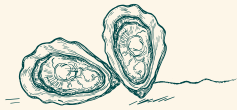


# SAN CARLO

MENU



### Ostriche

Colchester rock oysters served with shallots in red wine vinegar & tabasco  
SIX- £18.00 NINE - £26.95  
(42 KCAL) (63 KCAL)

### Green Olives from Puglia (ve)

(180 KCAL) £3.95

**Nodini con Panna e Tartufo**  
Small hand-shaped knots of mozzarella with fresh black truffle, served with crostini (v)  
(838 KCAL) £9.95

### Culatello

One of Italy's best known cured meats, produced in Bassa Verdigiana, with a sweet & delicate flavour (638 KCAL)  
£17.95

### Arancini

Fried Sicilian rice balls with truffle & Parmesan  
(1238 KCAL) £9.95

## BRUSCHETTE E PANE

### Selection of Italian Bread

Served with sundried tomato & black olive tapenade (ve) (502 KCAL) £6.25

### Focaccia

Sea salt, olive oil & rosemary flatbread (732 KCAL) (ve) £6.25

### Garlic Bread

with (Garlic & Sea Salt) (ve) (728 KCAL) £6.00  
with Tomato (ve) (790 KCAL) £7.25  
with Cheese (v) (934 KCAL) £7.95  
with Tomato & Cheese (v) (903 KCAL) £8.50

### Bruschetta Romana

Toasted Altamura bread with chopped Sicilian Pachino tomatoes, garlic & olive oil (ve) (379 KCAL) £7.95

### Minestrone

Classic Italian vegetable soup (ve) (139 KCAL) £7.95

### Prosciutto, Melone e Mozzarella

Cantaloupe melon, mozzarella di bufala, Parma ham & crushed pistachio nuts (874 KCAL) £13.95

### Cozze all' Arrabbiata or Marinière

Fresh mussels in either,

Arrabbiata; a spicy tomato sauce with chilli & garlic OR

Marinière; white wine, shallots, cream & parsley (216 / 308 KCAL) £10.95

### Insalata Tricolore

Avocado, beef tomato & mozzarella di bufala (v) (583 / 836 KCAL)  
ST £9.50 MC £14.95

### Funghi Piemontese

Mixed mushrooms in garlic & parsley butter in a filo pastry basket (v) (334 KCAL) £9.50

### Niçoise Salad

Freshly grilled tuna steak, lettuce, rocket, green beans, sundried tomatoes, rosemary potatoes, olives & a soft boiled egg (471 KCAL) £14.95

### Costine di Maiale Orientale

Barbecue pork ribs in our special San Carlo sauce (326 KCAL) £10.95

### Calamari Fritti

Deep fried squid with fresh chilli & tartare sauce (267 KCAL) £10.95

## ANTIPASTI

*To Share*

### Frittura di Pesce Portofino

Deep fried calamari, prawns, scampi & scallops served with tartare sauce & chilli mayonnaise (898 KCAL) £16.95pp  
(MINIMUM 2 PEOPLE)

### San Carlo Antipasto

Start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the regional tastes of Italy (673 KCAL) £14.95pp (MINIMUM 2 PEOPLE)

### Carpaccio di Tonno

Sashimi grade tuna carpaccio with a sesame & lime dressing (726 KCAL) £14.95

### Carpaccio di Manzo

Thinly sliced raw fillet of beef with mustard & mayo dressing, Parmesan cheese & rocket (445 KCAL) £14.25

### Tartare di Tonno

Sashimi grade tuna mixed with olive oil, mustard, lemon juice, wild rocket & served with Altamura crostini (221 KCAL) £15.95

### Gamberoni Fritti

Tempura king prawns dressed with a spicy mayonnaise (311 KCAL) £13.95

### Burrata e Pomodoro

Burrata from Corato in Puglia served with marinated beef tomato carpaccio & fresh basil (v) (428 KCAL) £12.95

### Mozzarella in Carrozza

Popular in Southern Italy, fried mozzarella in breadcrumbs with a basil & tomato sauce (v) (423 KCAL) £10.50

### Gamberoni Luciana

King prawns with garlic, chilli, tomato, a touch of cream & toasted Altamura bread (426 KCAL) £13.95

### Capesante al Forno

Roasted scallops with olive oil, garlic & chilli topped with breadcrumbs (541 KCAL) £16.50

### Avocado Bernardo

Avocado with prawns, scampi & lobster served with Marie Rose sauce (777 KCAL) £14.95

### Melanzane alla Parmigiana

Baked layers of Sicilian aubergine, with Parmesan cheese & tomato (v) (172 KCAL / 344 KCAL)  
ST £10.50 MC £15.95

### Gamberoni alla Diavola

King prawns sautéed with garlic, fresh chilli, white wine & toasted Altamura bread (315 KCAL) £13.95

### Cocktail di Gamberetti

Tender Norwegian prawns, crispy romaine lettuce with Marie Rose sauce, garnished with a prawn crevette (287 KCAL) £13.95

### Linguine Gamberi e Pesto

Linguine pasta with Argentinian red prawns & basil pesto (1475 KCAL) £17.95

### Penne Arrabbiata

Short tubes of pasta in a spicy tomato sauce with chilli & garlic (ve) (268 KCAL / 536 KCAL) ST £9.50 MC £14.95

### Gnocchi Sorrentina

Classic southern Italian gnocchi baked with tomato & burrata cheese (v) (612 KCAL) £16.95

### Zitoni Toscanini

Long pasta tubes, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & pecorino cheese (754 KCAL) £17.50

### Rigatoni alla Norma

The most popular pasta dish in southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese (v) (635 KCAL / 1270 KCAL) ST £9.95 MC £15.95

### Spaghetti Puttanesca

Olives & capers in a rich tomato sauce (ve) (595 KCAL) ST £10.50 MC £15.50

### Tagliatelle Bolognese

Original Bologna recipe with slow cooked beef ragu (398 KCAL / 796 KCAL) ST £9.95 MC £16.95

### Spaghetti Carbonara

Pancetta, egg yolk, Parmesan cheese & cream (824 KCAL / 1647 KCAL) ST £9.95 MC £16.50

### Penne Pollo e Gamberetti

Penne pasta in a creamy sauce with chicken, baby prawns & parsley (1159 KCAL) £16.95

## PASTA E RISOTTO

*Gluten free pasta is available upon request*



### Gnocchetti Pasta

#### Melanzane e Salsiccia

Sardinian style gnocchetti pasta with aubergine & pork sausage ragu (1245 KCAL) £16.95

### Tortellini Panna e Prosciutto

Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & Parmesan cheese (1091 KCAL) £16.95

### Tagliatelle Montecarlo

Tagliatelle with monkfish & lobster bisque (985 KCAL) £18.25

### Spaghetti Gamberoni Piccanti

Spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato (608 KCAL) £20.25

### Our Famous Spaghetti

#### Frutti di Mare

With clams, mussels, prawns, garlic & tomato (1864 KCAL) £21.25

### Lasagne Emiliane

Fresh layers of pasta with slow cooked Bolognese sauce, baked with béchamel, mozzarella & Parmesan cheese (414 KCAL / 828 KCAL) ST £9.95 MC £16.50

### Linguine Scallops & Caviar

Linguine pasta with scallops, Italian Sturgeon Caviar & saffron cream sauce (1496 KCAL) £25.95

### Ravioli all'Astice

Ravioli filled with lobster & crab meat in a light, creamy & pink peppercorn sauce with baby prawns (1172 / 1348 KCAL) ST £14.95 MC £22.55

### Ravioli Tartufo

Handmade ravioli filled with pecorino cheese & truffle, with a cream & Parmesan sauce, topped with fresh truffle (v) (897 KCAL / 1793 KCAL) ST £14.95 MC £22.55

### Penne Salmone

Penne with smoked salmon & petit pois with tomato & cream (520 KCAL) £16.95

### Tagliolini all'Aragosta

San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream (522 KCAL) £34.95

### Risotto San Carlo

Carnaroli rice with porcini mushrooms, cream & white wine wrapped in Parma ham (1387 KCAL) £16.95

### Risotto all'Aragosta

Classic lobster risotto (636 KCAL) £34.95

## PIZZA

*Our pizza is made with Neapolitan flour & Sicilian tomatoes*

### Margherita

Tomato, fior di latte & oregano (v) (936 KCAL) £13.95

### San Carlo

Tomato, fior di latte, Parma ham, rocket, Parmesan shavings (1174 KCAL) £15.95

### Prosciutto e Funghi

Tomato, fior di latte, ham & mushrooms (1092 KCAL) £15.25

### Quattro Stagioni

Tomato, mozzarella di bufala, mushrooms, artichokes & sweet peppers (v) (1013 KCAL) £15.25

### Burrata

Tomato, fior di latte, vegetarian 'nduja, roasted tomatoes, whole burrata & basil pesto (v) (1122 KCAL) £17.95

### Tartufo

White based pizza with fior di latte, porcini mushroom, black truffle, Taleggio & thyme (v) (958 KCAL) £16.95

### Diavola

Tomato, mozzarella di bufala, spicy Calabrian sausage, onions & chilli (1243 KCAL) £15.95

### Pollo e Rosmarino

Tomato, fior di latte, chicken, mushrooms & rosemary (1105 KCAL) £15.25

### Calzone Pollo

Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce (1216 KCAL) £15.95

### Calzone Salsiccia Piccante

Folded pizza with spicy sausage, tomato, mozzarella & chilli (1264 KCAL) £16.50

Extra Toppings from £2.00  
Truffle £3.50

# CARNE

## Suprema di Pollo Principessa

Pan-fried chicken breast with white wine, mushrooms & cream, with green asparagus (802 KCAL) £24.25

## Pollo Milanese

Flattened chicken breast in breadcrumbs pan-fried, served with rocket & Pachino tomato (706 KCAL) £23.25

## Pollo Diavola

Pan-fried chicken breast with spicy 'nduja Calabrian sausage, fresh sausage & tomato (378 KCAL) £24.25

## Classic Saltimbocca alla Romana

Sliced veal with Parma ham, cooked in white wine, sage & butter (704 KCAL) £24.25

## Scaloppine al Limone

Veal escalope cooked in butter & lemon (743 KCAL) £23.95

## Scaloppa alla Milanese

Classic veal escalope, pan-fried in breadcrumbs (508 KCAL) £24.25

## Scaloppine Signor Sassi

Veal cooked in cream, brandy, mustard seeds & mushrooms (1175 KCAL) £24.25

## Agnello Toscana

Lamb cutlets with Barolo red wine, rosemary & sunblushed tomato (723 KCAL) £28.50

## Filetto Dolcelatte

8oz/227g fillet steak crowned with a velvety Gorgonzola cheese sauce (1809 KCAL) £37.95

## Filetto al Pepe Verde

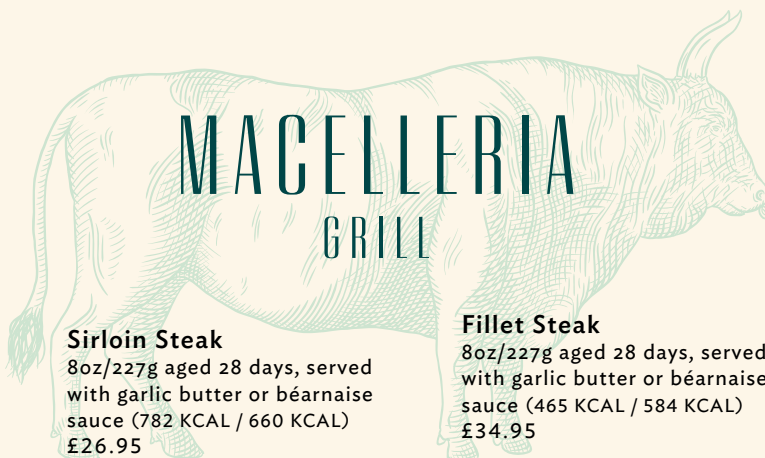
8oz/227g fillet steak with a brandy & green peppercorn sauce (922 KCAL) £37.95

## Tournedo Rossini

8oz/227g fillet steak, crouton base topped with paté & Madeira wine sauce (754 KCAL) £37.95

## Filetto al Tartufo

8oz/227g fillet steak wrapped in Parma ham with creamy black truffle sauce (943 KCAL) £40.95



### Sirloin Steak

8oz/227g aged 28 days, served with garlic butter or béarnaise sauce (782 KCAL / 660 KCAL) £26.95

### Rib-Eye Steak

12oz/340g aged 28 days, served with garlic butter or béarnaise sauce (782 KCAL / 660 KCAL) £28.95

### Grigliata Mista di Carne

Steak, lamb cutlet, chicken & Tuscan sausage. Charcoal grilled (903 KCAL) £31.95

### Fillet Steak

8oz/227g aged 28 days, served with garlic butter or béarnaise sauce (465 KCAL / 584 KCAL) £34.95

### Tagliata Di Filetto Di Manzo

8oz/227g fillet steak sliced & served with fresh Italian dressing (608 KCAL) £35.95

### Agnello

Grilled lamb cutlets marinated in sundried tomato & thyme (513 KCAL) £27.50

### Pollo Marinato

Flattened chicken breast with a caper, butter & lemon sauce (345 KCAL) £20.95

## BIG CUTS TO SHARE

for 2 people

### Tomahawk

1.2kg a large bone-in steak with a big rich flavour to match (2017 KCAL) £42.00pp

### Chateaubriand

18oz/510g front cut best of fillet, served with béarnaise sauce (825 KCAL) £34.95pp

### Filetto di Manzo & Aragosta

8oz/227g 25 day aged fillet steak & whole native lobster served with zucchini fritte (1397 KCAL) £39.95pp

### Extra Sauce

Pepper (182 KCAL), Béarnaise (66 KCAL), Barolo (68 KCAL), Garlic (129 KCAL), Truffle (295 kcal) from £2.25



## PESCE

*For the best selection of fresh fish & shellfish in the city*



### Lemon Sole with Clams & Asparagus

Pan-fried lemon sole with sautéed clams & green asparagus (2088 KCAL) £29.95

### Coda di Rospo "Aurora"

Fresh monkfish in garlic, white wine, cream & cherry tomato sauce (568 KCAL) £26.50

### Tonno e Lenticchie

Charcoal grilled yellowfin tuna served with tomato lentils (610 KCAL) £24.95

### Capesante San Carlo

Scallops with white wine, garlic, lemon & breadcrumbs (257 KCAL) £27.50

### North Pacific Halibut

Served grilled or with lobster sauce (555 KCAL) £28.50 / £30.95

### Pesce Mediterraneo

Mixture of fish & shellfish cooked in white wine with a touch of tomato & garlic (602 KCAL) £37.95

### Grigliata di Pesce

A selection of grilled fish & shellfish (584 KCAL) £33.95

### Branzino al Sale

Whole sea bass baked in sea salt, flambéed with a glass of grappa - please allow 20 minutes to cook (859 KCAL) £31.95

### Mixed Roasted Shellfish

Grilled giant prawn, langoustine, Argentinian prawns, scallops, mussels & clams with garlic butter - served in a large copper pan (601 KCAL) £37.95

### Branzino Grigliato

Charcoal grilled whole sea bass (948 KCAL) £27.50

### Gambero Gigante e Capesante

Giant prawn & scallops cooked in a classic Thermidor sauce (567 KCAL) £36.95

### Salmone Prosecco e Gamberetti

Pan-fried salmon cooked with Norwegian prawns & Prosecco sauce (647 KCAL) £25.50

### Sogliola

Grilled Dover sole served off the bone, finished with gremolata dressing (962 KCAL) £42.25

### Aragosta Grigliata

Grilled lobster served plain or with garlic butter (292 KCAL) £54.95

### Aragosta Thermidor

Lobster Thermidor with English mustard, tarragon, Parmesan cheese & cream finished under the grill (893 KCAL) £57.95

## CONTORNI

### Zucchine Fritte

Fried courgettes (258 KCAL) £6.25

### Piselli con Pancetta

Peas with onions, pancetta & a touch of cream (203 KCAL) £5.25

### Patate Fritte

French fries (239 KCAL) £5.00

with fresh truffle & Parmesan (648 KCAL) £6.95

### Fagiolini

French beans with shallots & butter (v) (34 KCAL) £5.25

### Patate Arrosto

Sautéed potatoes (170 KCAL) £4.95 with bacon, onion & rosemary (204 KCAL) £5.95

### Spinaci

Sautéed spinach with garlic, chilli & Worcestershire sauce (24 KCAL) £5.95

### Tenderstem Broccoli

with garlic & chilli (ve) (118 KCAL) £5.95

### Insalata di Avocado

Avocado with beef tomatoes & red onion in a pomegranate dressing (ve) (341 KCAL) £5.95

### Insalata di Pomodori Siciliani e Cipolla

Sicilian tomato & onion salad (ve) (113 KCAL) £6.25

### Rucola e Parmigiano

Rocket & Parmesan salad (v) (189 KCAL) £5.50

### Insalata Mista

Mixed salad (ve) (107 KCAL) £5.25

#### *Allergies & Intolerances:*

*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. Adults need around 2000 kcal per day. An optional service charge of 12.5% will be added to your bill.*

## WINES BY THE GLASS

Specially imported for San Carlo restaurants

BIANCHI	175ML	ROSSI	175ML
<b>Remigio Bianco</b> , Beni di Batasiolo, Piemonte	£8.00	<b>Remigio Rosso</b> , Beni di Batasiolo, Piemonte	£8.00
<b>Grillo Vola</b> , Sibiliana, Sicilia	£8.25	<b>Nero d'Avola Vola</b> , Sibiliana, Sicilia	£8.25
<b>Pinot Grigio Garda</b> , Santa Sofia, Veneto	£8.50	<b>Cabernet Sauvignon</b> , Torresella, Veneto	£8.50
<b>Sauvignon Ca' Bolani</b> , Aquileia, Friuli	£8.75	<b>Primitivo "Orus"</b> , Vinosia, Puglia	£8.75
<b>Chardonnay</b> , Tormaresca, Puglia	£9.50	<b>Pinot Nero San Carlo</b> , Aneri, Veneto	£10.50
<b>Pinot Grigio San Carlo</b> , Aneri, Veneto	£10.50	<b>Merlot Grave del Friuli</b> , Pighin, Friuli	£11.00
<b>Bianca Terra</b> , Vespa, Puglia	£11.50	<b>Barbera d'Alba Sovrana</b> , Beni di Batasiolo, Piemonte	£13.50
<b>Vermentino di Gallura "Cucaione"</b> Mancini, Sardegna	£12.50	<b>Vie Cave Malbec</b> , Fattoria Aldobrandesca, Toscana	£16.50
<b>Gavi del Comune di Gavi "Granee"</b> , Beni di Batasiolo, Piemonte	£13.25	<b>Barolo DOCG</b> , Beni di Batasiolo, Piemonte	£17.50
ROSÉ	175ML	<b>Amarone La Colombaia</b> , Montresor, Veneto	£18.50
<b>Pinot Grigio Rosé</b> , Ornella Bellia, Veneto	£9.50		
<b>Calafuria</b> , Tormaresca, Puglia	£13.25		
<b>Minuty Prestige Rosé</b> , Minuty, Côtes de Provence	£14.00		

Wines by the glass also available in a 125ml &amp; 250ml measure.

## HALF BOTTLES

## BIANCHI

**Frascati DOC**,  
Cantine Volpetti, Lazio. Trebbiano, Malvasia.  
*Straw-coloured with a delicate scent & a dry taste.*  
£18.50

**Pinot Grigio Tera Alta**,  
Roeno, Alto Adige. Pinot Grigio.  
*Delicate nose with notes of tangerine leaves, grapefruit,  
pear, apple & exotic fruits.*  
£23.75

**Chablis 1<sup>er</sup> Cru Vau Ligneau**,  
Domaine Hamelin, Bourgogne, Chardonnay.  
*Citrus & white flower aromas with light flavours of pear.*  
£38.00

## ROSSI

**Valpolicella Classico**,  
Santa Sofia, Veneto. Corvina, Corvinone, Rondinella.  
*Dark & velvety with ripe cherry flavour & hints of dark  
fruit, smoke & spice. Medium with oak aromas.*  
£22.50

**Barolo DOCG**,  
Beni di Batasiolo, Piemonte. Nebbiolo.  
*Garnet red with hints of sweet spices, nuts & typically  
delicate herbaceous aromas.*  
£36.25

**Amarone Classico della Valpolicella**,  
Santa Sofia, Veneto. Corvina, Corvinone, Rondinella.  
*Dark, ruby red. Bold aromas of cherry liqueur, black fig,  
cinnamon & subtle notes of chocolate.*  
£54.75

## PROSECCO & CHAMPAGNE

	125ML	BTL		125ML	BTL
<b>Prosecco Balbinot Le Manzane</b>	£10.00	£42.00	<b>Veuve Clicquot Rosé</b>		£141.75
<b>Prosecco Rosé Le Manzane</b>	£10.75	£45.50	<b>Laurent-Perrier Rosé</b>		£156.00
<b>Prosecco DOC Brut Aneri</b>		£53.50	<b>Dom Pérignon</b>		£351.75
<b>Champagne Testulat Brut</b>	£14.75	£69.25	<b>Cristal</b>		£435.75
<b>Champagne Testulat Rosé</b>	£16.50	£74.50	<b>Veuve Clicquot</b>	£18.75	£101.25
<b>Moët et Chandon</b>		£89.25	<b>Bollinger</b>		£118.25

## ROSÉ

### **Pinot Grigio Rosé,**


Ornella Bellia, Veneto. Pinot Grigio.  
Pale pink, aromas of green apples & white almonds.  
Ideal for fish dishes. £38.25

### **Calafuria,**

Tormaresca, Puglia. Negroamaro.  
Peach in colour with delicate fragrances of strawberry,  
pink grapefruit & violet. Fresh & aromatic. £54.50

### **Minuty Prestige Rosé,**

Minuty, Côtes de Provence. Grenache, Syrah, Cinsault.  
Intense aromas of citrus & white flowers, grapefruit  
& red berries. £60.25

 Sommelier's choice

## FRENCH WHITE

### **Sancerre La Croix du Roy,**

Lucien Crochet, Loire. Sauvignon Blanc.  
Apples, citrus & stone fruits dominate the palate  
giving way to a fresh finish. £53.00

### **Chablis 1<sup>er</sup> Cru Vau Ligneau,**

Domaine Hamelin, Bourgogne. Chardonnay.  
Citrus & white flower aromas with  
flavours of pear. £63.00

### **Meursault Les Petits Charrons,**

Bernard Millot, Côte de Beaune. Chardonnay.  
Grapefruit zest bitterness, with some gentle floral  
influenced honey. £155.00

### **Puligny-Montrachet Le Trézin,**

Gérard Thomas, Bourgogne. Chardonnay.  
A peach & apricot palate, velvety texture balanced  
by a fine shot of lemony acidity. £174.25

“Great food & great service from a true Italian”

## ITALIAN WHITE

### Remigio Bianco,

Beni di Batasiolo, Piemonte. Local grape varieties.  
Bright yellow. Intense, fruity with good acidity  
& full body. £30.50

### Pinot Grigio Garda,

Santa Sofia, Veneto. Pinot Grigio.  
Dry, white peach notes, slight citrus  
with a hint of pear. £35.25

### Soave Classico Fonte,

Canoso, Veneto. Garganega.  
Notes of melon, lemon, pear & herbs.  
Delicate & elegant. £35.75

### Sauvignon Ca' Bolani,

Aquileia, Friuli. Sauvignon Blanc.  
Bright yellow. Aromas of pink grapefruit, passion fruit,  
peach, green pepper & sage. £36.50

### Pinot Grigio Tera Alta,

Roeno, Alto Adige. Pinot Grigio.  
Delicate nose with notes of tangerine leaves,  
grapefruit, pear, apple & exotic fruits. £41.75

### Pinot Grigio San Carlo,

Aneri, Veneto. Pinot Grigio.  
Straw yellow with notes of white flowers, plums  
& pineapple. Great accompaniment for white meats,  
light pasta & risotto with shellfish. £46.75

### Chardonnay Langhe Cru Morino,

Beni di Batasiolo, Piemonte. Chardonnay.  
Rich bouquet of tropical fruits, citrus, grapefruit,  
honey & vanilla. Balanced, complex with a long finish. £47.25

### Sauvignon Alto Adige,

Cantina Bolzano, Alto Adige. Sauvignon Blanc.  
Pale yellow with notes of green leaves, sage,  
elderflower, lime & peach. £50.75

### Lugana,

Santa Sofia, Veneto. Trebbiano.  
Beautiful straw yellow colour, with bright greenish  
reflections. Elegant & refined, with floral notes  
of broom & wisteria. £54.50

### Gavi del Comune di Gavi "Granee",

Beni di Batasiolo, Piemonte. Cortese.  
Straw-yellow with aromatic flavours of flowers & citrus.  
Full bodied with good acidity. £55.50

### Chardonnay Piodilei,

Pio Cesare, Piemonte. Chardonnay.  
Spicy, creamy & intense, with a soft, long finish.  
Fresh & elegant with a touch of oak. £85.00

### Pomino Bianco Riserva "Benefizio",

Marchesi de Frescobaldi, Toscana. Chardonnay.  
Elegant & steeped in vanilla & hazelnut flavours,  
with fresh acidity that lifts its creamy texture. £92.75

### Chardonnay Langhe L'Angelica,

Podere Rocche dei Manzoni, Piemonte. Chardonnay.  
Clean and crisp, light bodied with good balance.  
Peach, apricot, pear, lemon, honey, nutty. £120.75

### Verdicchio Classico,

Colonnara, Marche. Grillo, Verdicchio.  
Aromas of green apple, pear, apricot & peach.  
Dry, medium-bodied & good acidity. £35.25

### Frascati Superiore,

Cantine Volpetti, Lazio. Trebbiano, Malvasia.  
Straw-coloured with a delicate scent & a dry taste. £35.75

### Tufico,

Colonnara, Marche. Verdicchio.  
Complex and broad aromas. Fruity, floral,  
with hints of pineapple, peach & hazelnut. £44.75

### Pomino Bianco,

Marchesi De Frescobaldi, Toscana. Chardonnay, Pinot Bianco.  
Straw yellow with flecks of green. The taste is harmonious  
fruity & dry, with a slightly bitter aftertaste. £51.00

### Cervaro della Sala,

Marchesi Antinori, Umbria. Chardonnay, Grechetto.  
Pale yellow. Notes of citrus & tropical fruits  
with vanilla & flint. £142.75

### Grillo Vola,

Sibilliana, Sicilia. Grillo.  
Straw-yellow with aromatic flavours of flowers  
& citrus. Full bodied with great balance. £33.50

### Chardonnay,

Tormaresca, Puglia. Chardonnay.  
Straw yellow with greenish reflections. Notes of white fruit &  
tropical fruit. Acidity & fruitiness perfectly balanced. £39.75

### Falanghina Lila,

Tenuta Cavalier Pepe, Campania. Falanghina.  
Straw yellow with notes of pineapple, apple & pear. £46.75

### Bianca Terra,

Vespa, Puglia. Fiano.  
Golden yellow, bouquet of citrus fruit & aromatic herbs,  
mineral & floral. Full & balanced with a palate  
that perfectly reflects the nose. £48.75

### Vermentino Di Gallura "Cucaione",

Mancini, Sardegna. Vermentino.  
Very bright yellow with slight greenish reflections.  
Notes of rosemary, bay leaves & yellow peach. £52.25

### Colomba Platino,

Duca di Salaparuta, Sicilia. Inzolia.  
Intense greenish-yellow colour, with aromas of apple,  
plum & pear. Very crisp & refreshing. £57.50

### Rapitala' Chardonnay Gran Cru,

Tenuta Rapitala', Sicilia. Chardonnay.  
Straw yellow with grassy & floral notes &  
hints of citrus. The taste is full bodied  
with good acidity & a balanced softness. £77.00



## ITALIAN RED

**Remigio Rosso,**

Beni di Batasiolo, Piemonte. Local grape varieties.  
Flavours of cherry & raspberry with good acidity tannins. £30.50

**Cabernet Sauvignon,**

Torresella, Veneto. Cabernet Sauvignon.  
Intense & brilliant ruby red, full & fresh. Dry, full bodied & generous with a pleasantly lingering finish. £33.50

**Valpolicella Classico,**

Santa Sofia, Veneto. Corvina, Corvinone, Rondinella.  
Clean & brilliant ruby-red, intense aromas of flowers, cherry, raspberry, coffee & spicy cinnamon. £44.75

**Pinot Nero San Carlo,** 

Aneri, Veneto. Pinot Nero, Corvina.  
Ruby red, with an intense bouquet with elegant hints of violet and rosehip. £46.75

**Merlot Grave del Friuli,**

Pighin, Friuli. Merlot.  
Intense bright ruby red with distinct notes of morello cherry & violet, followed by a hint of spice. £47.00

**Ripasso della Valpolicella Classico,**

Zonin, Veneto. Corvina, Rondinella, Molinara.  
Intense and deep ruby-red. Complex scents of cherries against a background of chocolate. £49.50

**Barbera d'Alba Sovrana,**

Beni di Batasiolo, Piemonte. Barbera.  
Ruby red with delicate purple hues. Intense & persistent red fruits, cherries in brandy & ripe fruit. £55.75

**Barbera d'Asti "Boschetto Vecchio",**

Guasti Clemente, Piemonte. Barbera.  
Intense ruby-red, notes of fresh violet, red roses, cherries & vanilla along with light sweet tobacco. £55.75

**Chianti Classico Riserva Ducale,**

Ruffino, Toscana. Sangiovese.  
Ruby red, A bouquet of amaretto, cherries, spice & dark chocolate. £62.75

**Vie Cave Malbec,** 

Fattoria Aldobrandesca, Toscana. Malbec.  
Intense ruby-red colour. Notes of ripe red fruit merge harmoniously with hints of spice. £69.00

**Jassarte,**

Guado al Melo, Toscana.  
Vibrant cherry jam & blackberry aroma. £90.75

**Barolo DOCG,**

Beni di Batasiolo, Piemonte. Nebbiolo.  
Intense garnet red colour with hints of sweet spices, nuts & typically delicate herbaceous aromas. £74.00

**Amarone La Colombaia,**

Montresor, Veneto. Corvina, Rondinella, Molinara.  
Warm & generous with hints of plum, dried fruit & coffee on the nose. Full-bodied & richly flavoured. £76.50

**Barbaresco,**

Rizzi, Piemonte. Barbaresco.  
Mineral & ferrous notes, joined by dried herbs on the nose. Elegant palate. £86.00

**Amarone Classico della Valpolicella "Satinato",**


Montresor, Veneto. Corvina, Rondinella, Molinara.  
Hints of coffee & chocolate on the nose with ripe crushed berry, bitter cherry & sweet plummy fruit on the palate. £102.75

**Brunello di Montalcino,**

Col d'Orcia, Toscana. Sangiovese.  
Ruby red with violet hues. Fruity notes, black cherry & jam, followed by the classic hints of spices & vanilla. £109.25

**Barolo "Briccolina",**

Beni di Batasiolo, Piemonte. Nebbiolo.  
Deep garnet red, intense aromas of ripe fruit, flowers & spice with delicate flavours of the wood. £110.75

**Montepulciano Riparoso,** 

Illuminati, Abruzzo. Montepulciano.  
Deep colour, powerful tannins & a fairly high amount of acidity. Hints of oregano, pepper & black fruits. £41.75

**Chianti Classico,**

Molino di Grace, Toscana. Sangiovese.  
A medium-bodied wine with notable earthy & rustic aromas. Flavour notes include cherry, strawberry & dried herbs. £48.75

**Lago di Corbara,**

Castello di Corbara, Umbria. Sangiovese, Cabernet, Merlot.  
Intense ruby red with notes of spice, coffee, vanilla & plums. £67.75

**Il Sigillo,**

Cantine del Notaio, Basilicata. Aglianico.  
Vibrant cherry jam and blackberry aroma. Notes of dark chocolate & liquorice. £87.25

**Il Bruciato,**

Marchesi Antinori, Toscana. Cabernet, Merlot, Syrah.  
Intense ruby-red with fragrant fruity aromas, particularly plum, followed by delicate mint & green tea notes. £79.75

**Nero d'Avola Vola,**

Sibilliana, Sicilia. Nero d'Avola.  
Strong, full bodied fruity wine, notes of black cherry & liquorice. £33.25

**Primitivo "Orus",**

Vinosia, Puglia. Primitivo.  
Velvety & harmonious, with hints of cherry, blackberry & a pinch of liquorice. £34.25

**Primitivo "Sasseo",**

Masseria Altemura, Puglia. Primitivo.  
Ruby with purple undertones. Tobacco & leather on the nose, forest fruit with hints of cocoa, spice & delicate pine. £42.50

**Il Bruno dei Vespa,** 

Vespa, Puglia. Primitivo.  
Deep, fruit-driven & jammy. Filled with ripe, rich fruit & a plethora of spices. A classic Primitivo wine. £43.25

**Syrah,** 

Feudo Principi di Butera, Sicilia. Syrah.  
Extremely intense ruby, with notes of cherry, red fruit & sweet spices. Long & pleasant finish. £44.25

**Cannonau di Sardegna Riserva,**

Sella & Mosca, Sardegna. Cannonau.  
Ruby-red with garnet. Aromas of violet, jam & sweet spices. £53.25