

**Arancini
al Tartufo Nero**
*Rice balls with black truffle
& Grana Padano cheese*
(1156 kcal) 15.95



Ostriche
Fresh rock oysters
(6 kcal) 4.25 each

ANTIPASTI

Signor Sassi's Special Salad
*Mixed salad with chopped
asparagus, avocado, baby
artichokes & mozzarella cheese*
(220 kcal) 14.95

Mozzarella in Carrozza
*Popular in Southern Italy, fried
mozzarella in breadcrumbs with
a basil & tomato sauce (1133 kcal)*
15.50

Tartare di Manzo
*Beef tartare with
mustard dressing (554 kcal)*
21.00

Bresaola Della Valtellina
*Cured sliced beef with rocket
salad, topped with shavings of
Grana Padano cheese, extra
virgin olive oil & lemon juice*
(343 kcal) 19.95

Cozze all'Arrabbiata
*Fresh mussels in a spicy tomato
sauce with chilli & garlic (384 kcal)*
18.95

Signor Sassi Antipasto
(FOR TWO)
*Start your meal the true Italian way!
Our chef will prepare a large
plate of antipasto representing
the regional tastes of Italy (979 kcal)*
35.00

Cozze & Vongole
*Fresh mussels & clams in white
wine, cherry tomato, garlic,
rosemary & parsley (413 kcal)*
19.95

Calamari Fritti
Deep fried squid (875 kcal)
19.95

Insalata di Pesce
*A mixture of squid, prawns &
octopus marinated in extra virgin
olive oil, garlic & lemon juice (220 kcal)*
20.95

Melanzane al Forno
*A classic Sicilian dish. Layers of
aubergine, Grana Padano &
tomato baked in the oven (476 kcal)*
16.95

Carpaccio di Manzo
*Very thin sliced raw fillet of
beef with mustard dressing,
Grana Padano cheese & rocket*
(254 kcal) 20.95

Prosciutto & Melone
Parma ham & melon (186 kcal)
19.95

Avocado Bernardo
*Avocado with lobster, scampi &
prawns, served with cocktail sauce*
(513 kcal) 22.95

Tricolore Salad
Avocado, tomato & mozzarella
(633 kcal) 14.95

ZUPPE

Minestrone
Homemade vegetable soup
(124 kcal) 12.95

Zuppa di Aragosta
Mediterranean lobster soup
(145 kcal) 21.95

GIFT VOUCHERS

Speak to the team to purchase
today or scan the QR code and
give the gift of San Carlo.



“Great food & great service from a true Italian”



PASTA E RISOTTI



Tortellini al Gorgonzola e Asparagi

Stuffed pasta with Gorgonzola in cream, Gorgonzola cheese & asparagus (457 kcal)
20.95

Penne Arrabbiata

Short tubes of pasta in a spicy tomato sauce with chilli & garlic (546 kcal) 19.95

Ravioli Porcini

Handmade mushroom ravioli with a creamy porcini sauce (931 kcal)
22.95

Spaghetti al Pomodoro e Basilico

Thin spaghetti with San Marzano, tomato, garlic & fresh basil. Lightly spiced (542 kcal)
19.95

Gnocchi Con Scampi

Scampi with dumplings made of 50/50 potatoes & flour in fresh tomato, brandy, garlic & cream sauce (784 kcal)
26.95

Paccheri con Ragù Napoletano

Large pasta tubes with classic beef ragù (954 kcal) 22.95

Rigatoni Romana

Short pasta with Italian bacon, onions, garlic & tomato sauce, served with Grana Padano shavings (880 kcal)
21.95

Spaghetti Carbonara

Spaghetti in cream, bacon, egg yolk & Grana Padano cheese (769 kcal)
22.95

Ravioli Tino

Stuffed with ricotta cheese & spinach in Aurora sauce, with prawns & rocket salad (1099 kcal)
23.95

Spaghetti alle Vongole

Classic spaghetti served with fresh baby clams, garlic, chilli & white wine (654 kcal)
24.95

Fettuccine Alfredo

The original recipe for this fettuccine pasta, imported from Rome, tossed with butter, cream and Grana Padano cheese. A unique experience. (1565 kcal)
19.95

Tagliolini Con Granchio

Very thin egg pasta with handpicked Cornish crab, sweet Sicilian cherry tomatoes, saffron & a touch of cream (1152 kcal) 27.95

Tagliatelle Montecarlo

Pasta ribbons served with diced monkfish, shallots, white wine, chilli, tomato & cream sauce (985 kcal)
26.95

Linguine al Pesce

Pasta with shellfish, garlic & tomato sauce (839 kcal)
26.95

Risotto all'Aragosta

Lobster risotto (529 kcal)
43.95



BLACK TRUFFLE SPECIALS



Ravioli Tartufo & Pecorino

Handmade ravioli filled with pecorino cheese & black truffle, with a cream & Grana Padano sauce, topped with black truffle (897 kcal) 21.95 / (1793 kcal) 40.95

Risotto con Spugnole Porcini e Tartufo Nero

Risotto with black truffle, morel & porcini mushrooms (685 kcal)
40.95

Tagliolini al Tartufo Nero

Fresh homemade tagliolini pasta with black truffle (1318 kcal) 40.95



PESCE



Lemon Sole Carlo

Grilled & served in a white wine & mushroom sauce (399 kcal) 26.95

Frittura Di Pesce Portofino

Deep fried calamari, prawns, scampi & scallops served with tartare sauce & spicy mayonnaise (1288 kcal) 27.95

Gamberoni Diavola

Mediterranean prawns, with fresh chilli, garlic, white wine & olive oil (213 kcal) 32.95

Aragosta

Grilled fresh lobster Thermidor or with garlic butter (1007 kcal) / (789 kcal) 59.95

Dover Sole

Plain grilled Dover sole (743 kcal) 52.95



CARNE

Pollo Marinato alla Carbonella

Charcoal grilled, marinated breast of chicken in extra virgin olive oil with garlic, crushed black peppercorns, capers & lime juice (273 kcal)

21.95

Suprema di Pollo Principessa

Pan-fried chicken breast with white wine, mushrooms & cream sauce, garnished with asparagus (802 kcal)

25.95

Pollo Lucullo

Chicken breast in breadcrumbs stuffed with spinach & garlic butter in a light parsley, garlic & cream sauce (1552 kcal)

24.95

Pollastrino Diavola

Baby chicken, grilled with rosemary, chilli, & garlic (286 kcal)

24.95

Abbacchio Ligure

Baked rack of lamb with red wine & mixed herbs (1053 kcal)

32.95

Scaloppine Joselina

Veal cooked in cream, brandy, mustard seeds & chopped mushrooms (1014 kcal) 27.95

Scaloppine al Limone

Veal cooked in butter & lemon (816 kcal) 25.95

Ossobuco

Traditional dish of Lombardia. Veal knuckle, slow cooked & served with saffron risotto (623 kcal)

31.00

Cotoletta di Vitello

Burro e Salvia OR alla Milanese

Veal cutlet in butter & sage OR flattened in breadcrumbs (808 / 894 kcal) 42.95

Scaloppa alla Milanese

Veal escalope pan-fried in breadcrumbs (741 kcal)

34.95

Saltimbocca alla Romana

Sliced veal with ham, cooked in white wine & sage (408 kcal)

27.95

Filetto al Pepe Verde

9oz fillet steak served with creamy brandy & green peppercorn sauce (783 kcal) 39.95

Tournedo Rossini

9oz/227g fillet steak, crouton based topped with pâté & Madeira wine sauce (754 kcal) 44.00

Bistecca alla Griglia

9oz 28 days matured sirloin steak cooked to your liking served with béarnaise sauce (764 kcal)

29.25

Wagyu Beef Ribeye 9oz

The meat is heavily marbled which gives it a deep succulent flavour & buttery texture (1033 kcal)

67.95

FROM THE GRILL

Tagliata di Filetto

di Manzo

Sliced prime fillet of beef, with balsamic, brandy flambé & rocket leaves (428 kcal)

37.95

Filetto alla Griglia

28 days hung fillet of beef cooked to your liking served with béarnaise sauce (608 kcal)

35.95

T-Bone Steak 20oz

(Please allow 25 minutes to cook)

Grilled & served with béarnaise sauce (1683 kcal)

49.95

CONTORNI

Fagiolini 5.95

French beans tossed in butter & topped with Grana Padano cheese (142 kcal)

Zucchine Fritte 7.50

Fried courgette sticks (342 kcal)

Spinaci 6.95

Fresh baby spinach sautéed with garlic oil & chilli (24 kcal)

Broccoli (102 kcal) 6.95

Pisellini 5.95

Peas with onion & bacon (382 kcal)

Pomme Purée 6.95

Mashed potato (204 kcal)

Pomme Purée 9.95

Mashed potato with black truffle (382 kcal)

Patatine Fritte 6.50

French fries (598 kcal)

Sautéed Potatoes 6.50/7.20

Plain or with bacon & onion (227 kcal) / (248 kcal)

Funghi Trifolati 6.50

Sautéed mushrooms with white wine & garlic (38 kcal)

Rucola Salad 7.50

Rocket salad (142 kcal)

Insalata di Pomodorini

Siciliani & Cipolla 7.50

Tomato, red onion, oregano & olive oil (122 kcal)

Insalata Mista 6.50

Mixed salad (138 kcal)

Allergies & Intolerances: If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free. An optional service charge of 13.5% will be added to your bill. Cover charge £2.00 per person.