

APERITIVO	
Bellini Veneziana	12.50
<i>classic bellini made with white peach juice & Prosecco</i>	
Rossini Prosecco with fresh strawberries	13.50
Aperol Spritz Aperol & Prosecco	12.50

PANE & BRUSCHETTA	
Olives & Tapenade <i>with Sardinian flatbread (198 kcal) VE</i>	5.50
Selection of Italian Breads <i>(502 kcal) V</i>	5.75
Garlic Bread <i>(526 kcal) VE</i>	5.95
Garlic Bread <i>with tomato & basil (570 kcal) VE</i>	6.25
Garlic Bread <i>with cheese (732 kcal) V</i>	7.25
Pizzetta con Aglio <i>bread with fresh tomato, oregano & garlic (544 kcal) VE</i>	7.25
Bruschetta <i>with Sicilian Pachino tomatoes, garlic & basil (304 kcal) V</i>	6.95

STUZZICHINI	
Ostriche <i>rock oysters grade 2 (6 kcal each)</i>	4.25
Prosciutto San Daniele & Gnocco Fritto <i>prosciutto with fried dough sticks (645 kcal)</i>	10.75
Burrata <i>(a special mozzarella) with Parma ham & black truffle (402 kcal)</i>	13.95

PIATTI DA DIVIDERE	
PLATES TO SHARE (RECOMMEND A MINIMUM OF 2 PEOPLE)	
Fritto Misto <i>fried calamari, prawns, whitebait & soft shell crab, served with tarragon & garlic mayonnaise & chilli jam (for two) (1202 kcal)</i>	22.50

CARPACCIO, TARTARE & INSALATA	
SALAD	
Insalata di Patate e Ceci <i>chickpeas & potato salad with a fresh tarragon & lime dressing with crunchy hazelnut VE (295 kcal)</i>	9.50
Insalata di Avocado <i>avocado, vine tomato, red onion in a balsamic & pomegranate dressing VE (319 kcal)</i>	9.50
Bresaola <i>with Parmesan shavings & rocket (184 kcal)</i>	11.95
Tartare di Tonno <i>tartare of fresh tuna mixed with olive oil, french mustard, lemon juice, & wild rocket (162 kcal)</i>	15.75
Beetroot Carpaccio & Formaggio Caprino <i>roasted beetroot & goat's cheese with rosemary, thyme & garlic with spiced breadcrumbs V (320 kcal)</i>	10.25
Insalata di Cesare <i>smoked chicken breast salad Cicchetti style with 'Caesar' dressing & Sardinian pane carasau (326 kcal)</i>	10.25
Duck Salad <i>with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar (367 kcal)</i>	11.50
Insalata Caprese <i>mozzarella, avocado, tomato & basil V (295 kcal)</i>	10.50
Insalata di Granchio <i>handpicked crab with avocado, rocket, lemon oil & Sardinian flatbread (345 kcal)</i>	18.50
Insalata Lenticchie <i>black lentils with roasted beetroot, artichokes & red peppers VE (183 kcal)</i>	10.25
Terra <i>a special selection of cured meats from around Italy (574 kcal)</i>	12.75

Adults need around 2000 kcal a day
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.

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

Cicchetti: (pronounced chi - KET - tee)
are medium size dishes, typically served in
cicchetti bars in Venice. You can make a meal
of them by ordering several plates which can
be shared between friends. As dishes are
freshly prepared they will be served as soon
as they are ready.

To experience our cicchetti menu we suggest
4-5 dishes between 2 people.

CARNE	
MEAT	
Grilled Rib-Eye <i>steak served with parsley & chilli dressing (594 kcal)</i>	24.25
Pollo Milanese <i>flattened breast of chicken, pan fried in breadcrumbs with rocket & Pachino tomatoes (419 kcal)</i>	13.75
Agnello <i>lamb cutlets served with green peas& fresh mint with a lemon dressing (395 kcal)</i>	16.95
Grigliata Mista di Carne <i>mixed grill with Italian homemade sausage, lamb cutlets & rib-eye steak (919 kcal)</i>	26.25
Vitello Milanese <i>veal pan-fried in bread crumbs (396 kcal)</i>	16.95
Mini Burgers <i>beef burgers served with cucumber mayonnaise, caramelised onions & scamorza cheese (1246 kcal)</i>	14.50
Spiedino di Pollo <i>chicken skewer wrapped in bacon & rosemary, barbecued on our Robata grill (449 kcal)</i>	14.75

PESCE	
FISH	
Calamari Fritti <i>classic fried squid (252 kcal)</i>	10.95
Capesante al Forno <i>king scallops gratin with garlic, olive oil, & breadcrumbs (436 kcal)</i>	16.95
Halibut <i>with samphire, cherry tomato & chilli (324 kcal)</i>	15.75
Coda di Rospo <i>monkfish wrapped in Parma ham with sage & butter (360 kcal)</i>	15.95
Gamberi Grigliati <i>grilled Mediterranean prawns with lemon, seasonal herbs & olive oil (370 kcal)</i>	15.95
Branzino alle Vongole <i>fillet of sea bass served with sautéed clams & fresh parsley (469 kcal)</i>	16.50
Branzino al Sale <i>fillet of sea bass baked in black salt with herb & olive oil salmoriglio (305 kcal)</i>	15.95
Grigliata di Pesce <i>a selection of mixed fish & shellfish (492 kcal)</i>	23.50

VEGETALI	
VEGETABLES	
Pisellini <i>baby peas with onions & bacon (382 kcal)</i>	5.50
Zucchine Fritte <i>fried courgette sticks (342 kcal)</i>	6.25
Patatine Fritte <i>chips (478 kcal)</i>	5.25
Patatine Fritte al Tartufo <i>chips with Parmesan & truffle (589 kcal)</i>	6.25
Patate Arrosto <i>roasted potato with onions & rosemary (332 kcal) VE</i>	5.50
Tenderstem Broccoli <i>with garlic & chilli (102 kcal) VE</i>	5.75
Insalata Mista <i>mixed salad (50 kcal) VE</i>	4.95
Rucola & Parmigiano <i>rocket & Parmesan sald V (141 kcal)</i>	6.50

PLANT BASED	
Carciofi Grigliati	8.75
<i>grilled artichokes with mint sauce (181 kcal)</i>	
Spaghetti Puttanesca	11.50
<i>with olives, capers & a rich tomato sauce (403 kcal)</i>	
Penne Arrabbiata	10.50
<i>with spicy tomato sauce (372 kcal)</i>	

FRITTI	
TRADITIONAL FRIED STREET FOOD	
Baby Mozzarella <i>fried cheese balls (345 kcal)</i>	7.95
Sicilian Arancini <i>rice balls filled with beef ragu (771 kcal)</i>	9.25
Gamberoni Fritti <i>tempura prawns dressed with a spicy mayonnaise (407 kcal)</i>	14.50
Panzerotto Pugliese <i>fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (571 kcal)</i>	9.25
Crocchette <i>croquettes with ham, Taleggio cheese & an 'nduja dip (1230 kcal)</i>	7.25

PASTA & AL FORNO	
Ravioli Tartufo & Pecorino <i>truffle & pecorino ravioli V (906 kcal)</i>	15.75
Gnocchi Sorrentina <i>Southern Italian baked pasta with tomato & burrata cheese V (412kcal)</i>	12.25
Spaghettini Frutti di Mare <i>spaghettini with prawns, mussels, garlic, chilli & tomato (595 kcal)</i>	16.50
Spaghetti Carbonara <i>egg yolk & pancetta (793 kcal)</i>	11.25
Tagliatelle Bolognese <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (510 kcal)</i>	11.95
Tagliolini all'Aragosta <i>with lobster & cherry tomato (473 kcal)</i>	19.95
Gnocchi Gorgonzola <i>in a baked Parmesan basket V (827 kcal)</i>	12.25
Ravioli Spinaci <i>spinach & ricotta ravioli with Pachino tomatoes V (455 kcal)</i>	12.25
Paccheri Napoletana <i>large tube pasta served with slow cooked pork ragu (425 kcal)</i>	14.75
Ravioli Aragosta <i>lobster ravioli with lobster bisque & prawns (642 kcal)</i>	18.50
Melanzane Parmigiana <i>classic Sicilian. Layers of aubergine, Parmesan and tomato baked in the oven V (413 kcal)</i>	12.25
Lasagne al Forno <i>layers of pasta with slow cooked beef ragu (557 kcal)</i>	11.95
Tagliolini Venezia <i>gratin with ham & cheese (864 kcal)</i>	13.25
Tagliolini <i>with Sicilian red prawn, butter & caviar (475 kcal)</i>	22.25

PIZZA	
TRADITIONAL NEAPOLITAN STYLE PIZZA	
Margherita <i>the classic pizza of Naples with tomato, fior di latte & basil V (625 kcal)</i>	9.25
Calabrese <i>with 'nduja Calabrian soft spicy sausage & fior di latte (880 kcal)</i>	10.50
Pollo Parmigiana <i>with smoked chicken, fior di latte, Parmesan & fresh basil (731 kcal)</i>	10.25
Prosciutto & Funghi <i>with fior di latte, porcini mushrooms, Italian ham & tomato (715 kcal)</i>	10.25
Basilicata <i>with spicy sausage, chilli, tomato & fior di latte (796 kcal)</i>	10.25
Calzone <i>folded pizza with tomato, fior di latte & ham (611 kcal)</i>	9.75
Pugliese <i>tomato, burrata, Parma ham, rocket & black truffle (753 kcal)</i>	11.50
Mortadella <i>fior di latte, mortadella, pistachio, stracciatella di burrata (836 kcal)</i>	10.25
Vegetariana <i>fior di latte, pepper, aubergine, courgette V (1010 kcal)</i>	9.50



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VINI
BIANCO

North	glass (175ml)	btl
Remigio Bianco, <i>Beni di Batasiolo, Piemonte. Local grape varieties</i> <i>Clear straw-yellow, fresh & fruity. Great with fried fish & hard cheeses</i>	8.75	36.45
Sauvignon Ca` Bolani, <i>Aquileia, Friuli. 100% Sauvignon Blanc</i> <i>Bright straw yellow, good acidity with notes of pink grapefruit, passion fruit & white peach.</i> <i>Perfect with cured meat, pasta & shellfish</i>	9.95	40.25
Pinot Grigio, <i>Santa Margherita, Alto Adige. 100% Pinot Grigio</i> <i>Bright & refreshing, for the lovers of a dry wine with aromas of Golden apples & floral notes.</i> <i>Goes wonderfully with cheese, white meat & fish</i>	12.00	43.25
Pinot Grigio San Carlo, <i>Aneri, Veneto 100% Pinot Grigio.</i> <i>Straw yellow with notes of white flowers & pineapple. Great with white meats, pasta & risotto with shellfish</i>	45.25	
Lugana Pievecroce, <i>Costaripa, Lombardia. 100% Trebbiano di Lugana.</i> <i>Straw-yellow, easy-drinking, refreshing with light tropical fruit notes. Ideal with carpaccio, salad & seafood pasta</i>	47.75	
Gavi del Comune di Gavi “Granee”, <i>Beni di Batasiolo, Piemonte. 100% Cortese</i> <i>Dry & well balanced, with aromas of ripe fruit & white flowers. Goes well with all kinds of fish & white meat</i>	59.00	

Central	glass (175ml)	btl
Trebbiano d’Abruzzo, <i>Campiello, Abruzzo. 100% Trebbiano</i> <i>Intense notes of citrus, almonds & tropical fruit. Excellent as aperitif or with fresh cheeses & shellfish</i>	8.50	34.00
Verdicchio dei Castelli di Jesi Classico, <i>Colonnara, Marche. 100% Verdicchio.</i> <i>Straw-yellow with an intense bouquet of fresh fruit & floral notes. Great with fish starters, cured meat & white meat</i>	9.00	34.75
Pomino Bianco, <i>Marchesi de’ Frescobaldi, Toscana. 90% Chardonnay, 10% Pinot Bianco,</i> <i>Fresh & crispy with notes of citrus & pineapple plus a creamy texture that pairs well with seafood</i>	47.25	
Conte della Vipera, <i>Marchesi Antinori, Umbria. 60/80% Sauvignon Blanc, 40/20% Semillon</i> <i>Savoury & refreshing taste, with melon, peach & passion fruit aromas. Ideal for starters, pasta & risotto with fish</i>	79.95	

South & the Islands	glass (175ml)	btl
Inzolia “Roceno”, <i>Sibilliana, Sicilia. 100% Inzolia.</i> <i>Fresh & crispy, quite dry & balanced acidity, a good wine to be enjoyed with all kind of seafood</i>	8.75	34.75
Grillo “Roceno”, <i>Sibilliana, Sicilia. 100% Grillo.</i> <i>Intense yellow, dry with notes of white peach, apricot & pineapple. Great with seafood pasta & salad</i>	9.25	36.50
Chardonnay, <i>Tormaresca, Puglia. 100% Chardonnay.</i> <i>Light yellow, freshly balanced on the palate with sensations of apples & citrus fruit. Great with all kinds of fish</i>	11.25	42.75
Il Bianco dei Vespa, <i>Vespa, Puglia. 100% Fiano.</i> <i>Golden yellow with a bouquet of citrus fruits & aromatic herbs. Perfect with fish in general, great with lobster risotto</i>	11.75	44.25
Greco di Tufo, <i>Tenuta Cavalier Pepe, Campania. 100% Greco Bianco.</i> <i>Intense yellow with perfectly balanced acidity. Aromas of ripe fruit & citrus notes. Well-suited to appetisers & fish dishes</i>	11.75	47.25
Falanghina Lila, <i>Tenuta Cavalier Pepe, Campania. 100% Falanghina.</i> <i>Crystalline yellow, intense notes of pineapple & white flowers. Pairs well with cheese, fried dishes & spiced fish</i>	12.00	48.25
Vermentino di Gallura “Cucaione”, <i>Piero Mancini, Sardegna. 100% Vermentino.</i> <i>Pale yellow, medium bodied, pleasant & delicate with floral scents. Excellent as an aperitif, ideal with fish, shellfish & white meat</i>	52.50	
Colomba Platino, <i>Duca di Salaparuta, Sicilia. 100% Inzolia.</i> <i>Bright yellow, very fresh & persistent, pleasantly fruity. Great with shellfish & fish-based pasta</i>	13.00	52.00
Rapitala` Chardonnay Grand Cru, <i>Tenuta Rapitala,` Sicilia. 100% Chardonnay.</i> <i>Intense straw-yellow, full-bodied, soft & juicy with hints of vanilla, toasted almonds & apricot. Amazing with shellfish</i>	69.00	

Prosecco, Champagne & Sparkling	125ml	btl
Prosecco Dirupo Superiore	11.25	46.75
Prosecco Rosé Torresella	12.00	48.75
Prosecco DOC Brut		51.00
Champagne Testulat Brut	15.50	76.50
Champagne Testulat Rosé	17.75	81.50
Veuve Clicquot Yellow Label Brut	120.75	
Bollinger	139.50	
Laurent-Perrier Rosé	155.00	
Dom Perignon	385.00	
Louis Roederer Cristal	475.00	

Birra		btl
Peroni Nastro Azzurro <i>Instantly crisp and refreshing, a distinct flavour with subtle citrus notes.</i>	330ml	5.75
Peroni Nastro Azzurro Gluten Free	330ml	5.25
Peroni Gran Riserva Doppio Malto <i>Intense and balanced with aromas of toasted malt and a hint of spice.</i>	500ml	9.50
Peroni 0.0% (non-alcoholic) (73 kcal)	330ml	5.25

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The discovery of a good wine is increasingly better for mankind than the discovery of a new star.
Leonardo da Vinci (1452-1519)

ROSSI	glass (175ml)	btl
Remigio Rosso, <i>Beni di Batasiolo, Piemonte. Local grape varieties.</i> <i>Ruby red, notes of red & black berries. Dry & medium bodied, ideal with grilled meat</i>	8.75	36.45
Merlot Veneto, <i>Torresella, Veneto. 100% Merlot.</i> <i>Well structured, fruity, medium-full bodied with moderate tannins. Excellent with grilled red meats & rich poultry dishes</i>	8.95	35.50
Cabernet Sauvignon, <i>Torresella, Veneto. 100% Cabernet Sauvignon.</i> <i>Deep red, dynamic on the palate, reveals freshness & smooth tannins. Perfect with strongly flavoured meat dishes</i>	9.25	37.00
Pinot Nero San Carlo, <i>Aneri, Veneto. 85% Pinot Nero, 15% Corvina.</i> <i>Ruby red, with an intense bouquet. Perfect with meats & cheeses, or special first courses</i>	47.50	
Barbera d’Asti Superiore “Boschetto Vecchio”, <i>Guasti Clemente, Piemonte 100% Barbera.</i> <i>Elegant medium to full body, dry & smooth with great acidity & low tannins. Goes well with game & grilled red meat</i>	56.50	
Valpolicella Ripasso Classico Superiore “Torbae”, <i>Domini Veneti, Veneto 60% Corvina, 15% Corvinone, 15% Rondinella, 10% Other Valpolicella blend grapes.</i> <i>Deep ruby red, complex aroma of fruit & spices, perfectly balanced tannins & acidity. Great for any kind of red meat</i>	59.75	
Barolo DOCG, <i>Villadoria, Piemonte. 100% Nebbiolo.</i> <i>Red-garnet intense with hints of cherries, liquorice & tobacco. Pairs well with cured meat, cheeses & grilled red meat</i>	20.25	82.75
Amarone della Valpolicella, <i>Domini Veneti, Veneto. 60% Corvina, 15% Corvinone, 15% Rondinella, 10% Other Valpolicella blend grapes.</i> <i>Dense, compact red-garnet, intense fruity aroma. Excellent with grilled meat, game & aged cheeses</i>	21.75	84.75
Amarone della Valpolicella, <i>Santa Sofia, Veneto. 40% Corvinone, 30% Corvina, 30% Rondinella.</i> <i>Deep ruby red, Intense bouquet of ripe cherry, dried plums, & notes of chocolate, rhubarb & delicate balsamic scent</i>	98.50	
Barbaresco DOCG, <i>Beni di Batasiolo, Piemonte. 100% Nebbiolo.</i> <i>Clear garnet red, intense aromas of flowers, ripe fruit & spices. Dry & full bodied, goes perfectly with red meat & game</i>	99.50	

Central	glass (175ml)	btl
Rosso Piceno “Lyricus”, <i>Colonnara, Marche. 50% Sangiovese, 50% Montepulciano.</i> <i>Clear ruby red, intense & persistent notes of ripe peach & plums. Great with grilled meat & tomato-based dishes</i>	9.25	35.25
Montepulciano Riparosso, <i>Illuminati, Abruzzo. 100% Montepulciano.</i> <i>Ruby red, Intense & deep with red fruit notes. Ideal with meat-based pasta & veal</i>	9.75	40.25
Chianti Classico, <i>Lamole, Toscana. 80% Sangiovese, 15% Canaiolo Nero, 5% Malvasia Nera.</i> <i>Bright ruby red, floral notes & scents of red berries & aromatic herbs. Goes perfectly with grilled pork sausage</i>	12.25	50.25
Achelo, <i>La Braccessa, Toscana. 100% Malbec.</i> <i>Vibrant purple, with fruity notes & a pleasant spice & soft tannins. Great with grilled red meat</i>	55.00	
Rosso di Montalcino, <i>Col d’Orcia, Toscana. 100% Sangiovese.</i> <i>Deep ruby. Fruity notes perfectly balanced with spicy scents. Pairs well with sauced white meat & grilled red meat</i>	62.00	
Vie Cave Malbec, <i>Fattoria Aldobrandesca, Toscana. 100% Malbec.</i> <i>Intense ruby red, silky & full bodied, with notes of ripe black fruit liquorice & dark chocolate. Ideal for succulent steaks</i>	65.00	
Lago di Corbara, <i>Castello di Corbara, Umbria. Sangiovese, Cabernet & Merlot.</i> <i>Clear garnet red, aromas of flowers, fruit & spices. Dry & full body, perfect with red meat & game</i>	72.50	
Brunello di Montalcino 2017, <i>Col d’Orcia, Toscana. 100% Sangiovese.</i> <i>Ruby red. Fruity notes of black cherry, jam & vanilla. Warm with ripe & clear tannins</i>	95.50	

South & the Islands	glass (175ml)	btl
Nero d’Avola “Roceno”, <i>Sibilliana, Sicilia. 100% Nero d’Avola.</i> <i>Deep ruby red, hints of ripe red berry fruit. Great with pork, beef & hard cheeses</i>	9.00	35.00
Syrah, <i>Feudo Principi di Butera, Sicilia. 100% Syrah.</i> <i>Intense purple, notes of blackcurrant & vanilla with rounded tannins. Great with tomato-based pastas & meat</i>	10.75	42.50
Negroamaro “Neprica”, <i>Tormaresca, Puglia. 100% Negroamaro.</i> <i>Ruby red, Aromas of cherries with floral notes. Excellent with poultry & veal</i>	45.75	
IL Rosso dei Vespa Primitivo di Manduria, <i>Vespa, Puglia. 100% Primitivo.</i> <i>Deep ruby & dense, firm grip of tannins with notes of cherry, plums & sweet tobacco.</i> <i>Great with game & red grilled meat</i>	11.75	49.25

ROSÉ	glass (175ml)	btl	magnum
Pinot Grigio Rose, <i>Torresella, Veneto. 100% Pinot Grigio</i> <i>Light & fresh on the palate, hints of citrus & wild berries. Perfect with fish dishes</i>	9.25	38.75	
Cerasuolo d’Abruzzo “Campirosa”, <i>Illuminati, Abruzzo. 100% Montepulciano</i> <i>Shiny & brilliant pink, dry, fresh & delicate. Persistent floral notes. Best server with cured meat, white meat & fish dishes</i>	10.00	40.75	
Calafuria, <i>Tormaresca, Puglia. 100% Negroamaro</i> <i>A fantastic rosé from the Salento peninsula, with fragrant notes of pomegranate, peach & grapefruit.</i>	49.25	99.50	
Rosamara, <i>Costaripa, Lombardia. 50% Groppello Gentile, 30% Marzemino, 10% Sangiovese, 10% Barbera</i> <i>Light pink, silky & harmonious, with a very slight aftertaste of bitter almonds. Ideal as aperitif & with mussels.</i>	12.00	48.75	99.75

OUR HIGH-END WINES ARE AVAILABLE ON REQUEST,
PLEASE ASK FOR OUR SPECIAL WINE MENU.

Soft Drinks & Juices

Coke (74 kcal)	4.25		
Diet Coke (1 kcal)	4.25	Fruit Juices	4.75
Fever Tree Sparkling Softs	4.50	Orange (72 kcal), Apple (76 kcal), Cranberry (38 kcal)	
Raspberry Lemonade (52 kcal)		Fever Tree Mixers	4.25
Cloudy Apple (49 kcal)		Indian Tonic Water (56 kcal), Naturally Light Tonic (30 kcal), Ginger Ale (68 kcal), Ginger Beer (74 kcal)	
San Pellegrino	4.25	Lemonade (70 kcal), Soda Water (0 kcal)	
Limonata (73 kcal), Aranciata (64 kcal)			
Sparkling Water (0 kcal)	btl 750ml 5.25		
Still Water (0 kcal)	btl 750ml 5.25		

A discretionary 12.5% service
charge will be added to your bill.



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