

<b>Green Olives from Puglia</b> (ve) (180 kcal)	£4.25
<b>Beetroot &amp; Ricotta Dip</b> served with rosemary pizza dough bread (v) (863 kcal)	£9.95
<b>Focaccia &amp; Parma Ham</b> handmade focaccia, creamy stracciatella cheese, served with Parma ham & black truffle (368 kcal)	£11.95

## PANE & BRUSCHETTA

**Selection of Italian Bread** served with sundried tomato & black olive tapenade (ve) (180 kcal) £5.95

**Garlic Bread** (ve) (526 kcal) £6.00

**Garlic Bread** with tomato & basil (ve) (570 kcal) £6.25

**Garlic Bread** with cheese (v) (732 kcal) £7.25

**Bruschetta** with Sicilian Pachino tomatoes, garlic & basil (ve) (204 kcal) £7.00

## STUZZICHINI

**Ostriche** rock oysters grade 2 (6 kcal each) £4.25 each

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

**Porchetta & Stracciatella** slow roasted pork with creamy stracciatella & pistachio nuts, served cold (364 kcal) £9.95

**Burrata e Pomodoro** burrata from Corato in Puglia served with marinated beef tomato carpaccio & fresh basil (v) £11.95

**Prosciutto San Daniele & Gnocco Fritto** prosciutto with fried dough sticks (428 kcal) £10.75

**Burrata** from Corato in Puglia with Parma ham & marinated black truffle (402 kcal) £13.95

## FRITTI (TRADITIONAL FRIED STREET FOOD)

**Baby Mozzarella** fried cheese balls (345 kcal) £7.95

**Crocche' Napoletano** potato croquette with speck (smoked Italian ham) & Parmesan fondue (711 kcal) £8.95

**Sicilian Arancini** rice balls filled with beef ragu (771 kcal) £9.25

**Gamberoni Fritti** tempura prawns dressed with a spicy mayonnaise (407 kcal) £14.50

**Panzerotto Pugliese** fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (571 kcal) £9.25

**Calamari Fritti** classic fried squid (252 kcal) £10.95

## PIATTI DA DIVIDERE

Plates to share

**Fritto Portofino** deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (for 2 people minimum) (831 kcal) £11.25 pp

**Terra** a special selection of cured meats from around Italy (for 2 people minimum) (574 kcal) £12.75 pp

## CARPACCIO, TARTARE & INSALATA (SALAD)

**Salmon Tartare** fresh salmon tartare with red pepper & lime (432 kcal) £14.95

**Bresaola** with Parmesan shavings & rocket (184 kcal) £11.95

**Insalata di Avocado** avocado, beef tomato, red onion in a balsamic & pomegranate dressing (ve) (319 kcal) £9.50

**Insalata di Cesare** smoked chicken breast salad with Cicchetti style "Caesar" dressing & Sardinian pane carasau £ (326 kcal) 9.95

**Duck Salad** with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar (367 kcal) £11.50

**Insalata Caprese** mozzarella, avocado, tomato & basil (v) (295 kcal) £10.50

**Tartare di Tonno** sashimi grade tuna tartare mixed with olive oil, french mustard, lemon juice & wild rocket (prepared at your table) french mustard, lemon juice, & wild rocket (prepared at your table) (162 kcal) £15.75

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.

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

alto  
by San CARLO

**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.



### Battuta di Manzo Marinata & Summer Truffle

Beef fillet carpaccio dressed with rosemary oil & black truffle, served with mayonnaise & carrots (685 kcal) £15.95

### Avocado e Pearls Tartufo

Creamy avocado with truffle pearls served with pizza bread (635 kcal) £12.95

### Spider Crab Salad

The king of the sea, spider crab salad served on ice (to share) (530 kcal) £54.95

### Risotto al Basilico & Green Asparagus

Risotto with basil pesto & green asparagus (729 kcal) £13.95

### Tagliolini San Daniele

Egg tagliolini with pecorino & butter served with Prosciutto di Parma, stracciatella & pistacchio (685 kcal) £13.95

### Shellfish Royale

A mixture of grilled shellfish with garlic & chilli served with seaweed & Italian dressing (to share) (801 kcal) £39.95

### Lemon Sole with Clams & Asparagus

Pan-fried lemon sole with sautéed clams & green asparagus (1123 kcal) £29.95

### Tomahawk

1.2kg a large bone-in steak with Chimichurri dressing (for 2 people) (2017 kcal) £42.00 pp

## PASTA & AL FORNO

**Baked Norma** baked pasta dish from southern Italy, with aubergine, tomato & basil, topped with ricotta salata (v) (389 kcal) £12.95

**Caserecce con Ragu di Polpette** slow cooked lamb meatballs in tomato sauce with caserecce pasta (609 kcal) £13.95

**Risotto Spinaci & Pancetta** risotto with crispy pancetta, burrata cheese, spinach purée & spicy vegetarian 'nduja (1298 kcal) £12.95

**Fregola Vongole e Bottarga** traditional Sardinian pasta with clams & grey mullet roe (763 kcal) £15.95

**Tagliolini** with Sicilian red prawns, butter & caviar (407 kcal) £22.25

**Spaghetti Carbonara** egg yolk & pancetta (793 kcal) £11.95

**Tagliatelle Bolognese** the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (510 kcal) £12.95

**Gnocchi Sorrentina** classic southern Italian gnocchi baked with tomato & burrata cheese (v) (412 kcal) £13.95

**Ravioli Tartufo & Pecorino** truffle & pecorino ravioli (v) (906 kcal) £15.75

**Gnocchi Gorgonzola** in a baked Parmesan basket (v) (827 kcal) £12.25

**Spaghettini Frutti di Mare** spaghettini with prawns, mussels, garlic, chilli & tomato (595 kcal) £16.50

**Ravioli Aragosta** lobster ravioli with lobster bisque & prawns (642 kcal) £18.50

**Melanzane Parmigiana** a classic Sicilian dish. Layers of aubergine, Parmesan & tomato baked in the oven (v) (413 kcal) £12.25

**Lasagne al Forno** layers of pasta with slow cooked beef ragu (557 kcal) £11.95

**Tagliolini all'Aragosta** with lobster & cherry tomato (473 kcal) £19.95

## PLANT BASED

**Carciofi Grigliati** £8.75

grilled artichokes with mint sauce (ve) (181 kcal)

**Spaghetti Puttanesca** £11.50

olives & capers in a rich tomato sauce (ve) (403 kcal)

**Penne Arrabbiata** £10.50

with spicy tomato sauce (ve) (372 kcal)

## PIZZA (ALL OUR DOUGH IS FRESHLY MADE ON THE PREMISES)

**Stracciatella & Porchetta** creamy stracciatella cheese, porchetta, pistachio & fior di latte (1092 kcal) £10.95

**Margherita** the classic pizza of Naples with tomato, fior di latte & basil (v) (625 kcal) £9.25

**Vegetariana** fior di latte, pepper, aubergine & courgette (v) (654 kcal) £9.50

**Calabrese** with 'nduja Calabrian soft spicy sausage, tomato & fior di latte (880 kcal) £10.50

**Pollo Parmigiana** with smoked chicken, fior di latte, Parmesan & fresh basil (731 kcal) £10.25

**Prosciutto & Funghi** with fior di latte, porcini mushrooms, Italian ham & tomato (715 kcal) £10.25

**Basilicata** with spicy sausage, chilli, tomato & fior di latte (796 kcal) £10.25

**Calzone** folded pizza with tomato, fior di latte & ham (611 kcal) £9.75

**Pugliese** tomato, burrata, Parma ham, rocket & black truffle (753 kcal) £11.50

## CARNE (MEAT)

**Pollo Limone e Capperi** boneless chicken, cooked in a lemon & caper sauce (950 kcal) £15.95

**Filetto al Pepe** 6oz/170g fillet steak with a brandy & green peppercorn sauce (491 kcal) £23.95

**Vitello Milanese** pan-fried veal in breadcrumbs (396 kcal) £16.95

**Saltimbocca alla Romana** sliced veal with parma ham, cooked in white wine, sage & butter (503 kcal) £17.95

**Agnello Scottadito** lamb cutlets with sweet & sour peppers (582 kcal) £19.95

**Filetto al Tartufo** 6oz/170g fillet steak served with a creamy black truffle sauce & fresh truffle (580 kcal) £25.50

**Grilled Rib-Eye** served with parsley & chilli dressing (594 kcal) £24.25

**Pollo Milanese** flattened chicken breast pan-fried in breadcrumbs with rocket & Pachino tomatoes (419 kcal) £13.75

**Grigliata Mista di Carne** mixed grill with Italian homemade sausage, lamb cutlets & rib-eye steak (919 kcal) £25.50

**Mini Burgers** beef burgers served with cucumber mayonnaise, caramelised onions & scamorza cheese (1246 kcal) £14.50

## PESCE (FISH)

**Spiedino di Pesce** fish skewer with Argentinian red prawns, monkfish, scallops & cherry tomato (280 kcal) £17.95

**Coda di Rospo Gratinata** fresh panfried monkfish topped with Altamura breadcrumbs & herby oil (734 kcal) £18.95

**Capesante al Forno** king scallops gratin with garlic, olive oil & topped with breadcrumbs (436 kcal) £16.95

**Halibut** with samphire, cherry tomato & chilli (324 kcal) £15.75

**Gamberi Grigliati** grilled mediterranean prawns with lemon, seasonal herbs & olive oil (370 kcal) £15.95

**Branzino al Sale** fillet of sea bass baked in black salt with herb & olive oil salmoriglio (305 kcal) £15.95

## VEGETALI (VEGETABLES)

**Zucchine Fritte** fried courgette sticks (342 kcal) £6.25

**Pisellini** baby peas with onions & bacon (382 kcal) £5.50

**Patatine Fritte** fries (478 kcal) £5.25

**Patatine Fritte al Tartufo** fries with fresh truffle & Parmesan (589 kcal) £6.75

**Patate Arrosto** roasted potato with onions & rosemary (ve) (332 kcal) £5.50

**Tenderstem Broccoli** with garlic & chilli (ve) (102 kcal) £5.75

**Insalata Mista** mixed salad (ve) (50 kcal) £5.25

**Rucola & Parmigiano** rocket & Parmesan salad (v) (141 kcal) £5.50



**Spinaci** fresh baby spinach sautéed with garlic oil & chilli (v) (141 kcal) £6.75

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# BIANCHI

## NORTH

	glass (175ml)	btl
<b>Remigio Bianco,</b> Beni di Batasiolo, Piemonte. Local grape varieties. <i>Clear straw-yellow, fresh &amp; fruity.</i>	9.00	38.25
<b>Sauvignon Ca' Bolani,</b>  Aquileia, Friuli. Sauvignon Blanc. <i>Bright straw yellow, good acidity with notes of pink grapefruit, passion fruit &amp; white peach.</i>	10.75	43.75
<b>Pinot Grigio Tera Alta,</b> Roeno, Alto Adige. Pinot Grigio. <i>Delicate nose with notes of tangerine leaves, grapefruit, pear, apple &amp; exotic fruits.</i>	12.25	45.50
<b>Pinot Grigio San Carlo,</b>  Aneri, Veneto. Pinot Grigio. <i>Straw yellow with notes of white flowers, plums &amp; pineapple.</i>	12.50	47.50
<b>Lugana Pievecroce,</b> Costaripa, Lombardia. Trebbiano di Lugana. <i>Straw-yellow, easy-drinking, refreshing with light tropical fruit notes.</i>		51.75
<b>Gavi del Comune di Gavi "Granee",</b> Beni di Batasiolo, Piemonte. Cortese. <i>Dry &amp; well balanced, with aromas of ripe fruit &amp; white flowers.</i>		63.75

## CENTRAL

	glass (175ml)	btl
<b>Trebbiano D'Abruzzo,</b> Campiello, Abruzzo. Trebbiano. <i>Intense notes of citrus, almonds, &amp; tropical fruit.</i>	9.50	38.50
<b>Verdicchio dei Castelli di Jesi Classico,</b> Colonnara, Marche. Verdicchio. <i>Straw-yellow with an intense bouquet.</i>	9.75	38.75
<b>Pomino Bianco,</b> Marchesi de' Frescobaldi, Toscana. Chardonnay, Pinot Bianco. <i>Fresh &amp; crispy with notes of citrus &amp; pineapple plus a creamy texture.</i>		52.00
<b>Conte della Vipera,</b>  Marchesi Antinori, Umbria. Sauvignon Blanc, Semillon. <i>Savoury &amp; refreshing taste, with melon, peach &amp; passion fruit aromas.</i>		86.00

## SOUTH & THE ISLANDS

	glass (175ml)	btl
<b>Inzolia "Roceno",</b> Sibilliana, Sicilia. Inzolia. <i>Fresh &amp; crispy, quite dry &amp; balanced acidity.</i>	9.50	37.25
<b>Grillo "Vola",</b> Sibilliana, Sicilia. Grillo. <i>Intense yellow, dry with notes of white peach, apricot &amp; pineapple.</i>	10.25	39.00
<b>Chardonnay Tormaresca,</b> Tormaresca, Puglia. Chardonnay. <i>Light yellow, freshly balanced on the palate with sensations of apples &amp; citrus fruit.</i>	12.00	45.75
<b>Bianca Terra,</b>  Vespa, Puglia. Fiano. <i>Golden yellow with a delicate bouquet of citrus fruits &amp; aromatic herbs.</i>	12.75	46.75
<b>Falanghina Lila,</b> Tenuta Cavalier Pepe, Campania. Falanghina. <i>Crystalline yellow, intense on the nose with notes of pineapple apple &amp; white flowers.</i>	13.25	48.75
<b>Greco di Tufo,</b> Tenuta Cavalier Pepe, Campania. Greco Bianco. <i>Intense yellow with perfectly balanced acidity. Aromas of ripe fruit &amp; citrus notes.</i>	13.50	52.00
<b>Colomba Platino,</b> Duca di Salaparuta, Sicilia. Inzolia. <i>Bright yellow, very fresh &amp; persistent, pleasantly fruity.</i>	14.00	56.75
<b>Vermentino di Gallura "Cucaione",</b>  Piero Mancini, Sardegna. Vermentino. <i>Pale yellow, medium bodied, pleasant &amp; delicate with floral scents.</i>		57.75
<b>Rapitala' Chardonnay Grand Cru,</b> Tenuta Rapitala, Sicilia. Chardonnay. <i>Intense straw-yellow, full-bodied, soft &amp; juicy with hints of vanilla, toasted almonds &amp; apricot.</i>		74.50

 *Sommelier's choice*

## PROSECCO, CHAMPAGNE & SPARKLING

	glass (125ml)	btl
<b>Prosecco Dirupo</b>	11.75	49.00
<b>Prosecco Rosé Torressella</b>	12.50	51.25
<b>Prosecco DOC Brut Aneri</b>		53.50
<b>Champagne Testulat Brut</b>	16.25	80.25
<b>Champagne Testulat Rosé</b>	18.75	85.50
<b>Laurent-Perrier Rosé</b>		162.75
<b>Dom Pérignon</b>		404.25
<b>Cristal</b>		498.75
<b>Veuve Clicquot</b>		126.75
<b>Bollinger</b>		146.50

## SOFT DRINKS & JUICES



<b>Coke / Diet Coke</b>	4.25
<b>Fever Tree Mixers</b>	4.25
<i>Soda Water, Sicilian Lemonade, Tonic Water, Mediterranean Tonic, Elderflower Tonic, Slim Line Tonic, Bitter Lemon, Ginger Ale, Ginger Beer, Clear Lemonade</i>	
<b>Fever Tree Sparkling Softs</b>	4.50
<i>Raspberry Lemonade, Cloudy Apple &amp; Mint</i>	
<b>San Pellegrino</b>	4.25
<i>Limonata, Aranciata</i>	
<b>Fruit Juices</b>	4.75
<i>Cranberry, Orange, Apple, Pineapple</i>	
<b>Still / Sparkling Water</b>	btl 750ml 5.50

# ROSSI

## NORTH

	glass (175ml)	btl
<b>Remigio Rosso,</b> Beni di Batasiolo, Piemonte. Local grape varieties. <i>Ruby red, notes of berries. Dry &amp; medium bodied.</i>	9.00	38.25
<b>Merlot Veneto,</b> Torressella, Veneto. Merlot. <i>Well structured, with moderate tannins.</i>	9.75	40.75
<b>Cabernet Sauvignon,</b> Torressella, Veneto. Cabernet Sauvignon. <i>Deep red, fresh &amp; smooth tannins.</i>	10.00	41.00
<b>Pinot Nero San Carlo,</b>  Aneri, Veneto. Pinot Nero, Corvina. <i>Ruby red, with an intense bouquet of violet &amp; rosehip.</i>	12.50	48.50
<b>Barbera d'Asti Superiore "Boschetto Vecchio",</b> Guasti Clemente, Piemonte. Barbera. <i>Elegant &amp; smooth with great acidity &amp; low tannins.</i>		59.25
<b>Valpolicella Ripasso Classico Superiore "Torbae",</b> Domini Veneti, Veneto. Corvina, Corvinese, Rondinella, Other Valpolicella blend grapes. <i>Deep ruby red, complex aroma of fruit &amp; spices.</i>		64.75
<b>Barolo DCG,</b> Villadoria, Piemonte. Nebbiolo. <i>Red-garnet, with hints of cherries, liquorice &amp; tobacco.</i>	21.25	87.00
<b>Amarone della Valpolicella,</b> Domini Veneti, Veneto. Corvina, Corvinese, Rondinella, Other Valpolicella blend grapes. <i>Red-garnet, intense fruity aroma.</i>	23.00	91.00
<b>Barbaresco DCG,</b> Beni di Batasiolo, Piemonte. Nebbiolo. <i>Garnet red, intense aromas. Dry &amp; full bodied.</i>		106.75
<b>Amarone della Valpolicella,</b> Santa Sofia, Veneto. Corvinese, Corvina, Rondinella. <i>Deep ruby red, with hints of cherry, dried plums, &amp; notes of chocolate, rhubarb &amp; delicate balsamic scent.</i>		108.00


## CENTRAL

	glass (175ml)	btl
<b>Rosso Piceno "Lyricus",</b> Colonnara, Marche. Sangiovese, Montepulciano. <i>Clear ruby red, intense &amp; persistent notes of ripe peach &amp; plums.</i>	10.00	40.50
<b>Montepulciano Riparosso,</b>  Illuminati, Abruzzo. Montepulciano. <i>Ruby red. Intense &amp; deep with red fruit notes.</i>	11.00	45.25
<b>Chianti Lamole,</b> Lamole, Toscana. Sangiovese, Canaiolo Nero, Malvasia Nera. <i>Bright ruby red, floral notes &amp; scents of red berries &amp; aromatic herbs.</i>	14.75	57.75
<b>Achelo La Braccessa,</b> La Braccessa, Toscana. Syrah. <i>Vibrant purple, with fruity notes &amp; a pleasant spice &amp; freshness, soft tannins.</i>		59.50
<b>Rosso di Montalcino,</b> Col d' Orcia, Toscana. Sangiovese. <i>Deep ruby with violet hues. Fruity notes perfectly balanced with the spicy scents.</i>		65.00
<b>Vie Cave Malbec,</b>  Fattoria Aldobrandesca, Toscana. Malbec. <i>Intense ruby red, silky &amp; full bodied, with notes of ripe black fruit liquorice &amp; dark chocolate.</i>		70.00
<b>Lago di Corbara,</b> Castello di Corbara, Umbria. Sangiovese, Cabernet & Merlot. <i>Clear garnet red, intense aromas of flowers, ripe fruit &amp; spices. Dry &amp; full bodied.</i>		78.25
<b>Brunello Col D'Orcia,</b> Col d' Orcia, Toscana. Sangiovese. <i>Ruby red with violet hues. The scent releases fruity notes of black cherry, jam &amp; vanilla.</i>		104.75

## SOUTH & THE ISLANDS

	glass (175ml)	btl
<b>Nero d'Avola "Vola",</b> Sibilliana, Sicilia. Nero d' Avola. <i>Deep ruby red, hints of ripe red berry fruit.</i>	9.75	40.00
<b>Syrah Butera,</b>  Feudo Principi di Butera, Sicilia. Syrah. <i>Intense purple, with notes of ripe blackcurrant fruit &amp; vanilla with rounded tannins.</i>	11.75	47.00
<b>Negroamaro Neprica,</b> Tormaresca, Puglia. Negroamaro. <i>Aromas of cherries with floral notes.</i>		51.00
<b>Il Rosso dei Vespa,</b>  Vespa, Puglia. Primitivo. <i>Deep ruby &amp; dense, firm grip of tannins with notes of cherry, plums &amp; sweet tobacco.</i>	12.50	54.50

## ROSÉ

	glass (175ml)	btl	magnum
<b>Pinot Grigio Rosé Ornella Bellia,</b> Ornella Bellia, Veneto. Pinot Grigio. <i>Pale pink, aromas of green apples &amp; white almonds.</i>	9.75	40.75	
<b>Cerasuolo Campirosa,</b> Illuminati, Abruzzo. Montepulciano. <i>Shiny and brilliant pink, dry, fresh &amp; delicate. Persistent floral notes.</i>	11.25	45.75	
<b>Calafuria,</b>  Tormaresca, Puglia. Negroamaro. <i>Bright peach-pink colour, supple with pleasant freshness.</i>		53.25	108.00
<b>Rosamara Costaripa,</b> Costaripa, Lombardia. Groppello Gentile, Marzemino, Sangiovese, Barbera. <i>Light pink, silky &amp; harmonious, with a very slight aftertaste of bitter almonds.</i>	13.75	55.25	113.00

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