

**Marinated Green Olives** (180 kcal) 4.25

**Beetroot & Ricotta Dip** served with rosemary pizza dough bread (863 kcal) 9.95

**Focaccia & Parma Ham** handmade focaccia, creamy stracciatella cheese, served with Parma ham & black truffle (368 kcal) 11.95



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

alto  
by *San* CARLO

• rooftop ristorante •  
all-day alfresco bar and dining

## PANE & BRUSCHETTA

**Selection of Italian Bread** served with sundried tomato & black olive tapenade 6.25 (502 kcal)

**Garlic Bread** (536 kcal) 6.50

**Garlic Bread** with tomato & basil (570 kcal) 6.75

**Garlic Bread** with cheese (732 kcal) 7.50

**Bruschetta** with Sicilian Pachino tomatoes, garlic & basil (304 kcal) 7.25

## STUZZICHINI

**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) 13.95

**Prosciutto San Daniele & Gnocco Fritto** prosciutto with fried dough sticks (645 kcal) 10.95

**Burrata** from Corato in Puglia with Parma ham & marinated black truffle (402 kcal) 14.95

**Sourdough & Beef Stew** Florentine slow cooked beef on toasted sourdough (797 kcal) 13.95

## FRITTI (TRADITIONAL FRIED STREET FOOD)

**Fried Tomino & Truffle Cream** crispy fried tomino cheese from Piedmont with truffle sauce (747 kcal) 12.95

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

**Crocchè 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) 9.50

**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) 9.50

**Calamari Fritti** classic fried squid (252 kcal) 11.25

## PIATTI DA DIVIDERE

Plates to share

**Fritto Portofino** deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (for 2 people minimum) (1202 kcal) 11.50 pp

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

## CARPACCIO, TARTARE & INSALATA (SALAD)

**Insalata con Zucca** Butternut squash, beetroot & watercress salad (680 kcal) 10.95

**Carpaccio di Manzo** beef carpaccio with Grana Padano & rocket (863 kcal) 12.95

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

**Insalata di Cesare** smoked chicken breast salad with Cicchetti style "Caesar" dressing & Sardinian pane carasau (326 kcal) 10.50

**Duck Salad** with rocket, apples, pancetta & balsamic vinegar (367 kcal) 11.95

**Insalata Caprese** mozzarella, avocado, tomato & basil (295 kcal) 10.95

**Tartare di Tonno** fresh tuna tartare mixed with olive oil, french mustard, lemon juice & wild rocket (prepared at your table) (162 kcal) 15.95

## GIVE YOUR NEXT EVENT SOME TRUE ITALIAN FLAIR.

With spaces suitable for all occasions, we invite you to experience a world where every event is transformed into something extraordinary.



VISIT OUR GROUP BOOKING PAGE

## PASTA & AL FORNO

**Mafaldine con Ragù di Manzo** short wavy pasta with slow cooked beef ragù (583 kcal) 15.50

**Pappardelle all'Anatra** long ribbon fresh egg pasta with slow cooked duck ragù (535 kcal) 15.50

**Ravioli Porcini** handmade mushroom ravioli with a creamy porcini sauce (796 kcal) 16.50

**Risotto alla Zucca** risotto with pumpkin, squash, vegetarian 'nduja & fresh winter truffle (698 kcal) 15.50

**Baked Norma** the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata (389 kcal) 13.50

**Caserecce con Ragù di Polpetta** slow cooked lamb meatballs in tomato sauce with caserecce pasta (609 kcal) 14.50

**Risotto Spinaci & Pancetta** risotto with crispy pancetta, burrata cheese, spinach purée & spicy vegetarian 'nduja (1298 kcal) 13.50

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

**Spaghetti Carbonara** egg yolk & pancetta (793 kcal) 12.50

**Tagliatelle Bolognese** the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (510 kcal) 13.50

**Gnocchi Sorrentina** classic southern Italian gnocchi baked with tomato & burrata cheese (412 kcal) 14.50

**Ravioli Tartufo & Pecorino** truffle & pecorino ravioli (906 kcal) 16.50

**Gnocchi Gorgonzola** in a baked Grana Padano basket (827 kcal) 12.75

**Spaghettoni Frutti di Mare** spaghettoni with prawns, mussels, garlic, chilli & tomato (595 kcal) 17.25

**Ravioli Aragosta** lobster ravioli with lobster bisque & prawns (642 kcal) 19.25

**Melanzane Parmigiana** a classic Sicilian dish. Layers of aubergine, Grana Padano & tomato baked in the oven (413 kcal) 12.75

**Lasagne al Forno** layers of pasta with slow cooked beef ragù (557 kcal) 12.50

**Tagliolini all'Aragosta** with lobster & cherry tomato (473 kcal) 20.75

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

**Margherita** the classic pizza of Naples with tomato, fior di latte & basil (625 kcal) 9.50

**Vegetariana** fior di latte, pepper, aubergine & courgette (654 kcal) 9.95

**Calabrese** with 'nduja Calabrian soft spicy sausage, tomato & fior di latte (880 kcal) 10.95

**Pollo Parmigiana** with smoked chicken, fior di latte, Grana Padano & fresh basil (731 kcal) 10.50

**Prosciutto & Funghi** with fior di latte, porcini mushrooms, Italian ham & tomato (715 kcal) 10.50

**Basilicata** with spicy sausage, chilli, tomato & fior di latte (796 kcal) 10.50

**Calzone** folded pizza with tomato, fior di latte & ham (611 kcal) 9.95

**Pugliese** tomato, burrata, Parma ham, rocket & black truffle (753 kcal) 11.95

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

## PLANT BASED

**Carciofi Grigliati** 8.75  
grilled artichokes with mint sauce

**Spaghetti Puttanesca** 11.50  
olives & capers in a rich tomato sauce

**Penne Arrabbiata** 10.50  
with spicy tomato sauce

## CARNE (MEAT)

**Agnello** grilled lamb cutlets marinated in sundried tomato & thyme (778 kcal) 20.95

**Beef Cheek** slow cooked beef cheek served with a parsley, caper & garlic gremolata (652 kcal) 18.95

**Salsiccia & Spinaci** specially imported sausage from Southern Italy served with garlic & chilli spinach (354 kcal) 15.95

**Pollo Limone e Capperi** boneless chicken, cooked in a lemon & caper sauce (950 kcal) 16.25

**Filetto al Pepe** 6oz/170g fillet steak with a brandy & green peppercorn sauce (491 kcal) 24.95

**Vitello Milanese** pan-fried veal in breadcrumbs (396 kcal) 17.25

**Filetto al Tartufo** 6oz/170g fillet steak served with a creamy black truffle sauce & fresh truffle (580 kcal) 26.95

**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) 13.95

**Grigliata Mista di Carne** mixed grill with Italian homemade sausage, lamb cutlet & rib-eye steak (919 kcal) 25.95

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

## PESCE (FISH)

**Lemon Sole** pan-fried lemon sole with capers & brown shrimp (963 kcal) 18.95

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

**Capesante al Forno** king scallops gratin with garlic, olive oil & topped with breadcrumbs (436 kcal) 17.50

**Halibut** with samphire, cherry tomato & chilli (324 kcal) £15.95

**Gamberi Grigliati** grilled red prawns with lemon, seasonal herbs & olive oil (370 kcal) 16.50

**Branzino al Sale** fillet of sea bass baked in black salt with herb & olive oil salmoriglio (305 kcal) 16.95

## VEGETALI (VEGETABLES)

**Zucchine Fritte** fried courgette sticks (342 kcal) 6.50

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

**Patatine Fritte** fries (478 kcal) 5.50

**Patatine Fritte al Tartufo** fries with fresh truffle & Grana Padano (589 kcal) 6.95

**Patate Arrosto** roasted potato with onions & rosemary (332 kcal) 5.75

**Tenderstem Broccoli** with garlic & chilli (102 kcal) 5.95

**Insalata Mista** mixed salad (50 kcal) 5.50

**Rucola & Grana Padano** rocket & Grana Padano salad (141 kcal) 5.75

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



Scan the QR code to visit our website for calorie information

## BIANCHI

### NORTH

	glass (175ml)	btl
Remigio Bianco, Fratelli Dogliani, <i>Piemonte</i>	9.25	39.50
Sauvignon Blanc Castel Firmian, Mezzacorona, <i>Trentino</i>	11.50	47.00
Pinot Grigio Tera Alta, Roeno, <i>Trentino</i>	12.50	49.00
Pinot Grigio San Carlo, Aneri, <i>Veneto</i> <span style="color: #FFD700;">\$</span>	12.75	51.00
Gavi del Comune di Gavi DOCG Granée, Beni di Batasiolo, <i>Piemonte</i> <span style="color: #FFD700;">\$</span>		66.75

### CENTRAL

	glass (175ml)	btl
Trebbiano d'Abruzzo, Campiello, <i>Abruzzo</i>		39.75
Verdicchio Classico, Colonnara, <i>Marche</i>	10.00	41.25
Pomino Bianco, Marchesi de Frescobaldi, <i>Toscana</i>		53.50
Conte della Vipera, Marchesi Antinori, <i>Umbria</i> <span style="color: #FFD700;">\$</span>		91.50

### SOUTH & THE ISLANDS

	glass (175ml)	btl
Greco di Tufo DOCG Nestor, Tenuta Cavalier Pepe, <i>Campania</i> <span style="color: #FFD700;">\$</span>	10.50	42.00
Chardonnay Tormaresca, Tormaresca, <i>Puglia</i>	12.25	47.75
Fiano Bianca Terra, Vespa, <i>Puglia</i> <span style="color: #FFD700;">\$</span>	13.50	53.00
Falanghina Lila, Tenuta Cavalier Pepe, <i>Campania</i>	13.75	54.00
Vermentino di Gallura DOCG, Piero Mancini, <i>Sardegna</i> <span style="color: #FFD700;">\$</span>	14.00	55.50
Chardonnay Hugues de la Gatinais, Rapitalá, <i>Sicilia</i>		59.50
		76.75

## ROSÉ

	glass (175ml)	btl	magnum
Pinot Grigio Rosé, Ornella Bellia, <i>Veneto</i>	10.00	42.00	
Calafuria, Tormaresca, <i>Puglia</i> <span style="color: #FFD700;">\$</span>		55.50	111.25
Rosamara, Costaripa, <i>Lombardia</i>	14.25	57.00	116.50
Château Miraval, Famille Perrin, <i>Côtes de Provence</i> <span style="color: #FFD700;">\$</span>	15.25	63.25	

## HALF BOTTLES

	375ml
Chablis 1 <sup>er</sup> Cru Vau Ligneau, Domaine Hamelin, <i>Bourgogne</i>	41.25
Valpolicella Classico, Santa Sofia, <i>Veneto</i>	29.25
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i>	39.50
Amarone della Valpolicella DOCG, Santa Sofia, <i>Veneto</i>	58.50

## SOFT DRINKS & JUICES

Coke / Diet Coke	4.50	San Pellegrino	4.50
Fever Tree Mixers	4.50	<i>Limonata, Aranciata</i>	
<i>Soda Water, Sicilian Lemonade, Tonic Water, Mediterranean Tonic, Elderflower Tonic, Slim Line Tonic, Bitter Lemon, Ginger Ale, Ginger Beer, Clear Lemonade</i>		Fruit Juices	5.00
		<i>Cranberry, Orange, Apple, Pineapple</i>	
Fever Tree Sparkling Softs	4.75	Still / Sparkling Water	btl 750ml 5.75
<i>Raspberry Lemonade, Cloudy Apple &amp; Mint</i>			

## BOTTLED BEER & CIDER

Peroni Nastro Azzurro	330 ml	6.25	Peroni Gran Riserva	500 ml	10.25
<i>Instantly crisp and refreshing, a distinct flavour with subtle citrus notes.</i>			Doppio Malto		
Peroni Capri	330 ml	5.75	<i>Intense and balanced with aromas of toasted malt &amp; a hint of spice.</i>		
Peroni Nastro Azzurro Gluten Free	330 ml	5.75	Peroni 0.0% (Non-Alc)	330 ml	5.75

## ROSSI

### NORTH

	glass (175ml)	btl
Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	9.25	39.50
Cabernet Sauvignon, Colderove, <i>Veneto</i>	10.25	41.50
Merlot del Grave, Pighin, <i>Friuli</i>	12.00	50.50
Pinot Nero San Carlo, Aneri, <i>Veneto</i> <span style="color: #FFD700;">\$</span>	12.75	51.00
Barbera d'Asti DOCG Boschetto, Guasti Clemente, <i>Piemonte</i>		61.00
Valpolicella Ripasso Acini Ameni, Corte Figaretto, <i>Veneto</i> <span style="color: #FFD700;">\$</span>	16.00	66.75
Barolo DOCG, Villadoria, <i>Piemonte</i>		89.50
Amarone della Valpolicella DOCG, Domini Veneti, <i>Veneto</i>		95.00
Barbaresco DOCG, Beni di Batasiolo, <i>Piemonte</i>		110.00
Amarone Classico della Valpolicella DOCG, Santa Sofia, <i>Veneto</i>		114.00

### CENTRAL

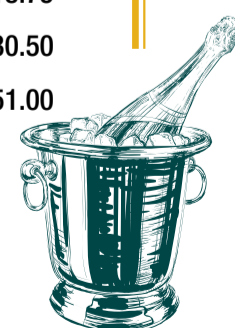
	glass (175ml)	btl
Rosso Piceno Lyricus, Colonnara, <i>Marche</i>	10.25	41.75
Montepulciano d'Abruzzo Aires, Fosso Corno, <i>Abruzzo</i> <span style="color: #FFD700;">\$</span>	11.50	47.00
Syrah Achelo, La Braccasca, <i>Toscana</i>		63.50
Chianti Classico DOCG, Lamole, <i>Toscana</i>	16.25	66.50
Rosso di Montalcino, Col d' Orcia, <i>Toscana</i>		67.00
Malbec Vie Cave, Fattoria Aldobrandesca, <i>Toscana</i> <span style="color: #FFD700;">\$</span>		76.25
Lago di Corbara, Castello di Corbara, <i>Umbria</i>		80.50
Brunello di Montalcino DOCG, Col d'Orcia, <i>Toscana</i>		108.00

### SOUTH & THE ISLANDS

	glass (175ml)	btl
Nero d'Avola Roceno, Sibiliana, <i>Sicilia</i>	10.00	41.25
Primitivo Passorano, Vigne Sammarco, <i>Puglia</i>	10.25	42.25
Syrah Butirah, Principi di Butera, <i>Sicilia</i> <span style="color: #FFD700;">\$</span>	12.00	48.75
Negroamaro Neprica, Tormaresca, <i>Puglia</i>		52.50
Primitivo di Manduria, Il Rosso, Vespa, <i>Puglia</i> <span style="color: #FFD700;">\$</span>	14.00	59.25

## PROSECCO & CHAMPAGNE

	glass (125ml)	btl
Prosecco Balbinot, Brut, <i>Veneto</i>	11.00	46.25
Prosecco DOCG Dirupo, Brut, <i>Veneto</i>	12.00	50.50
Prosecco Aneri, Brut, <i>Veneto</i>		55.00
Prosecco Torresella Rosé, Brut, <i>Veneto</i>	13.00	52.75
Champagne Testulat, Brut, <i>Vallée de la Marne</i>	16.75	82.75
Champagne Testulat Rosé, Brut, <i>Vallée de la Marne</i>	19.25	88.00
Champagne Laurent-Perrier Rosé, NV Brut, <i>Tours-sur-Marne</i>		167.75
Champagne Dom Pérignon, 2013 Brut, <i>Épernay</i>		416.50
Champagne Cristal, Louis Roederer 2015 Brut, <i>Reims</i>		513.75
Champagne Veuve Clicquot, Yellow Label NV Brut, <i>Reims</i>		130.50
Champagne Bollinger, NV Brut, <i>Vallée de la Marne</i>		151.00



### \$ 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. If you would like a personalised recommendation, our knowledgeable team is always happy to help you discover your perfect glass.

