

San CARLO bottega

CHAMPAGNE BAR | RISTORANTE | CAFFÈ | CICHETTI

MARINATED GREEN OLIVES (180 kcal) 3.95

FOCACCIA & PARMA HAM handmade focaccia, creamy stracciatella cheese, served with Parma ham & black truffle (863 kcal) 10.95

BEETROOT & RICOTTA DIP served with rosemary pizza dough bread (863 kcal) 9.95

PANE & BRUSCHETTA

SELECTION OF ITALIAN BREAD served with sundried tomato & black olive tapenade (502 kcal) 5.95

GARLIC BREAD (526 kcal) 6.00

GARLIC BREAD with tomato & basil (570 kcal) 6.25

GARLIC BREAD with cheese (732 kcal) 7.25

BRUSCHETTA with Sicilian Pachino tomatoes, garlic & basil (304 kcal) 7.00

STUZZICHINI

SOURDOUGH & BEEF STEW florentine slow cooked beef on toasted sourdough (797 kcal) 12.95

NODINI CON PANNA E TARTUFO small hand-shaped knots of fresh mozzarella with fresh black truffle, served with crostini (838 kcal) 9.95

BURRATA E POMODORO burrata from Corato in Puglia served with marinated beef tomato carpaccio & fresh basil (428 kcal) 11.95

PROSCIUTTO SAN DANIELE & GNOCCHO FRITTO prosciutto with fried dough sticks (645 kcal) 10.75

BURRATA from Corato in Puglia, served with Parma ham & marinated black truffle (402 kcal) 13.95

FRITTI TRADITIONAL FRIED ITALIAN STREET FOOD

FRIED TOMINO & TRUFFLE CREAM crispy fried Tomino cheese from Piedmont with truffle sauce (747 kcal) 10.95

BABY MOZZARELLA fried cheese balls (345 kcal) 7.95

CROCCHIE' NAPOLETANO potato croquette with speck (smoked Italian ham) & Grana Padano fondue (711 kcal) 8.95

SICILIAN ARANCINI rice balls filled with beef ragù (711 kcal) 8.95

GAMBERONI FRITTI tempura prawns dressed with a spicy mayonnaise (407 kcal) 10.50

PANZEROTTO PUGLIESE fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (571 kcal) 8.95

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) (1125 kcal) 11.25pp

TERRA a special selection of cured meats from around Italy (For 2 people minimum) (574 kcal) 12.75pp

Cicchetti (pronounced chi - ket - tee) are medium 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. San Carlo Bottega brings influences from all around Italy. All our dishes are small plates to be shared so that you can enjoy the variety of flavours from this region.

CARPACCIO, TARTARE & INSALATA

INSALATA CON ZUCCA butternut squash, beetroot & watercress salad (680 kcal) 9.95

CARPACCIO DI MANZO beef carpaccio with Grana Padano & rocket (161 kcal) 11.50

INSALATA DI AVOCADO avocado, vine tomato, red onion, in balsamic & pomegranate dressing (319 kcal) 8.95

INSALATA DI CESARE smoked chicken breast salad with Caesar dressing & Sardinian pane carasau (326 kcal) 9.50

DUCK SALAD with rocket, apples, pancetta & balsamic vinegar (367 kcal) 10.95

INSALATA CAPRESE mozzarella, avocado, tomato & basil (295 kcal) 9.95

TARTARE DI TONNO sashimi grade tuna tartare mixed with olive oil, french mustard, lemon juice, balsamic vinegar & wild rocket (prepared at your table) (162 kcal) 13.75

PIZZA

ALL OUR DOUGH IS FRESHLY MADE ON THE PREMISES

MARGHERITA the classic pizza of Naples with tomato, fior di latte & basil (625 kcal) 9.25

VEGETARIANA with fior di latte, pepper, aubergine & courgette (654 kcal) 9.50

CALABRESE with 'nduja Calabrian soft spicy sausage, tomato & fior di latte (880 kcal) 10.25

POLLO PARMIGIANA with smoked chicken, fior di latte, Grana Padano & fresh basil (731 kcal) 10.25

PROSCIUTTO E FUNGHI with fior di latte, porcini mushrooms, Italian ham & tomato (691 kcal) 10.25

BASILICATA with spicy sausage, chilli, tomato & fior di latte (796 kcal) 10.25

PUGLIESE tomato, burrata, Parma ham, rocket & black truffle (753 kcal) 10.75

CALZONE folded pizza with tomato, fior di latte & ham (611 kcal) 9.75

PASTA E FORNO

MAFALDINE CON RAGU DI MANZO short wavy pasta with slow cooked beef ragù (583 kcal) 13.95

PAPPARDELLE ALL'ANATRA long ribbon fresh egg pasta with slow cooked duck ragù (535 kcal) 13.95

RAVIOLI PORCINI handmade mushroom ravioli with a creamy porcini sauce (796 kcal) 13.95

RISOTTO ALLA ZUCCA risotto with pumpkin, squash, vegetarian 'Nduja & fresh winter truffle (698 kcal) 13.95

BAKED NORMA the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata (389 kcal) 11.95

CASERECCHE CON RAGU DI POLPETTE slow cooked lamb meatballs in tomato sauce with caserecce pasta (609 kcal) 12.95

RISOTTO SPINACI & PANCETTA risotto with crispy pancetta, burrata cheese, spinach purée & spicy vegetarian 'nduja (1298 kcal) 11.95

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 (412 kcal) 13.95

RAVIOLI TARTUFO & PECORINO truffle & pecorino ravioli (902 kcal) 14.95

GNOCCHI GORGONZOLA in a baked Grana Padano basket (827 kcal) 11.25

SPAGHETTINI FRUTTI DI MARE with prawns, mussels, garlic, chilli & tomato (595 kcal) 13.75

RAVIOLI ARAGOSTA lobster ravioli with lobster bisque & prawns (642 kcal) 14.95

MELANZANE PARMIGIANA a classic Sicilian dish. Layers of aubergine, Grana Padano & tomato baked in the oven (413 kcal) 10.50

LASAGNE AL FORNO layers of pasta with slow cooked beef ragù (557 kcal) 10.50

TAGLIOLINI ALL' ARAGOSTA tagliolini with lobster & cherry tomato (473 kcal) 19.95

CARNE

POLLO LIMONE E CAPPERI boneless chicken cooked in a lemon & capers sauce (950 kcal) 15.95

FILETTO AL PEPE 6oz/170g fillet steak with a brandy green peppercorn sauce (491 kcal) 21.95

VITELLO MILANESE pan-fried veal in breadcrumbs (396 kcal) 15.95

MANZO PICCANTE & BORLOTTI spicy slow cooked beef ragù with Borlotti beans served with Roman focaccia (884 kcal) 12.95

BEEF CHEEK Slow cooked beef cheek served with a parsley, caper & garlic gremolata (52 kcal) 16.95

AGNELLO grilled lamb cutlets marinated in sundried tomato & thyme (778 kcal) 19.95

SALSICCIA & SPINACI specially imported Tuscan sausage with garlic & chilli spinach (354 kcal) 13.95

FILETTO AL TARTUFO 6oz/170g fillet steak served with a creamy black truffle sauce, topped with shavings of fresh truffle (580 kcal) 21.95

GRILLED RIB-EYE served with parsley & chilli dressing (594 kcal) 19.50

POLLO MILANESE flattened chicken breast, pan-fried in breadcrumbs, served 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) 21.95

PESCE

SPIEDINO DI PESCE fish skewer with Argentinian red prawns, monkfish, scallops & cherry tomatoes (280 kcal) 16.95

CAPELANTE 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) 14.95

BRANZINO AL SALE fillet of sea bass baked in black salt with herb & olive oil salmoriglio (305 kcal) 15.95

LEMON SOLE pan-fried lemon sole with capers & brown shrimp (963 kcal) 17.95

VEGETALI

PISELLINI baby peas with onions & bacon (382 kcal) 5.25

SPINACI fresh baby spinach sautéed with garlic oil & chilli (24 kcal) 5.95

ZUCCHINE FRITTE fried courgette sticks (342 kcal) 5.50

PATATINE FRITTE french fries (478 kcal) 4.75

PATATINE FRITTE AL TARTUFO fries with fresh truffle & Grana Padano (589 kcal) 6.75

PATATE ARROSTO roasted potato with onions & rosemary (332 kcal) 4.75

TENDERSTEM BROCCOLI with garlic & chilli (102 kcal) 5.75

INSALATA MISTA mixed salad (50 kcal) 5.25

RUCOLA & GRANA PADANO rocket & Grana Padano salad (141 kcal) 5.50



BIANCHI

NORTH

	glass (175ml)	btl
REMIGIO BIANCO, <i>Fratelli Dogliani, Piemonte</i>	8.00	31.00
PINOT GRIGIO CASTEL FIRMIAN, <i>Mezzacorona, Trentino</i>	9.25	36.75
SAUVIGNON BLANC CASTEL FIRMIAN, <i>Mezzacorona, Trentino</i>	9.50	38.75
PINOT GRIGIO SAN CARLO, <i>Aneri, Veneto</i> 🍷	11.50	47.50
GAVI DI GAVI DOCG LA MEIRANA, <i>Brogliola, Piemonte</i> 🍷	13.25	55.50

CENTRAL

	glass (175ml)	btl
TREBBIANO D` ABRUZZO, <i>Campiello, Abruzzo</i>		32.50
VERDICCHIO CLASSICO, <i>Colonnara, Marche</i>	8.75	36.50
FRASCATI FEUDI DEI PAPI, <i>Cantine Volpetti, Lazio</i> 🍷		35.75
VERNACCIA DI SAN GIMIGNANO DOCG, <i>Fattorie Melini, Toscana</i>		46.50

SOUTH & THE ISLANDS

	glass (175ml)	btl
GRECANICO ROCENO, <i>Sibitiana, Sicilia</i>	8.25	33.50
GRECO DI TUFO DOCG NESTOR, <i>Tenuta Cavalier Pepe, Campania</i> 🍷		45.00
FALANGHINA LILA, <i>Tenuta Cavalier Pepe, Campania</i>	11.75	49.50
FIANO BIANCA TERRA, <i>Vespa, Puglia</i> 🍷	12.50	52.50
VERMENTINO DI GALLURA DOCG CUCAIONE, <i>Mancini, Sardegna</i> 🍷		53.50

ROSÉ

	glass (175ml)	btl
PINOT GRIGIO ROSÉ, <i>Ornella Bellia, Veneto</i>	9.50	38.25
GALAFURIA, <i>Tormaresca, Puglia</i> 🍷	12.50	52.00
CHÂTEAU MIRAVAL, <i>Famille Perrin, Côtes de Provence</i> 🍷	14.50	59.50

ROSSI

NORTH

	glass (175ml)	btl
REMIGIO ROSSO, <i>Fratelli Dogliani, Piemonte</i>	8.00	31.00
CABERNET SAUVIGNON, <i>Colderove, Veneto</i>	8.50	35.00
PINOT NERO SAN CARLO, <i>Aneri, Veneto</i> 🍷	11.50	47.50
MERLOT GRAVE DEL FRIULI, <i>Pighin, Friuli</i>	11.25	47.00
BARBERA D'ASTI BOSCHETTO VECCHIO DOCG, <i>G. Clemente, Piemonte</i>		55.75
BAROLO DOCG, <i>Beni di Batasiolo, Piemonte</i> 🍷		76.00
VALPOLICELLA RIPASSO ACINI AMENI, <i>Corte Figaretto, Veneto</i> 🍷	12.00	49.50

CENTRAL

	glass (175ml)	btl
ROSSO PICENO LYRICUS, <i>Colonnara, Marche</i>		35.50
MONTEPULCIANO D'ABRUZZO AIRES, <i>Fosso Corno, Abruzzo</i> 🍷	10.00	41.75
CHIANTI CLASSICO DOCG, <i>Molino di Grace, Toscana</i>		52.50

SOUTH & THE ISLANDS

	glass (175ml)	btl
NERO D'AVOLA ROCENO, <i>Sibitiana, Sicilia</i>	8.25	33.50
PRIMITIVO PASSORANO, <i>Vigne Sammarco, Puglia</i>	8.75	36.50
PRIMITIVO DI MANDURIA IL BRUNO, <i>Vespa, Puglia</i> 🍷		43.50
SYRAH BUTIRAH, <i>Principi di Butera, Sicilia</i> 🍷		47.50
NEGROAMARO, <i>Coppi, Puglia</i>		45.25

🍷 *Sommelier's choice*

Our passionate Head Sommelier travels the globe to handpick exceptional wines for our restaurants with a focus on the finest quality and unique characteristics each wine has to offer. Our curated list showcases not only iconic Italian wines, but also hidden gems from around the world, with a special emphasis on wines crafted by sustainable, organic grape growers. With over 25 wines available by the glass, there's something to tempt every palate. And if you would like a personalised recommendation, our knowledgeable team is always happy to help you discover your perfect glass.

Wines by the glass also available in a 125ml and 250ml measure.

PROSECCO & CHAMPAGNE

	glass (125ml)	btl
PROSECCO BALBINOT LE MANZANE, <i>Brut, Veneto</i>	10.00	42.00
PROSECCO DOCG DIRUPO, <i>Brut, Veneto</i>	10.75	45.00
PROSECCO ANERI, <i>Brut, Veneto</i>		53.50
PROSECCO ROSÉ LE MANZANE, <i>Brut, Veneto</i>	10.75	45.50
CHAMPAGNE TESTULAT, <i>NV Brut, Vallée de la Marne</i>	14.75	69.25
CHAMPAGNE TESTULAT ROSÉ, <i>NV Brut, Vallée de la Marne</i>	16.50	74.50
CHAMPAGNE VEUVE CLICQUOT ROSÉ, <i>NV Brut, Reims</i>		141.75
CHAMPAGNE LAURENT-PERRIER ROSÉ, <i>NV Brut, Tours-sur-Marne</i>		156.00
CHAMPAGNE DOM PÉRIGNON, <i>2013 Brut, Épernay</i>		351.75
CHAMPAGNE CRISTAL, <i>Louis Roederer 2015 Brut, Reims</i>		435.75
CHAMPAGNE VEUVE CLICQUOT, <i>Yellow Label NV Brut, Reims</i>		101.25
CHAMPAGNE BOLLINGER, <i>NV Brut, Vallée de la Marne</i>		118.25

SOFT DRINK & JUICES

COKE / DIET COKE		3.75
FRUIT JUICES		3.95
Orange, Apple, Cranberry, Pineapple,		
FEVER-TREE MIXERS		3.75
Indian Tonic Water, Naturally Light Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Ginger Ale, Ginger Beer, Soda Water, Lemonade		
FEVER-TREE SPARKLING SOFTS		4.25
Raspberry Lemonade Cloudy Apple & Mint		
SAN PELLEGRINO		3.50
Limonata Aranciata		
STILL / SPARKLING WATER	btl 750ml	4.95

BOTTLED BEER & CIDER

PERONI CAPRI	330ml	5.50
PERONI NASTRO AZZURO	330ml	5.75
MORETTI	330ml	5.75
MASTRI BIRRAI UMBRI, <i>Italian Blond Ale</i>	330ml	6.50
MASTRI BIRRAI UMBRI, <i>Italian Pale Ale</i>	330ml	6.50
ANGIOLETTI CIDER	500ml	6.50
MENABREA	330ml	6.50
PERONI 0.0% (Non-Alc)	330ml	5.25

