
ANTIPASTI

Calamari Fritti

Deep fried squid with fresh chilli & tartare sauce

Insalata Tricolore

Avocado, beef tomato & mozzarella di bufala

Mozzarella in Carrozza

Popular in Southern Italy, fried mozzarella in bread with a tomato sauce

Cozze all Arrabbiata or Marinière

Fresh mussels in a spicy tomato sauce with chilli & garlic
OR white wine, shallots, cream & parsley

Insalata Avocado

Avocado with beef tomatoes & red onion in a pomegranate dressing

SECONDI

Pollo Milanese

Flattened chicken breast in breadcrumbs pan-fried, served with rocket, pachino tomatoes & fries

Salmone Prosecco e Gamberetti

Pan-fried salmon cooked with Norwegian prawns & Prosecco sauce, served with chilli & garlic tenderstem broccoli

Tortellini Panna e Prosciutto

Fresh pasta filled with spinach & ricotta in a ham & cream sauce, peas & Grana Padano cheese

Risotto San Carlo

Carnaroli rice with porcini mushrooms, cream & white wine wrapped in Parma ham

Rigatoni alla Norma

The most popular pasta in Southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese

Pizza Burrata

Tomato, fior di latte, vegetarian 'nduja, roasted tomatoes, whole burrata & basil pesto

DOLCI

Millefoglie

Crisp & delicate puff pastry layered with Chantilly cream

Torta Setteveli

Chocolate & hazelnut cake

Torta Pistacchio

Our famous pistachio tart

£21.95 for 2 courses

£26.95 for 3 courses

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.

SAN CARLO

MENU DI PRANZO LUNCH MENU

Available Monday to Friday
12pm to 4pm