North Pacific Halibut in lobster sauce

CARRE DI AGNELLO

Rack of Welsh lamb in breadcrumbs with fresh parsley, garlic, mixed herbs and Barolo sauce

GAMBERONI E CAPESANTE THERMIDOR

Giant Madagascan prawn with king scallops in classic thermidor sauce

RAVIOLI TARTUFO

Handmade pecorino filled ravioli with a black winter truffle, cream and parmesan sauce

CHOICE OF ITALIAN DESSERTS

COFFEE & PETIT FOURS

£55.00 per person

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Information on allergens available
on request from the Duty Manager

☑ Suitable for Vegetarians

Discretionary 10% Service charge to be added to all bills