



2025

THE

SAN CARLO

FESTIVE

MENU

Buon Natale

CHRISTMAS FAYRE MENU

GAMBERONI LUCIANA GFO

king prawns with garlic, chilli, tomato,
a touch of cream & toasted Altamura bread

MOZZARELLA IN CARROZZA

popular in Southern Italy, fried mozzarella in
bread with a basil & tomato sauce

BRUSCHETTA ROMANA VE

toasted Altamura bread with chopped
Sicilian Pachino tomatoes, garlic & olive oil

CROSTONE FUNGHI & TARTUFO

toasted Altamura bread with garlic mushrooms,
Italian black truffle & Grana Padano shavings

TUSCAN PÂTÉ

chicken liver pâté with Italian brandy,
served with toasted Altamura bread & fig chutney

BURRATA E POMODORO GF

burrata from Corato in Puglia served with
marinated beef tomato carpaccio & fresh basil

ZUPPA DI ARAGOSTA

Mediterranean lobster soup

BRANZINO GF

pan-fried fillet of sea bass with a lime sauce

TACCHINO CON RIPIENO DI CASTAGNE

turkey with chestnut stuffing, chipolatas
wrapped in pancetta, served with Italian jus

MEDAGLIONI AL PEPE GF

(£4.50 Supplement per person per fillet)
fillet of beef medallions pan-fried in a green peppercorn sauce

SUPREMA DI POLLO PRINCIPESSA

pan-fried chicken breast with white wine,
mushrooms & cream, with green asparagus

CAULIFLOWER ARROSTO VE

roasted cauliflower with broad bean cream & toasted hazelnuts

SALMONE PROSECCO E GAMBERETTI

pan-fried salmon cooked with
baby prawns & Prosecco sauce

TAGLIATELLE PORCINI

chestnut tagliatelle, porcini mushrooms,
Italian black truffle & Grana Padano shavings

RAVIOLI SPINACI

spinach & ricotta ravioli with Pachino tomatoes

SELECTION OF SEASONAL VEGETABLES
& ROSEMARY POTATOES

PANETTONE BREAD & BUTTER PUDDING

with limoncello & homemade vanilla ice cream

FERRERO ROCHER CAKE

TIRAMISU

the Italian classic made with savoiardi biscuits soaked
in Marsala wine, coffee & mascarpone cheese

PANNA COTTA GF

traditional Italian dessert served with winter berries

WITH TEA OR COFFEE
(VEGAN DESSERT OPTIONS AVAILABLE)

£48.50

AVAILABLE FROM
NOVEMBER 13TH



CHRISTMAS DAY

festive lunch

AVOCADO BERNARDO

avocado with lobster, scampi & prawns with Marie Rose sauce

CROSTONE FUNGHI & TARTUFO

toasted Altamura bread with garlic mushrooms, Italian black truffle & Grana Padano shavings

CARPACCIO DI MANZO GF

very thinly sliced fillet of beef with mustard dressing, Grana Padano cheese & rocket salad

TUSCAN PATÉ

chicken liver pâté with Italian brandy, served with toasted Altamura bread & fig chutney

ZUPPA DI ARAGOSTA

Mediterranean lobster soup

MELANZANE ALLA PARMIGIANA

a classic Sicilian dish, layers of aubergine, Grana Padano & tomato baked in the oven

CHAMPAGNE SORBET

TOURNEDO ROSSINI

classic fillet of beef cooked in Madeira wine sauce topped with chicken liver pâté & fresh truffle

TACCHINO CON RIPIENO DI CASTAGNE

turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with Italian jus

SCALOPPINE SIGNOR SASSI

veal cooked in cream, brandy, mustard seeds & mushrooms

SOGLIOLA

pan-fried lemon sole served in a white wine & girolles mushroom sauce

SALMONE PROSECCO E GAMBERETTI

pan-fried salmon cooked with baby prawns & Prosecco sauce

TAGLIOLINI CON ARAGOSTA GFO

special egg pasta from Venice cooked with lobster, brandy, cream & a hint of tomato

RAVIOLI TARTUFO

handmade ravioli filled with pecorino cheese & truffle, with a cream, Grana Padano & truffle sauce, topped with truffle

RAVIOLI SPINACI

spinach & ricotta ravioli with Pachino tomatoes

SELECTION OF SEASONAL VEGETABLES & ROSEMARY POTATOES

PANETTONE BREAD & BUTTER PUDDING

with limoncello & homemade vanilla ice cream

TORTA PISTACCHIO

Sicilian pistachio cake

MERINGATA ALLE FRAGOLE

our amazing meringue cake with Strawberries

PERE AL CHIANTI

chianti poached pears with hazelnut ice cream

WITH TEA OR COFFEE & PETITS FOURS

£94.50

(CHILDREN UNDER 12 HALF PRICE) VEGAN / VEGETARIAN OPTIONS ARE AVAILABLE
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL



GIFT VOUCHERS

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



SAN CARLO BUON NATALE

CHRISTMAS MENU 2025

Celebrate at San Carlo this festive period. Renowned for our fresh produce sourced from the best producers in Italy & the UK, our festive menus showcase some of our best plates.

This year is our most luxurious menu to date including black winter truffle & burrata. As usual, you will be guaranteed the famous San Carlo atmosphere & flamboyant service. Whether it's for an office party or family get together, San Carlo is the only place to be this Christmas.



JOIN US THIS CHRISTMAS

EMAIL CHRISTMAS@SANCARLO.CO.UK

NEW YEAR'S EVE

ENTERTAINMENT AT
SELECTED RESTAURANTS

À LA CARTE MENU AVAILABLE
BOOK NOW

VE = Vegan (Altamura bread may contain traces of milk)

GFO = Gluten Free Option Available

GF = Gluten Free

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.

