



Ostriche
6 / 12 / 18
fresh oysters served with Garibaldi,
red onion and vinegar & spicy dressings
21.95 / 42.95 / 58.95



Isola

By *San* CARLO

PANE & STUZZICHINI

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

Arancini 9.95
fried Sicilian rice balls with
truffle & Grana Padano
(1238 kcal)

Sourdough
Bruschetta 6.50
with Sicilian Pachino
tomatoes, garlic & basil
(379 kcal)

Garlic Bread
garlic & sea salt
(728kcal) 7.25
with tomato (790kcal) 7.95
with cheese (934 kcal) 8.50

Marinated Green
Olives (180 kcal) 4.25

Selection of Italian
Bread 6.50
served with sundried tomato
& black olive tapenade

ANTIPASTI

Isola Specialities for Sharing

Antipasto Isola 14.50pp
special selection of cured meat &
cheese from the Italian islands
(minimum 2 people) (673 kcal)

Fritto Misto 14.50pp
deep fried calamari, prawns, scampi
& scallops served with tartare sauce
& garlic chilli mayonnaise
(minimum 2 people) (898 kcal)

Insalata Tricolore 14.95
avocado, beef tomato & mozzarella di bufala (318 kcal)

Mozzarella in Carrozza 11.50
popular in Southern Italy, fried mozzarella in
bread with a basil & tomato sauce (423 kcal)

Carpaccio di Manzo 14.50
fillet of beef thinly sliced & marinated, served with
Taggiasche olives, rocket leaves & Grana Padano (445 kcal)

Avocado di Mare 18.95
avocado with prawns, scampi, & lobster
served with Marie Rose sauce (513 kcal)

Gamberoni Luciana 14.95
king prawns with garlic, chilli, tomato, a touch
of cream & toasted Altamura bread (426 kcal)

Vellutata di Lenticchie 10.95
slow cooked lentil & vegetable soup (292 kcal)

PASTA



Risotto ai Frutti di Mare
risotto with clams, mussels & Argentinian
king prawns in a chilli & garlic tomato
sauce, served in a copper pan
(minimum 2 people) (820 kcal)
22.75pp

Insalata di Pollo 17.95
pulled roast chicken salad with lettuce, egg,
sundried tomatoes & Grana Padano cheese (965 kcal)

Fried Tomino & Truffle Cream 14.95
crispy fried tomino cheese from Piedmont
with truffle sauce (1133 kcal)

Tartare di Manzo 19.95
beef tartare with mustard dressing (554 kcal)

Calamari Fritti 13.50
classic fried squid with lemon & thyme mayonnaise (337 kcal)

Burrata e Pomodoro 14.95
burrata from Corato in Puglia served with
marinated beef tomato carpaccio & fresh basil (293 kcal)

Melanzane Parmigiana 13.75
a classic Sicilian dish. Layers of aubergine,
Grana Padano & tomato baked in the oven (344 kcal)

Tartare di Tonno 15.95
fresh tuna tartare mixed with olive oil, mustard, lemon juice,
wild rocket & served with Altamura crostini (217 kcal)

Caserecce con Ragù di Polpette 19.75
slow cooked lamb meatballs in tomato
sauce with short caserecce pasta (1282 kcal)

Pappardelle all'Anatra 20.75
long ribbon egg pasta with slow cooked duck ragù (916 kcal)

Penne Arrabbiata 16.50
short tubes of pasta in a spicy tomato sauce
with chilli & garlic (646 kcal)

Spaghetti Gamberoni Piccanti 21.75
spaghetti with king prawns, spicy chilli, anchovies,
capers, olives, fresh parsley & San Marzano tomato (714 kcal)

Rigatoni alla Norma 16.50
the most popular pasta dish in Southern Italy, with aubergine, tomato,
basil & garlic, topped with ricotta salata (692 kcal)

Spaghetti alla Puttanesca 16.50
olives & capers in a rich tomato sauce (616 kcal)

Spaghetti Carbonara 18.75
with egg yolk, guanciale, pecorino & black pepper (1129 kcal)

Ravioli Tartufo e Pecorino 23.75
handmade pecorino & truffle ravioli in a
creamy sauce with black truffle (1101 kcal)

Spaghetti Frutti di Mare 25.25
with prawns, clams, mussels & cherry tomatoes (1080 kcal)

Spaghetti all'Aragosta 41.75
the one & only Signor Sassi Spaghetti Lobster (829 kcal)

Gnocchi Sorrentina 18.75
classic southern Italian gnocchi baked
with tomato & burrata cheese (612 kcal)

Linguine Gamberi e Pesto 22.75
linguine pasta with Argentinian red prawns & basil pesto (1475 kcal)

Tagliatelle Bolognese 18.75
original Bologna recipe with slow cooked beef ragù (796 kcal)

Ravioli Aragosta 23.75
handmade lobster ravioli in rich tomato & lobster sauce (874 kcal)

Tagliatelle Porcini 20.75
chestnut tagliatelle, porcini mushrooms,
truffle & Grana Padano shavings (520 kcal)

PIZZA

Our pizza is made with Caputo flour from Naples

Margherita 15.95
the queen of Italian pizza,
tomato & fior di latte (1349 kcal)

Quattro Stagioni 17.95
tomato, fior di latte, mushrooms,
artichokes & sweet peppers
(1013 kcal)

Prosciutto e Funghi 17.95
tomato, fior di latte, ham
& mushrooms (1092 kcal)

Calzone Pollo 17.50
folded pizza with chicken, garlic,
spinach & fior di latte topped
with tomato sauce (463 kcal)

Prosciutto Rocket
e Grana Padano 18.50
white based pizza with
fior di latte, rocket, Parma ham
& Grana Padano shavings
(1349 kcal)

Bresaola 18.50
tomato based pizza with rocket
leaves, Grana Padano shavings &
cured beef bresaola Punta d'Anca
from Valtellina (1099 kcal)

Vegetali 16.95
white based pizza with fior di latte,
grilled courgettes, sweet peppers
& aubergine (1010 kcal)

Piccante 17.95
tomato, fior di latte, spicy
Calabrian sausage & chilli
(1202 kcal)

Burrata 18.95
tomato, fior di latte, vegetarian
'nduja, roasted tomatoes,
whole burrata & basil pesto
(1122 kcal)

Tartufo 18.95
white based pizza with fior di latte,
porcini mushroom, black truffle,
Taleggio & thyme (958 kcal)

Salmone Prosecco
e Gamberetti 27.95
pan-fried salmon cooked with
Norwegian prawns & Prosecco sauce
(567 kcal)

Gamberi Sicilia 33.25
grilled prawns with garlic,
chilli & olive oil (666 kcal)

North Pacific Halibut
served grilled (499 kcal) 29.95
OR
with lobster sauce (555 kcal) 31.95

Dover Sole Mugnaia 41.95
whole Dover sole with capers
& lemon butter sauce (1880 kcal)

Merluzzo con Olive 25.95
pan-fried cod coated in a black olive
crust served with sunblushed tomato
& caper dressing (595 kcal)

Seafood Mixed Grill 34.25
grand platter of seafood, grilled sea bass,
calamari, prawns, scallops & tuna served
with salmoriglio (584 kcal)

Branzino al Sale 33.50
fillet of sea bass baked in black salt
with herb & olive oil salmoriglio
(859 kcal)

Branzino Grigliato 31.50
charcoal grilled whole sea bass
(948 kcal)

PESCE

CARNE

Suprema di Pollo Principessa 24.95
pan-fried chicken breast with white wine, mushrooms
& cream, garnished with asparagus (828 kcal)

Polletto al Salmoriglio 24.25
spatchcock chicken on the grill with baby rosemary
potatoes & salmoriglio oregano dressing (755 kcal)

Agnello Toscana 29.95
lamb cutlets with red wine, rosemary
& sunblushed tomato (832 kcal)

Vitello Milanese 32.50
traditional flattened veal in breadcrumbs (1055 kcal)

Pollo Sorpresa 23.95
chicken breast in breadcrumbs stuffed with garlic butter
(520 kcal)

Filetto alla Griglia 35.25
8oz aged fillet of beef (336 kcal)

Sirloin Steak 27.95
8oz/227g aged 28 days (513 kcal)

Filetto al Pepe Verde 38.95
8oz/227g fillet steak with a brandy
& green peppercorn sauce (922 kcal)

Extra Sauce 2.25 each
Peppercorn, Garlic Butter, Béarnaise

CONTORNI

Insalata di Avocado
avocado with beef tomatoes & red
onion in a pomegranate dressing 6.25
(348 kcal)

Zucchine Fritte
fried courgette sticks (153 kcal) 6.50

Piselli con Pancetta
Peas with onions, pancetta &
a touch of cream (203kcal) 6.50

Spinacini Saltati
fresh baby spinach sautéed with
garlic oil & chill (40 kcal) 6.50

Patatine Saltate
sautéed baby potatoes
& rosemary butter (204 kcal) 6.50

Tenderstem Broccoli
with garlic & chilli (102kcal) 6.50

Patate Fritte, fries 5.95

Patatine Fritte al Tartufo
fries with fresh truffle
& Grana Padano (717 kcal) 7.50

Insalata Mista,
mixed baby leaf salad (41 kcal) 5.95



Insalata di Pomodorini
Siciliani & Cipolla
tomato, red onion, oregano
& olive oil (122 kcal) 6.50


Rucola & Grana Padano
rocket & Grana Padano salad 5.95



"Great food & great service from a true Italian"

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 12.5% will be added to your bill.

VINI BIANCHI

NORTH ITALY	175ml	bottle
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> 	12.75	51.00
Gavi del di Gavi DOCG, Beni di Batasiolo, <i>Piemonte</i>		66.75

CENTRAL ITALY	175ml	bottle
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> 		91.50

SOUTH ITALY & ISLANDS	175ml	bottle
Grecanico Roceno, Sibiliana, <i>Sicilia</i>	10.50	42.00
Chardonnay, Tormaresca, <i>Puglia</i>	12.25	47.75
Falanghina Lila, Tenuta Cavalier Pepe, <i>Campania</i>	13.75	54.00
Fiano Bianca Terra, Vespa, <i>Puglia</i> 	13.50	53.00
Greco di Tufo DOCG Nestor, Tenuta Cavalier Pepe, <i>Campania</i> 	14.00	55.50
Vermentino di Gallura DOCG, Piero Mancini, <i>Sardegna</i> 		59.50
Chardonnay Hugues de la Gatinais, Tenuta Rapitalá, <i>Sicilia</i>		76.75

HALF BOTTLES	375ml
WHITE WINES	
Vermentino di Gallura DOCG, Piero Mancini, <i>Sardegna</i> 	34.25
Chablis 1 ^{er} Cru Vau Ligneau, Domaine Hamelin, <i>Bourgogne</i>	41.25
RED WINES	
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



PROSECCO & CHAMPAGNE

	125ml	Bottle
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, NV 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





VINI ROSSI

NORTH ITALY	175ml	bottle
Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	9.25	39.50
Merlot del Grave, Pighin, <i>Friuli</i>	10.25	41.50
Cabernet Sauvignon, Colderove, <i>Veneto</i>	12.00	50.50
Pinot Nero San Carlo, Aneri, <i>Veneto</i> 	12.75	51.00
Barbera d`Asti DOCG Boschetto, G. Clemente, <i>Piemonte</i>		61.00
Valpolicella Ripasso Acini Ameni, Corte Figaretto, <i>Veneto</i> 	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, Santa Sofia, <i>Veneto</i>		114.00

CENTRAL ITALY	175ml	bottle
Rosso Piceno Lyricus, Colonnara, <i>Marche</i>	10.25	40.75
Montepulciano d`Abruzzo Aires, Fosso Corno, <i>Abruzzo</i> 	11.50	47.00
Chianti Classico DOCG, Lamole, <i>Toscana</i>	16.25	66.50
Achelo, La Braccasca, <i>Toscana</i>		63.50
Rosso di Montalcino, Col d`Orcia, <i>Toscana</i>		67.00
Malbec Vie Cave, Fattoria Aldobrandesca, <i>Toscana</i> 		76.25
Brunello di Montalcino DOCG, Col d`Orcia, <i>Toscana</i>		108.00

SOUTH ITALY AND ISLANDS	175ml	bottle
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> 	12.00	48.75
Negroamaro Neprica, Tormaresca, <i>Puglia</i>		52.50
Primitivo di Manduria, Il Rosso, Vespa, <i>Puglia</i> 	14.00	59.25

VINI ROSÉ

	175ml	bottle	magnum
Pinot Grigio Rosé, Ornella Bellia, <i>Veneto</i>	10.00	42.00	
Calafuria, Tormaresca, <i>Puglia</i> 		55.50	111.25
Rosamara, Costaripa, <i>Lombardia</i>	14.25	57.00	116.25
Château Miraval, Famille Perrin, <i>Côtes de Provence</i> 	15.25	63.25	

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

GIFT VOUCHERS

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



Wines by the glass are available in 125ml & 250ml measure.