

BIANCO (White Wine)

Remigio, Chardonnay	22.90
Pinot Grigio (Veneto)	26.50
Soave Classico DOC (Veneto)	27.95
Pinot Grigio Santa Margherita (Veneto)	34.00
Sauvignon Bianco (Veneto)	33.30
Gavi di Gavi (Piemonte)	42.00
Trebbiano d'Abruzzo (Abruzzo)	23.60
Frascati Superiore DOC (Lazio)	25.30
Verdicchio Classico	29.20
Castello Di Jesi (Marche)	
Grillo Bianco (Sicily)	26.90
Falanghina Irpinia DOC, Tenuta Cavalier Pepe (Campania)	33.00
Greco di Tufo Tenuta Cavalier Pepe (Campania)	34.50
Vermentino (Sardegna)	34.50
Colomba Platino (Sicily)	39.50
Lacryma Christi Bianco DOC Tenuta Cavalier Pepe (Campania)	40.00

BIRRA

ITALIAN BEER

Peroni Nastro Azzurro 330 ml	4.50
Moretti 330 ml	4.75
La Gradisca	5.00
Menabrea	4.85

ROSSI (Red Wine)

Remigio, Piemonte	22.90
Cabernet del Veneto (Veneto)	28.00
Merlot Grave del Friuli Terre DOC (Friuli)	29.50
Barbera d'Asti Vespa (Piemonte)	38.90
Barolo Batasiolo (Piemonte)	54.80
Amarone Della Valpolicella (Veneto)	61.40
Rosso Piceno (Marche)	27.30
Montepulciano d'Abruzzo (Abruzzo)	32.00
Chianti Riserva (Toscana)	39.50
Rosso di Montalcino (Toscana)	47.25
Lago di Corbara (Umbria)	54.00
Primitivo (Puglia)	25.00
Nero d'Avola (Sicilia)	26.50
Syrah Astoria (Sicilia)	33.50
Negro Amaro (Puglia)	35.00
Primitivo Coppi (Puglia)	36.00

ROSÉ

Nerello Mascalese Rosé (Sicilia)	23.90
Pinot Grigio Rosé Torresella (Veneto)	28.20
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo)	34.00

SPARKLING

Prosecco	35.95
Prosecco Rosé	38.95
Prosecco Le Manzane DOCG	38.95
House Champagne	48.95
House Champagne Rosé	54.95
Veuve Clicquot	76.00
Bollinger	74.50
Laurent-Perrier Rose	90.00
Dom Perignon	195.00
Cristal	250.00

DOLCI (Dessert)

Tiramisu <i>Traditional tiramisu</i>	6.50
Pistacchio Cake	6.95
Millefoglie <i>Crisp and delicate puff pastry layered with chantilly cream</i>	6.95

San CARLO

CICCHETTI

AT HOME

BAR | RISTORANTE | CAFFÈ | CICCHETTI

PIATTI DA DIVIDERE

sharing plate (recommend a minimum of 2 people)

Fritto Portofino *deep fried prawns, scallops and calamari served with garlic aioli and spicy Calabrian dip* 16.95

PANE & BRUSCHETTA

Olives & Tapenade <i>with Sardinian flat bread</i>	3.95
Garlic Bread	4.55
Garlic Bread <i>with tomato & basil</i>	4.70
Garlic Bread <i>with cheese</i>	4.75
Bruschetta <i>with Sicilian Pachino tomatoes, garlic & basil</i>	4.95

STUZZICHINI

Buffalo Mozzarella <i>smoked aubergine, marinated in extra virgin olive oil, garlic, chilli & mint</i>	7.95
Burrata <i>(a special mozzarella) with Parma ham & marinated black truffle</i>	8.95
Chargrilled Avocado <i>with chilli vinaigrette</i>	5.80

INSALATA (Salad)

Avocado Salad <i>avocado with red onion in a balsamic & pomegranate dressing</i>	6.95
Duck Salad <i>with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar</i>	7.95
Insalata Caprese <i>mozzarella, avocado, tomato & basil</i>	6.95
Kale Salad <i>cucumber, red onion, sweet potato chopped tomato & Pecorino cheese, with balsamic & pomegranate dressing</i>	6.95

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.

PASTA & AL FORNO

Truffle and Pecorino Ravioli	9.95
Spaghettoni <i>with prawns, mussels, garlic, chilli & tomato</i>	10.95
Spaghetti Carbonara <i>egg yolk & pancetta</i>	8.50
Tagliatelle Bolognese <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours</i>	8.50
Tagliolini all'Aragosta <i>fresh egg spaghetti with lobster & cherry tomato</i>	14.95
Ravioli Lobster <i>with lobster bisque & prawns</i>	11.95
Melanzane Parmigiana <i>Classic Sicilian. Layers of aubergine, parmesan and tomato baked in the oven</i>	8.95
Lasagne al Forno <i>layers of pasta with slow cooked beef ragu</i>	8.95

PIZZA (All our dough is freshly made on the premises)

Margherita <i>the classic pizza of Naples with tomato, buffalo mozzarella & basil</i>	6.95
Prosciutto & Funghi <i>with buffalo mozzarella, porcini mushrooms, Italian ham & tomato</i>	8.20
Calzone <i>folded pizza with tomato, cheese & ham</i>	8.20
Pugliese <i>tomato, burrata, Parma ham, rocket & black truffle</i>	10.20

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.

FRITTI

(Traditional fried street food)

Baby Mozzarella <i>fried cheese balls</i>	5.80
Sicilian Arancini <i>rice balls filled with beef ragu</i>	7.95

CARNE (Meat)

Lamb Cutlets <i>marinated in sundried tomato & thyme</i>	11.50
Spiedino di Pollo <i>chicken wrapped in Pancetta with rosemary</i>	8.95
Pollo Milanese <i>flattened breast of chicken, pan fried in breadcrumbs with rocket & pachino tomatoes</i>	9.95
Grilled Tuscan Fennel Sausage <i>served with roasted red peppers in an orange dressing</i>	9.50

PESCE (Fish)

Calamari Fritti <i>classic fried squid</i>	8.50
Gamberoni Piccanti <i>Sicilian prawns with chilli lemon & garlic</i>	10.95
Sea Bass <i>with olive oil, garlic, lemon zest & broccoli di rapa</i>	11.50
Halibut <i>with samphire, cherry tomato & chilli</i>	12.95

VEGETALI (Vegetables)

Zucchine Fritte <i>fried courgette sticks</i>	4.50	Roasted Potato <i>with onions</i>	3.95
Patatine Fritte <i>chips</i>	3.95	Mixed Salad	4.10
Patatine Fritte al Tartufo <i>chips with Parmesan & truffle</i>	4.70	Rocket & Parmesan Salad	4.20