

..... ANTIPASTI .....

<b>Arancini</b> Fried rice balls with truffle & Parmesan	<b>6.50</b>
<b>Frittura di Pesce Portofino</b> <i>portion for one person</i> Deep fried calamari, prawns, scampi & scallops served with tartar & garlic chilli mayonnaise	<b>11.50</b>
<b>San Carlo Antipasto</b> <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	<b>10.50</b>
<b>Burrata</b> (a special mozzarella) with parma ham & marinated black truffle	<b>10.95</b>
<b>Gamberoni alla Diavola</b> Tiger prawns sautéed with garlic, fresh chilli, white wine & Altamura bread	<b>10.95</b>
<b>Mozzarella in Carrozza</b> Popular in Southern Italy, fried mozzarella in bread with a garlic & tomato sauce	<b>8.20</b>
<b>Calamari Fritti</b> Deep fried squid with fresh chilli & tartar sauce	<b>8.70</b>
<b>Insalata Tricolore</b> Avocado, beef tomato & mozzarella di bufala	<b>8.50</b>
<b>Melanzane al Forno</b> Baked layers of Sicilian aubergine, with parmesan cheese & tomato	<b>8.80</b>
<b>Gamberoni Luciana</b> Tiger prawns with garlic, chilli, tomato sauce & a touch of cream with Altamura bread	<b>10.95</b>
<b>Crostine di Maiale Orientale</b> Barbecue ribs in our special San Carlo sauce	<b>8.90</b>
<b>Buffalo Mozzarella</b> with smoked aubergine marinated in extra virgin olive oil, garlic & chilli	<b>9.95</b>

..... BRUSCHETTE E PANE .....

<b>Bruschetta Romana</b> Toasted Altamura bread with chopped Sicilian Pachino tomatoes, garlic & olive oil	<b>5.95</b>	<b>Garlic Bread</b> Flatbread with garlic & sea salt	<b>4.95</b>
<b>Bruschetta del Duca</b> Toasted Altamura bread with Calabrian ground ‘Nduja sausage & buffalo mozzarella	<b>6.50</b>	<b>Garlic Bread with Tomato</b>	<b>5.50</b>
<b>Focaccia</b> Flatbread with sea salt, olive oil & rosemary	<b>4.95</b>	<b>Garlic Bread with Cheese</b>	<b>6.50</b>
		<b>Garlic Bread with Tomato &amp; Cheese</b>	<b>6.95</b>
		<b>Mixed Olives</b>	<b>3.50</b>

..... CARNE .....

<b>Suprema di Pollo Principessa</b> Pan fried breast of chicken with white wine, mushrooms & cream sauce, garnished with asparagus	<b>18.50</b>
<b>Pollo Milanese</b> Flattened breast of chicken, pan fried in breadcrumbs	<b>15.00</b>
<b>Scaloppa Milanese</b> Tuscan veal escalope in breadcrumbs pan fried in olive oil	<b>18.95</b>
<b>Classic Saltimbocca alla Romana</b> Sliced Tuscan veal with ham, cooked in white wine, sage & butter	<b>18.95</b>
<b>Scaloppine Signor Sassi</b> Tuscan veal cooked in cream, brandy, mustard seeds & chopped mushrooms	<b>18.95</b>
<b>Filetto al Pepe Verde</b> 9oz fillet steak with a brandy & green peppercorn sauce	<b>27.95</b>
<b>Classic Steak Diane</b> 8oz flattened fillet steak with brandy mustard & mushroom sauce	<b>27.95</b>
<b>Filetto al Tartufo</b> 8oz fillet steak wrapped in Pancetta with cream & black truffle sauce	<b>29.95</b>

..... FROM THE GRILL .....

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

..... PESCE .....

*Starter / Main*

<b>Salt Baked Seabass</b> <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	<b>23.50</b>
<b>Argentinian Prawns in Cartoccio I Carta Fata</b> Five Argentinian prawns with garlic, chili, lobster bisque & lemon zest	<b>23.50</b>
<b>Fresh Whole Lobster with Garlic Butter</b>	<b>33.00</b>
<b>Fresh Whole Lobster Thermidor</b>	<b>34.50</b>
<b>Steak &amp; Lobster</b> 9oz dry aged fillet & whole native lobster with Rucola & Parmesan	<b>60.00</b>

LISTA DEI VINI

Enjoy our restaurant wines which we have discounted by 20%

..... BIANCHI .....

<b>Remigio Chardonnay, Piemonte</b> Especially selected for San Carlo	<b>18.30</b>
<b>Grillo Bianco</b> Full bodied but delicate	<b>21.50</b>
<b>Frascati</b> Dry & fresh yet pleasantly fleshy & fruity	<b>20.25</b>
<b>Pinot Grigio</b> Delicately fruity, full & refined. Lightly elegant	<b>21.20</b>
<b>Soave Classico</b> Light & fresh. From Veneto	<b>22.35</b>
<b>Sauvignon Friuli</b> Bursting with flavours of tropical fruit	<b>23.95</b>
<b>Chardonnay</b> Aromas of apple & elderflower, delicately dry	<b>22.40</b>
<b>Verdicchio Classico Castelli di Jesi DOC</b> Dry, full concentrated style	<b>23.35</b>
<b>Pinot Grigio Santa Margherita</b> Delightfully dry & full of flavour	<b>27.20</b>
<b>Vermentino</b> Delicate & floral, dominated by fruity notes	<b>27.60</b>
<b>Cervaro della sala Antinori</b> Very ripe full bodied	<b>78.40</b>
<b>Pomino Frescobaldi Riserva</b> High notes of pineapple & lemon zest	<b>55.20</b>

..... ROSSI .....

<b>Remigio Rosso, Piemonte</b> Especially selected for San Carlo	<b>18.30</b>
<b>Nero D’Avola</b> Hint of spice & soft round tannins	<b>21.20</b>
<b>Cabernet</b> Fruity rich & round smooth flavour of the South Puglian	<b>20.00</b>
<b>Primitivo</b> Fruity bouquet with an abundance of berries & plums	<b>20.00</b>
<b>Merlot Grave del Friuli DOC</b> Smooth finish, easy drinking	<b>23.60</b>
<b>Montepuciano D’abruzzo Riparosso</b> full bodied, deep, ripe & round	<b>25.60</b>
<b>Valpolicella Classico DOC</b> fruity & smooth with a hint of spice	<b>24.40</b>
<b>Chianti Classico DOCG Dievole</b> balanced flavour, ripe fruit	<b>23.20</b>
<b>Sasseo Primitivo del Salento</b> smooth with a hint of spice	<b>27.20</b>
<b>Barbera d’Alba</b> 100% Barbera grapes, ruby red	<b>34.00</b>
<b>Barolo DOCG</b> Dry & smooth with a pleasant oakiness	<b>43.85</b>
<b>Amarone Classico La Colombaia</b> Fruit aromas, notes of balsamic	<b>47.60</b>
<b>Brunello di Montalcino DOCG</b> wonderfully smooth	<b>57.20</b>

..... HALF BOTTLES .....

<b>B I A N C H I</b>	
<b>Frascati</b>	<b>10.80</b>
<b>Pinot Grigio Santa Margherita</b>	<b>14.80</b>
<b>Chablis</b>	<b>20.80</b>

<b>R O S S I</b>	
<b>Valpolicella Classico</b>	<b>13.20</b>
<b>Barolo Batasiolo</b>	<b>23.60</b>
<b>Amarone Santa Sofia</b>	<b>27.60</b>
<b>Brunello Di Montalcino</b>	<b>30.40</b>

..... SPARKLING .....

<b>Prosecco</b>	<b>28.75</b>
<b>Rosé Spumante</b>	<b>31.15</b>
<b>House Champagne</b>	<b>39.15</b>
<b>House Champagne Rosé</b>	<b>43.95</b>

..... BEER .....

<b>Peroni Nastro Azzurro 330 ml</b>	<b>4.50</b>
<b>Moretti 330 ml</b>	<b>4.75</b>
<b>Peroni Libera 0.0% 330ml Alcohol Free</b>	<b>4.00</b>

<b>San Benedetto Bottled Water 750ml</b> Still & Sparkling	<b>3.95</b>
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*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.*  
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..... PIZZA .....

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

<b>Pizza Margherita</b> Tomato, buffalo mozzarella & oregano	<b>10.50</b>
<b>Pizza Prosciutto e Funghi</b> Tomato, buffalo mozzarella, ham & mushrooms	<b>12.85</b>
<b>Pizza San Carlo</b> Tomato, buffalo mozzarella, parma ham, rocket, parmesan shavings	<b>13.85</b>
<b>Pizza Diavola</b> Tomato, buffalo mozzarella, spicy Calabrian sausage, onions & chilli	<b>13.95</b>
<b>Pizza Rustica Piccante</b> With Calabrian 'Nduja sausage, pepperoni, Tuscan sausage, chilli, tomato & rocket	<b>12.95</b>
<b>Pizza Tonno</b> With tomato, mozzarella, tuna, onions & olives	<b>13.95</b>
<b>Pizza Pollo e Rosmarino</b> Tomato, buffalo mozzarella, chicken, mushrooms & rosemary	<b>12.65</b>
<b>Pizza Quattro Stagioni</b> Tomato, buffalo mozzarella, mushrooms, artichokes & sweet peppers	<b>12.45</b>
<b>Pizza Burrata</b> Burrata, tomato, fresh pachino tomatoes & basil	<b>12.65</b>
<b>Calzone Pollo</b> Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce	<b>13.95</b>
<b>Calzone Salsiccia Piccante</b> Folded pizza with spicy sausage, tomato, mozzarella & chilli	<b>13.95</b>
<b>Extra Toppings</b>	each <b>1.90</b>
<b>Extra Black Truffle</b>	<b>3.50</b>

..... 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*

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

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..... PASTA .....

*Starter / Main*

<b>Tagliatelle Bolognese</b> Original Bologna recipe with slow cooked beef ragu	<b>8.50 / 12.95</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 / 11.95</b>
<b>Spaghetti Carbonara</b> Spaghetti with Pancetta, egg yolk, parmesan cheese & cream	<b>8.50 / 12.95</b>
<b>Lasagne Emiliane</b> Layers of pasta with béchamel & bolognese sauce, baked with mozzarella & parmesan cheese	<b>12.95</b>
<b>Spaghetti al Pomodoro</b> Spaghetti with fresh tomato sauce & basil	<b>9.50</b>
<b>Penne all' Arrabbiata</b> Short tubes of pasta in a spicy tomato sauce with chilli & garlic	<b>6.95 / 9.95</b>
<b>Spaghetti Gamberoni Piccanti</b> Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato	<b>15.95</b>
<b>Risotto San Carlo</b> Wild mushroom risotto with cream & white wine, wrapped in parma ham	<b>14.95</b>
<b>Spaghetti Lobster</b> San Carlo's most famous pasta dish with lobster, tomato & lobster bisque	<b>26.50</b>
<b>Penne Pollo e Gamberetti</b> Penne pasta in a creamy sauce with chicken, baby prawns & parsley	<b>13.95</b>
<b>Ravioli Lobster</b> Ravioli stuffed with lobster & crab meat in a light creamy & pink peppercorn sauce	<b>9.95 / 14.65</b>
<b>Ravioli Tartufo</b> Handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with fresh truffle	<b>9.95 / 14.65</b>

..... DOLCI .....

*Dessert*

<b>Tiramisu</b> Traditional tiramisù	single portion <b>5.95</b>
<b>Millefoglie</b> Crisp and delicate puff pastry layered with chantilly cream	single portion <b>5.95</b>
<b>Torta al Pistacchio</b> Pistachio mousse cake	single portion <b>5.95</b>
<b>Sette Veli</b> Chocolate mousse cake	single portion <b>5.95</b>

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San  
CARLO  
at home

Sorry we are able to take  
CARD PAYMENTS ONLY

M E N U