

**San CARLO**

OUR RESTAURANTS

**San CARLO**

2 Regent Street St James's, London, SW1Y 4LR  
40-42 King Street West, Manchester, M3 2WY  
6 - 7 South Parade, Leeds, LS1 5QX  
41 Castle Street, Liverpool L2 9SH  
38-40 Granby Street, Leicester, LE1 1DE  
44 Corn Street, Bristol, BS1 1HQ  
4 Temple Street, Birmingham, B2 5BN

**San CARLO**  
FIORENTINA  
BAR | RISTORANTE | ITALIANO

Marriott Hotel, Hale Road, Hale Barns, Cheshire, WA15 8XW

**San CARLO**  
bottega  
CHAMPAGNE BAR | RISTORANTE | CAFE | CIOCCHETTI

Selfridges, Exchange Square, Second floor, Manchester, M3 1BD

**Signor Sassi**  
RISTORANTE ITALIANO

Knightsbridge Green, London, SW1X 7QL  
Bangkok 991, Siam Paragon Shopping Centre, Thailand

OPENING SOON:

Doha, Alhazm Mall, Al Markhiya St. Qatar  
Riyadh, Prince Abdulaziz, Ibn Musaid Ibn Jalawi St. KSA

**San CARLO**  
FLYING PIZZA  
EST. 1974

60 Street Lane, Roundhay, Leeds, LS8 2DQ

**alto**  
by CARLO  
• rooftop ristorante •  
all-day alfresco bar and dining

The Rooftop, Selfridges, London, W1A 1AB

**San CARLO**  
CHAMPAGNE BAR

Accessories Hall, Lower Level, Selfridges, Trafford Centre, Manchester, M17 8DA

**Fumo**  
BAR | CIOCCHETTI | RISTORANTE

1 St Peter's Square, Manchester, M1 5AN  
1 Waterloo Street, Birmingham, B2 5PG  
Selfridges, Level 4, Bullring, Birmingham, B5 4BP  
37 St Martins Lane, London, WC2N 4ER

**San CARLO**  
CICCHETTI  
BAR | RISTORANTE | CAFE | CIOCCHETTI

House of Fraser, King Street West, Manchester, M3 2QG  
215 Piccadilly, London, W1J 9HL  
Covent Garden, 30 Wellington St, London, WC2E 7BD  
Cicchetti Doha, Qatar Shoumouhk Towers, Doha, Qatar  
Cicchetti Riyadh, Prince Abdulaziz, Ibn Musaid Ibn Jalawi St. KSA

**San CARLO**  
GRANCAFE  
CAFE • BAR • PATISSERIE

Selfridges, Exchange Square, Lower ground floor, Manchester, M3 1BD

Selfridges, Level 1, Bullring, Birmingham, B5 4BP

**Mixed Italian**  
**Olives with Herbs**  
£4.50

**Bruschetta al Pomodoro**  
*Sicilian Pachino tomatoes, basil, olive oil, toasted Altamura bread*  
£6.50

**Artisan**  
**Bread Basket**  
£4.25

ANTIPASTI

**Insalata di Pesce**  
*A mixture of squid, prawns & octopus marinated in extra virgin olive oil, garlic & lemon Juice*  
£15.95

**Vitello Tonnato**  
*Classic cold sliced veal with tuna mayonnaise & capers*  
£11.90

**Beef Carpaccio**  
*Very thinly sliced raw beef, home baked ricotta cheese, pomegranate dressing & hazelnuts*  
£13.00

**Parmigiana al Forno**  
*Classic Sicilian baked sliced aubergine with parmesan cheese & tomato sauce*  
£12.90

**Calamari Fritti**  
*Deep fried squid with fresh chilli*  
£12.90

**Smoked Salmon Gravlax**  
*Served with dill crème fraiche, beetroot, spring onions & rye bread*  
£14.95

**Mozzarella di Bufala**  
*Served with roasted squash, Altamura bread croutons, pumpkin seeds & black truffle honey*  
£12.50

**Scampi Fritti**  
*Deep fried scampi served with homemade tartar sauce*  
£14.80

**Antipasti San Carlo**  
*Start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the regional tastes of Italy (min 2 people)*  
£12.95pp

**Cozze**  
*Fresh mussels in white wine, garlic, lemon & parsley OR a spicy tomato sauce with chilli & garlic*  
£12.75

**Avocado Bernardo**  
*Avocado with lobster, scampi & prawns with Marie rose sauce*  
£16.90

**Capesante**  
*Pan fried scallops with crispy Spianata sausage from Calabria & olive oil*  
£15.95

**Fritto Misto**  
*Deep fried squid, prawns, scallops, fish goujons & garlic mayo (min 2 people)*  
£13.50pp

**Polpette di Granchio**  
*Crab cakes with sweet chilli sauce*  
£11.95

**Cozze & Vongole**  
*Fresh mussels, clams, cherry tomatoes, garlic, rosemary & parsley*  
£14.70

**Arancini al Tartufo**  
*Rice balls with truffle & parmesan*  
£10.95

**Tricolore Salad**  
*Avocado, tomato & buffalo mozzarella*  
£11.90

**Gamberoni Salsa Piccante**  
*Mediterranean prawns served with tomato & chilli sauce*  
£16.50

**Asparagi Dorati**  
*Fresh asparagus, gratinated cheese & fresh black truffle*  
£14.95

**Burrata Pugliese**  
*Finest Burrata from Puglia with grilled San Marzano tomatoes*  
£13.50

**Culatello**  
*The best of Italian ham, served with fried pecorino cheese and mustard from Cremona*  
£14.95

**Mozzarella in Carrozza**  
*Mozzarella in fried bread with pesto*  
£9.95

**Yellowfin Tuna**  
**Tartare & Avocado**  
£13.50

**Pata Negra**  
*The best ham in the world, served with bruschetta of fresh tomatoes tartare*  
£14.95

ZUPPE

**Classic Minestrone**  
*Homemade vegetable soup*  
£8.95

**Zuppa di Pesce**  
*Classic shellfish cooked in tomato & white wine served with Altamura crostini*  
£16.70

**Pasta e Fagioli**  
*Borlotti beans & pasta soup*  
£9.50

**Zuppa di Aragosta**  
*Mediterranean lobster soup*  
£14.90

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## PASTA E RISOTTI

### Spaghetti Carbonara

Pancetta, egg yolk & parmesan cheese  
£9.70 / £16.20

### Penne Arrabiata

Short tubes of pasta in a spicy tomato sauce with chilli & garlic  
£8.00 / £13.95

### Trofie al Pesto

Fresh pasta with homemade pesto sauce  
£15.70

### Tagliolini con Granchio

Very thin egg pasta with hand-picked Cornish crab, sweet Sicilian cherry tomatoes, saffron & a touch of cream  
£18.00

### Classic Beef Lasagna

Fresh layers of pasta with slow cooked Bolognese sauce baked with béchamel, mozzarella & parmesan  
£16.70

### Risotto all'Aragosta

Lobster risotto  
£30.20

### Spaghetti al Pesce

Shellfish, garlic, Sicilian tomato & chilli  
£19.70

### Fettuccine Alfredo

The original recipe for this fettuccine pasta, imported from Rome, tossed with butter, cream & parmesan cheese. A unique experience  
£9.20 / £15.20

### Ravioli Tino

Filled with ricotta cheese, spinach in aurora sauce, prawns & rocket salad  
£15.70

### Penne Romanoff

The personal chef of the last Russian Czar, Nicholas II, escaped to Italy before the Bolshevik revolution in 1918. In Italy, he created a pasta dish which combined the culinary flavours of Imperial Russia and Italy. Salmon with a touch of tomato & cream, flambé in vodka (min 2 people)  
£17.70pp

### Risotto al Tartufo

Parmesan & truffle carnaroli rice with shaved black truffle  
£18.70

### Spaghetti alle Vongole Veraci

Baby clams, cherry tomato & garlic  
£19.10

### Zitoni Toscanini

Long pasta tubes, favourite of the great Maestro Toscanini. made with Tuscan spiced sausage, extra virgin olive oil, fresh tomatoes & Tuscan pecorino  
£16.20

### Tagliolino Mazara San Carlo

A true taste of Sicily, with red prawns from Mazara del Vallo with special tagliolini Cipriani  
£18.10

### Tagliatelle Bolognese

Classic recipe from Bologna with a slow cooked beef ragu  
£9.70 / £16.20

### Pasta alla Norma

The most popular pasta dish in southern Italy, with aubergine, tomato, basil & garlic & pecorino cheese  
£15.70

### Spaghetti Cacio e Pepe

Traditional Roman dish with Cacio cheese & black pepper.  
£9.20 / £15.20

### Risotto San Carlo

Risotto with porcini mushrooms & parma ham  
£18.00

### Ravioli Lobster

Handmade ravioli in rich tomato & lobster sauce  
£18.00

### Tortellini Gorgonzola e Asparagi

Filled pasta with gorgonzola in cream, gorgonzola cheese & asparagus  
£14.50

### Ravioli Tartufo

Handmade pecorino and truffle ravioli in a creamy truffle sauce  
£23.10

### Spaghettoni Lobster

Our famous spaghetti lobster from our sister restaurant Signor Sassi in Knightsbridge  
£30.00

### Gnocchi con Scampi

Potato dumplings with fresh scampi in a tomato, garlic & cream sauce  
£18.00

## PESCE

For the best selection of fresh fish & shellfish in the city sourced from our shores & beyond, please see our specials menu.



## CARNE

### Pollastrino Diavola

Baby chicken, grilled with rosemary, chilli & garlic (Allow 20 mins for cooking)  
£19.95

### Suprema di Pollo San Carlo

Corn fed breast of chicken with white wine, mushrooms, cream sauce & asparagus  
£18.50

### Filetto al Pepe Verde

9oz fillet steak served with creamy brandy & green pepper corn sauce  
£31.50

### Scaloppine Josellina

Veal cooked in cream with mustard seeds & chopped mushrooms  
£20.95

### Abbacchio Ligure

Baked rack of lamb, with red wine & rosemary jus served on truffle mashed potato  
£26.50

### Tornado Rossini

9oz fillet steak on a crouton base, paté & Madeira jus  
£33.90

### Vitello Nodino

Veal chop with glazed shallots & thyme  
£27.50

### Scaloppine alla Parmigiana

Veal topped with cheese, parma ham & tomato sauce  
£20.95

### Nodino di Vitello Farcito

San Carlo special veal cutlet in breadcrumbs filled with gruyere cheese and ham  
£29.50

### Costata Reale Milanese

Flattened best end of veal in breadcrumbs on the bone  
£27.50

### Saltimbocca alla Romana

Sliced veal with ham, cooked in white wine, butter & sage  
£20.95

### Scaloppine al Limone

Tuscan veal cooked with butter & lemon sauce  
£19.50

### Ossobuco alla Milanese

Traditional dish from Lombardy, veal knuckle slow cooked & served with saffron risotto  
£24.90

## FROM THE GRILL

### 45oz Tomahawk

Large bone in steak with a big, rich flavour  
£43.50pp  
(Allow 35 minutes for cooking)

### 10oz Ribeye

Served with béarnaise sauce  
£25.50

### 9oz Kobe Beef

Wagyu beef is the meat from a truly extraordinary breed of cattle from the original kobe of Japan. The meat is heavily marbled which gives it a deep succulent flavour and buttery texture. The beef is the most exclusive and expensive in the world  
£61.00

### Filetto alla Griglia

28 days hung fillet of beef, served with béarnaise sauce  
£29.95

### Agnello

Grilled lamb cutlets with rosemary & thyme  
£24.95

## CONTORNI

### French Beans

Tossed in butter & shallots  
£4.50

### Longstem Broccoli

Sautéed in chilli & garlic  
£5.00

### French Fries

£3.60  
With Truffle & Parmesan £5.00

### Sautéed Baby

New Potatoes  
With rosemary & onions  
£4.50

### Spinach Sauté

With garlic, chilli & Worcestershire sauce  
£4.70

### Mashed Potato

With black truffle  
£5.00

### Piselli e Pancetta

Peas with onion & bacon  
£5.00

### Rocket & Parmesan Salad

£5.50

### Zucchine Fritte

Fried courgettes  
£5.00

### Mixed Baby Leaf Salad

£5.00

Allergies & Intolerances: 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 charge of 12.5% will be added to your bill

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