

ANTIPASTI

Arancini Fried rice balls with truffle & Parmesan	5.50
Frittura di Pesce Portofino <i>portion for one person</i> Deep fried calamari, prawns, scampi & scallops served with tartar & garlic chilli mayonnaise	11.50
San Carlo Antipasto <i>portion for one person</i> Start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the regional tastes of Italy	10.50
Burrata (a special mozzarella) with parma ham & marinated black truffle	10.95
Gamberoni alla Diavola Tiger prawns sautéed with garlic, fresh chilli, white wine & Altamura bread	10.95
Mozzarella in Carozza 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
Insalata Tricolore Avocado, beef tomato & mozzarella di bufala	8.50
Melanzane al Forno Baked layers of Sicilian aubergine, with parmesan cheese & tomato	8.80
Gamberoni Luciana Tiger prawns with garlic, chilli, tomato sauce & a touch of cream with Altamura bread	10.95
Costine di Maiale Orientale Barbecue ribs in our special San Carlo sauce	8.90
Buffalo Mozzarella with smoked aubergine marinated in extra virgin olive oil, garlic & chilli	9.95

BRUSCHETTE E PANE

Bruschetta Romana Toasted Altamura bread with chopped Sicilian Pachino tomatoes, garlic & olive oil	5.95	Garlic Bread Flatbread with garlic & sea salt	4.95
Bruschetta del Duca Toasted Altamura bread with Calabrian ground 'Nduja sausage & buffalo mozzarella	6.50	Garlic Bread with Tomato	5.50
Focaccia Flatbread with sea salt, olive oil & rosemary	4.95	Garlic Bread with Cheese	6.50
		Garlic Bread with Tomato & Cheese	6.95

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CARNE

Suprema di Pollo Principessa Pan fried breast of chicken with white wine, mushrooms & cream sauce, garnished with asparagus	18.50
Pollo Milanese Flattened breast of chicken, pan fried in breadcrumbs	17.95
Scaloppa Milanese Tuscan veal escalope in breadcrumbs pan fried in olive oil	18.95
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
Filetto al Pepe Verde 9oz fillet steak with a brandy & green peppercorn sauce	27.95
Classic Steak Diane 8oz flattened fillet steak with brandy mustard & mushroom sauce	27.95
Filetto al Tartufo 8oz fillet steak wrapped in Pancetta with cream & black truffle sauce	29.95

FROM THE GRILL

The Great San Carlo Mixed Grill Charcoal grilled steak, lamb cutlets, chicken breast & Tuscan sausage	22.95
Sirloin Steak Aged 28 days, served with garlic butter or bearnaise sauce	20.50
Fillet Steak 8oz Aged 28 days, served with garlic butter or bearnaise sauce	26.95
Pollo e Rosmarino Flattened breast of chicken, grilled with rosemary	17.50
Bone in Ribeye 14oz Charcoal grilled ribeye served with Italian broccoli	34.95

PESCE

Starter / Main

Salt Baked Seabass <i>Please allow a 25min cooking time</i> Whole seabass baked in sea salt casing, keeping the fish beautifully moist & enhancing its flavours. Gremolata dressing on the side	23.50
Argentinian Prawns in Cartoccio I Carta Fata Five Argentinian prawns with garlic, chili, lobster bisque & lemon zest	23.50
Fresh Whole Lobster Thermidor	35.50
Steak & Lobster 9oz dry aged fillet & whole native lobster with Rucola & Parmesan	60.00

LISTA DEI VINI

BIANCHI

Remigio Chardonnay, Piemonte Especially selected for San Carlo	22.90
Grillo Bianco Full bodied but delicate	26.90
Frascati Dry & fresh yet pleasantly fleshy & fruity	25.30
Pinot Grigio Delicately fruity, full & refined. Lightly elegant	26.50
Soave Classico Light & fresh. From Veneto	27.95
Sauvignon Friuli Bursting with flavours of tropical fruit	29.95
Chardonnay Aromas of apple & elderflower, delicately dry	28.00
Verdicchio Classico Castelli di Jesi DOC Dry, full concentrated style	29.20
Pinot Grigio Santa Margherita Delightfully dry & full of flavour	34.00
Vermentino Delicate & floral, dominated by fruity notes	34.50
Cervaro della sala Antinori Very ripe full bodied	98.00
Pomino Frescobaldi Riserva High notes of pineapple & lemon zest	69.00

ROSSI

Remigio Rosso, Piemonte Especially selected for San Carlo	22.90
Nero D'Avola Hint of spice & soft round tannins	26.50
Cabernet Fruity rich & round smooth flavour of the South Puglian	25.00
Primitivo Fruity bouquet with an abundance of berries & plums	25.00
Merlot Grave del Friuli DOC Smooth finish, easy drinking	29.50
Montepuciano D'abruzzo Riparosso full bodied, deep, ripe & round	32.00
Valpolicella Classico DOC fruity & smooth with a hint of spice	30.50
Chianti Classico DOCG Dievole balanced flavour, ripe fruit	29.00
Sasseo Primitivo del Salento smooth with a hint of spice	34.00
Barbera d'Alba 100% Barbera grapes, ruby red	42.50
Barolo DOCG Dry & smooth with a pleasant oakiness	54.80
Amarone Classico La Colombaia Fruit aromas, notes of balsamic	59.50
Brunello di Montalcino DOCG wonderfully smooth	71.50

HALF BOTTLES

BIANCHI

Frascati	13.50
Pinot Grigio Santa Margherita	18.50
Chablis	26.00

ROSSI

Valpolicella Classico	16.50
Barolo Batasiolo	29.50
Amarone Santa Sofia	34.50
Brunello Di Montalcino	38.00

SPARKLING

Prosecco	35.95
Rosé Spumante	38.95
House Champagne	48.95
House Champagne Rosé	54.95

BEER

Peroni Nastro Azzurro 330 ml	4.50
Moretti 330 ml	4.75
Peroni Libera 0.0% 330ml Alcohol Free	4.00

San Benedetto Bottled Water 750ml Still & Sparkling	3.95
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“Great food and great service from a true Italian”

PIZZA

Our Pizza is made with Neapolitan flour, Sicilian tomatoes & the finest mozzarella.

Pizza Margherita	10.50
Tomato, buffalo mozzarella & oregano	
Pizza Prosciutto e Funghi	12.85
Tomato, buffalo mozzarella, ham & mushrooms	
Pizza San Carlo	13.85
Tomato, buffalo mozzarella, parma ham, rocket, parmesan shavings	
Pizza Diavola	13.95
Tomato, buffalo mozzarella, spicy Calabrian sausage, onions & chilli	
Pizza Tonno	13.95
With tomato, mozzarella, tuna, onions & olives	
Pizza Pollo e Rosmarino	12.65
Tomato, buffalo mozzarella, chicken, mushrooms & rosemary	
Pizza Quattro Stagioni	12.45
Tomato, buffalo mozzarella, mushrooms, artichokes & sweet peppers	
Pizza Burrata	12.65
Burrata, tomato, fresh pachino tomatoes & basil	
Calzone Pollo	13.95
Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce	
Calzone Salsiccia Piccante	13.95
Folded pizza with spicy sausage, tomato, mozzarella & chilli	
Extra Toppings	each 1.90
Extra Black Truffle	3.50

SUNDAY LUNCH

Sunday lunch with all the trimmings

Served with roasted root vegetables, roast potatoes & Yorkshire puddings.

Roast ½ Chicken 13.95
Spring Roast Lamb 14.95
Roast Striploin 15.95

subject to availability

CONTORNI

Side Orders

Sautéed Spinach With garlic, chilli & Worcestershire sauce	4.50
French Beans With shallots & butter	4.20
French Fries	3.95
Petit Pois With onions, pancetta & a touch of cream	4.20
Zucchine Fritte Fried courgettes	4.20
Sautéed Potatoes With bacon, onion & rosemary	4.20
Rocket & Parmesan Salad	4.50
Sicilian Tomato & Onion Salad	4.50
Mixed Salad	4.20

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PASTA

Starter / Main

Tagliatelle Bolognese	8.50 / 12.95
Original Bologna recipe with slow cooked beef ragu	
Rigatoni alla Norma	7.50 / 11.95
The most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese	
Spaghetti Carbonara	8.50 / 12.95
Spaghetti with Pancetta, egg yolk, parmesan cheese & cream	
Lasagne Emiliane	8.50 / 12.95
Layers of pasta with béchamel & bolognese sauce, baked with mozzarella & parmesan cheese	
Penne all' Arrabbiata	6.95 / 9.95
Short tubes of pasta in a spicy tomato sauce with chilli & garlic	
Spaghetti Gamberoni Piccanti	15.95
Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato	
Risotto San Carlo	14.95
Wild mushroom risotto with cream & white wine, wrapped in parma ham	
Spaghetti Lobster	24.50
San Carlo's most famous pasta dish with lobster, tomato & lobster bisque	
Penne Pollo e Gamberetti	13.95
Penne pasta in a creamy sauce with chicken, baby prawns & parsley	
Ravioli Lobster	9.95 / 14.65
Ravioli stuffed with lobster & crab meat in a light creamy & pink peppercorn sauce	
Ravioli Tartufo	9.95 / 14.65
Handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with fresh truffle	

DOLCI

Dessert

Tiramisu	single portion 5.95
Traditional tiramisu	
Millefoglie	single portion 6.95
Crisp and delicate puff pastry layered with chantilly cream	
Torta al Pistacchio	single portion 6.95
Pistachio mousse cake	
Setteveli	single portion 6.95
Chocolate mousse cake	

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San
CARLO
at home

MENU

Sorry we are able to take
CARD PAYMENTS ONLY