

## BRUSCHETTE

*To go with your meal*

<b>Bruschetta Romana</b> toasted bread with freshly chopped cherry tomatoes and garlic	<b>4.95</b>
<b>Garlic Bread with Tomato</b>	<b>5.50</b>
<b>Garlic Bread with Tomato and Mozzarella</b>	<b>5.95</b>
<b>Focaccia</b> pizza base with garlic & rosemary	<b>4.95</b>
<b>Italian Bread</b>	<b>3.50</b>

## ANTIPASTI

*Starter / Main*

<b>Minestrone</b> home-made vegetable soup	<b>6.50</b>
<b>Polpette di Manzo</b> meat balls in tomato sauce, basil & mozzarella	<b>6.95</b>
<b>Funghi Piemontese</b> mixed mushrooms in garlic & parsley butter in a filo pastry basket	<b>6.95</b>
<b>Carpaccio di Manzo</b> very thinly sliced fillet of beef with mustard dressing, parmesan cheese & rocket	<b>9.95</b>
<b>Cocktail di Gamberetti</b> prawn cocktail with a marie rose sauce	<b>8.50</b>
<b>Insalata Caprese</b> buffalo mozzarella, tomato and avocado slices dressed with extra virgin olive oil & sunblushed tomatoes	<b>7.50 / 10.50</b>
<b>Mozzarella in Carrozza</b> fried mozzarella and bread served with spicy tomato sauce	<b>6.95</b>
<b>Melanzane al Forno</b> baked layers of Sicilian aubergine, with parmesan cheese & tomato	<b>8.50 / 11.50</b>
<b>Polpette di Granchio</b> crab cakes served with a spicy sweet chilli sauce	<b>7.95</b>
<b>Avocado Bernardo</b> Avocado with lobster, scampi & prawns, served with marie rose sauce	<b>9.95</b>
<b>Gamberoni Luciana</b> prawns with garlic, chilli & tomato sauce with a touch of cream	<b>8.95</b>
<b>Prosciutto Tanara &amp; Mozzarella</b> prosciutto with buffalo mozzarella, Sicilian sun blushed tomatoes, basil & gnocco fritto (fried dough stick)	<b>8.95</b>
<b>Calamari Fritti</b> Deep fried squid with fresh chilli & tartar sauce	<b>8.50</b>
<b>Capesante al Forno</b> Roasted scallops with olive oil, garlic, chilli topped with breadcrumbs	<b>10.50</b>

*To Share*

<b>Frittura di Pesce Portofino</b> deep fried calamari, prawns, scampi & scallops served with tartar & sweet chilli sauce	<b>9.95</b> (per person) (Minimum 2 people)
<b>The Great San Carlo Antipasto</b> start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the regional tastes of Italy	<b>9.95</b> (per person) (Minimum 2 people)

## PASTA

*Starter / Main*

<b>Tagliatelle Bolognese</b> Original Bologna recipe with slow cooked beef ragu	<b>7.50 / 9.95</b>
<b>Spaghetti con Polpette di Manzo</b> spaghetti with meatballs, tomato & mozzarella	<b>9.95</b>
<b>Spaghetti Carbonara</b> spaghetti with bacon, black pepper, egg yolk & cream	<b>7.50 / 9.95</b>
<b>Penne all' Arrabbiata</b> penne served with spicy tomato & black olives	<b>7.50 / 9.50</b>

<b>Trio di Pasta</b> (vegetarian option available) the chefs will surprise you with a choice of 3 different pasta dishes	<b>11.45 (per person)</b> (Minimum 2 people)
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<b>Penne Pollo e Gamberetti</b> penne with prawns & chicken in a creamy sauce	<b>10.95</b>
<b>Linguine con Vongole e Gamberoni</b> linguini with clams, tiger prawns, tomato sauce, garlic & cream	<b>12.95</b>
<b>Tortellini al Spinaci</b> tortellini filled with spinach served with asparagus, cream & parmesan cheese sauce	<b>7.50 / 9.95</b>
<b>Lasagne Emiliane</b> layers of pasta with béchamel & bolognese sauce, baked with mozzarella & parmesan cheese	<b>10.50</b>
<b>Spaghetti con Pomodoro e Basilico</b> spaghetti with fresh cherry tomatoes, garlic & basil	<b>6.95 / 9.50</b>
<b>Risotto San Carlo</b> wild mushroom risotto with cream & white wine, wrapped in parma ham	<b>9.95</b>
<b>Cannelloni con Spinaci e Ricotta</b> tube pasta filled with ricotta cheese & spinach, baked with tomato sauce, béchamel, mozzarella & parmesan	<b>6.95 / 10.50</b>
<b>Spaghetti al Gamberoni Piccanti</b> spaghetti with king prawns, hot chilli, anchovies, capers, olives, parsley & tomato	<b>12.95</b>
<b>Ravioli con Lobster e Gamberetti</b> ravioli filled with lobster & prawns served with lobster sauce & spinach	<b>13.95</b>
<b>Rigatoni alla Norma</b> The most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese	<b>7.50 / 9.95</b>
<b>Spaghetti Shellfish</b> With venus clams, mussels, prawns, garlic & tomato	<b>14.95</b>
<b>Ravioli Tartufo</b> Handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with fresh truffle	<b>7.95 / 11.50</b>

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## SECONDI

<b>Pollo alla Valdostana</b> Flattened breast of chicken in breadcrumbs, topped with ham & melted Fontina cheese & a light Neapolitan tomato sauce	<b>14.95</b>
<b>Pollo del Certosino</b> pan fried chicken breast with spicy Italian sausages, tomato, chilli & fresh peppers	<b>14.95</b>
<b>Pollo Principessa</b> pan fried breast of chicken with white wine, mushrooms, cream & asparagus	<b>14.95</b>
<b>Pollo San Carlo</b> pan fried chicken breast with white wine, prawns, peppers, green peppercorns, cherry tomatoes & cream	<b>15.95</b>
<b>Scaloppa Milanese</b> thin slice of veal coated in breadcrumbs fried in butter	<b>16.95</b>
<b>Scaloppa al Limone</b> escalope of veal pan seared with lemon & a touch of cream	<b>15.95</b>
<b>Scaloppine di Vitello al Porcini</b> escalope of veal served with white wine, wild mushrooms & cream sauce	<b>16.95</b>
<b>Agnello alla Toscana</b> pan seared lamb cutlets with Madeira jus, rosemary & sunblush tomatoes	<b>18.95</b>
<b>Classic Steak Diane</b> 8oz flattened fillet steak with brandy mustard & mushroom sauce	<b>24.95</b>
<b>Filetto al Pepe Verde</b> fillet steak served with a creamy peppercorn sauce	<b>24.95</b>

## FROM THE GRILL

<b>Filetto al Maître d'Hotel</b> grilled fillet with garlic butter & parsley	<b>24.95</b>
<b>Bistecca alla Griglia</b> grilled sirloin steak served with béarnaise sauce	<b>18.95</b>
<b>Pollo Carbonella</b> flattened breast of chicken, grilled & served with extra virgin olive oil, rosemary & lemon	<b>13.95</b>
<b>The Great San Carlo Mixed Grill</b> steak, lamb cutlets, chicken breast & Tuscan sausage. Charcoal grilled	<b>22.95</b>

## CONTORNI

*Side Orders*

<b>Sautéed mixed baby vegetables</b>	<b>3.95</b>
<b>Sautéed potatoes</b>	<b>3.45</b>
<b>Zucchini fritte</b> , fried courgette sticks	<b>3.95</b>
<b>French fries</b>	<b>3.45</b>
<b>Spinach sautéed with garlic, chilli and Worcester sauce</b>	<b>3.95</b>
<b>Sautéed potatoes with bacon, onion and rosemary</b>	<b>3.95</b>
<b>Petit pois with onion, bacon and a touch of cream</b>	<b>3.95</b>
<b>Mixed salad with Italian dressing</b>	<b>3.95</b>
<b>Tomato and onion salad</b>	<b>3.95</b>
<b>Rocket salad</b>	<b>3.95</b>
<b>Caesar salad</b>	<b>8.65 / 12.60</b>

## PESCE

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

## PIZZA

Leicester's only wood burning oven makes authentic & delicious pizzas crafted by hand individually to order. Our commitment and desire for quality is reflected in our delicious recipes made from the freshest natural ingredients.

<b>Pizza Margherita</b> tomato, cheese & oregano	<b>8.95</b>
<b>Prosciutto e funghi</b> tomato, mozzarella, ham & mushrooms	<b>9.95</b>
<b>Leicester Tigers</b> the first pizza dedicated to the champions of Leicester; red Leicester cheese and tiger prawns. A great combination to bring together the city passion 'Tigers'	<b>11.95</b>
<b>Siciliana</b> tomato, cheese, ham, chicken, spicy sausage, onion & garlic	<b>9.95</b>
<b>Quattro stagioni</b> tomato, mozzarella, mushrooms, olives, spinach & peppers	<b>9.95</b>
<b>Italia</b> tomato, mozzarella, parma ham, rocket & parmesan shavings	<b>10.50</b>
<b>Calabrese</b> tomato, mozzarella, spicy sausages, 'Nduja (spicy Calabrian sausage) onion & chilli	<b>10.50</b>
<b>Fiorentina</b> tomato, mozzarella, spinach & fresh egg	<b>9.95</b>
<b>Calzone Carne</b> folded pizza with chicken, garlic, spinach, mozzarella & tomato	<b>12.50</b>
<b>Calzone Vegetariano</b> folded pizza with roasted vegetables, garlic, spinach, mozzarella & tomato	<b>11.95</b>
<b>Extra toppings</b>	each <b>1.70</b>

## PIZZA AL METRO

select 3 pizzas of your choice and it will be served as a long pizza to share  
the cheapest pizza is ½ price

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San CARLO

40-42 KING STREET WEST, MANCHESTER M3 2WY  
4 TEMPLE STREET, BIRMINGHAM B2 5BN  
44 CORN STREET, BRISTOL BS1 1HQ  
38-40 GRANBY STREET, BRISTOL LE1 1DE  
41 CASTLE STREET, LIVERPOOL L2 9SH  
6-7 SOUTH PARADE, LEEDS LS1 5QX  
60 STREET LANE, LEEDS LS8 2DQ  
2 REGENT STREET ST JAMES'S, LONDON, SW1Y 4LR

LISTA  
DEI VINI

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

SELFRIDGES, OXFORD ST, LONDON, W1A 1AB

San CARLO  
bottega

CHAMPAGNE BAR | RISTORANTE | CAFFÈ | CIOCCHETTI

SELFRIDGES, EXCHANGE SQUARE, MANCHESTER M3 1BD

San CARLO  
CICCHETTI

BAR | RISTORANTE | CAFFÈ | CIOCCHETTI

KING STREET, MANCHESTER M3 2QG  
215 PICCADILLY, LONDON, W1J 9HL  
WELLINGTON STREET, COVENT GARDEN, WC2E 7BD

Fumo

BAR | CIOCCHETTI | RISTORANTE

1 WATERLOO STREET, BIRMINGHAM B2 5PG  
ST PETERS SQUARE, OXFORD ROAD, MANCHESTER  
37 ST MARTINS LANE, LONDON, WC2N 4ER  
SELFRIDGES IN THE BULLRING, BIRMINGHAM B5 4BP

San CARLO  
GRANCAFE

CAFFÈ • BAR • PATISSERIE

SELFRIDGES, EXCHANGE SQUARE, MANCHESTER M3 1BD  
SELFRIDGES IN THE BULLRING, BIRMINGHAM B5 4BU

San CARLO  
FIorentina

BAR | RISTORANTE | ITALIANO

MANCHESTER AIRPORT MARRIOTT HOTEL, CHESHIRE WA15 8XW

Signor Sassi  
RISTORANTE ITALIANO

14 KNIGHTSBRIDGE GREEN, LONDON SW1X 7QL

WINNER OF 38 PRESTIGIOUS AWARDS

## BY THE GLASS

	175ml	250ml		175ml	250ml
<b>Remigio Chardonnay</b>	<b>5.65</b>	<b>8.00</b>	<b>Remigio Rosso</b>	<b>5.65</b>	<b>8.00</b>
<b>Pinot Grigio</b>	<b>6.30</b>	<b>8.90</b>	<b>Nero D'Avola</b>	<b>5.95</b>	<b>8.40</b>
<b>Grillo Bianco</b>	<b>6.40</b>	<b>9.00</b>	<b>Cabernet</b>	<b>6.25</b>	<b>8.80</b>
<b>Chardonnay</b>	<b>6.90</b>	<b>9.70</b>	<b>Chianti</b>	<b>7.00</b>	<b>9.80</b>
<b>Sauvignon Friuli</b>	<b>7.25</b>	<b>10.50</b>	<b>Merlot</b>	<b>7.10</b>	<b>9.90</b>

<b>Pinot Grigio Rosé</b>	<b>7.10</b>	<b>9.90</b>
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## BIANCHI

<b>Remigio Chardonnay, Piemonte</b> Especially selected for San Carlo	<b>22.90</b>
<b>Grillo Bianco</b> A wine with charm & finesse, full bodied but delicate, rose petal aroma. The palate has fruit acidity & structure	<b>26.90</b>
<b>Frascati</b> Dry & fresh yet pleasantly fleshy & fruity	<b>25.30</b>
<b>Pinot Grigio</b> Delicately fruity, full and refined. Lightly elegant	<b>26.50</b>
<b>Soave Classico</b> Brilliant intense yellow, yet light and fresh. From Veneto	<b>27.95</b>
<b>Sauvignon Friuli</b> Single vineyard north of Venice. Fragrant fresh white bursting with flavours of tropical fruit	<b>29.95</b>
<b>Chardonnay</b> Aromas of apple and elderflower, delicately dry with fine balance & harmony	<b>28.00</b>
<b>Verdicchio Classico Castelli di Jesi DOC</b> Dry, full concentrated style with honey dew melon aroma	<b>29.20</b>
<b>Pinot Grigio Santa Margherita</b> Delightfully dry & full of flavour with a smooth texture	<b>34.00</b>
<b>Vermentino</b> The nose is delicate & floral, dominated by fruity notes that emerge from a complex aromatic weave	<b>34.50</b>
<b>Langhe DOC Chardonnay - Vigneto Morino</b> Intense colour of straw yellow. Offers an ample & intense palate of a long honey richness & a smooth vanilla finish, Carlo's favourite Chardonnay	<b>36.55</b>
<b>Sauvignon - Alto Adige</b> 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>39.75</b>
<b>Falanghina Mastroberardino</b> Fresh & fruity with a hint of citrus & wild flowers	<b>36.50</b>
<b>Pomino Bianco DOC</b> Floral notes with apple, pear & citrus. Fresh & full in flavour	<b>38.50</b>
<b>Colomba Platino IGT</b> One of the most renowned Sicilian white wines, delicate & fruity	<b>39.50</b>

## CHAMPAGNE

	125ml	btl
<b>Prosecco</b>	<b>7.95</b>	<b>35.95</b>
<b>Rosé Spumante</b>		<b>38.95</b>
<b>Prosecco Le Manzane DOCG</b>		<b>38.95</b>
<b>House Champagne</b>	<b>10.90</b>	<b>48.95</b>
<b>House Champagne Rosé</b>	<b>12.70</b>	<b>54.95</b>
<b>Moët &amp; Chandon</b>		<b>69.00</b>
<b>Bollinger</b>		<b>74.50</b>
<b>Veuve Clicquot</b>		<b>76.00</b>
<b>Laurent-Perrier Rosé</b>		<b>90.00</b>
<b>Dom Perignon</b>		<b>195.00</b>
<b>Cristal</b>		<b>250.00</b>

## FRENCH WINE

<b>Sancerre</b> vibrantly aromatic, opulent on the nose and palate, stylish & dry on the finish	<b>37.50</b>
<b>Chablis</b> a well balanced wine with a mineral, chalky & flinty backbone	<b>45.00</b>

## PARTY BOOKINGS

Our restaurants are ideal for any occasion, we welcome parties and we will be pleased to discuss with you any requirements you may have

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## ROSSI

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

## ROSÉ

<b>Negroamaro Spinelli dei Falcone Copertino</b> single vineyard from Puglia, outstanding berries & flowers on the nose, crisp and clean	<b>27.20</b>
<b>Pinot Grigio Rosé</b> fresh, delicate aromas that open up in the glass, excellent balance of fruit and fresh acidity	<b>29.50</b>
<b>Rosé Costaripa Rosamara</b> aromas of spring flowers with mellow fruit flavours	<b>39.50</b>

## HALF BOTTLES

## WHITES

<b>Half Frascati</b> dry & light in colour and flavour with a lingering taste of bitter almonds	<b>13.50</b>
<b>Half Pinot Grigio</b> soft and full with a fruity, intense bouquet	<b>18.50</b>
<b>Half Chablis</b> a well balanced wine with a mineral, chalky & flinty backbone	<b>26.00</b>

## REDS

<b>Half Valpolicella Classico</b> intense, velvety & well structured with a typical hint of cherry, mellow & mouth filling with a long finish	<b>16.50</b>
<b>Half Barolo</b> oddero's barolo shows a developed complex spicy nose & a multi-layered palate with a long finish	<b>29.50</b>
<b>Half Amarone</b> One of Veneto's most famous & prestigious wines.	<b>34.50</b>

## HAPPY HOUR

Monday to Thursday 5.00pm - 7.00pm  
That's the time when with your first order, you get two drinks for the price of one!  
The offer applies to house wine & beers.  
Happy hour does not apply in the month of December

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# MENU