

# SAN CARLO

LONDON

## Marinated Green Olives

(180 kcal) 4.25

### Selection of Italian Bread

served with sundried tomato & black olive tapenade (502 kcal) 5.95

### Bruschetta al Pomodoro

Sicilian Pachino tomatoes, basil, olive oil, toasted Altamura bread (379 kcal) 6.95

### Nodini con Panna e Tartufo

small hand-shaped knots of mozzarella with fresh black truffle, served with crostini (838 kcal) 10.95

## ANTIPASTI

### Burrata e Pomodoro

burrata from Corato in Puglia served with marinated beef tomato carpaccio & fresh basil (438 kcal) 14.95

### Parmigiana al Forno

a classic Sicilian dish, baked sliced aubergine with Grana Padano cheese & tomato sauce (540 kcal) 14.95

### Tartare di Tonno

sashimi grade tuna tartare mixed with olive oil, mustard, lemon juice, wild rocket & served with Altamura crostini (221 kcal) 17.95

### Insalata Tricolore

avocado, tomato & mozzarella di bufala (583 kcal) 14.95

### Insalata d Pollo

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

### Noci, Pere & Prosciutto

buffalo mozzarella & Parma ham with pear & walnuts (579 kcal) 15.95

*To Share*

### Frittura di Pesce Portofino

deep fried calamari, prawns, scampi & scallops served with tartare sauce & garlic chilli mayonnaise (673 kcal)

18.95 PP (MINIMUM 2 PEOPLE)

### San Carlo Antipasto

start your meal the true Italian way! our chef will prepare a large plate of antipasto representing the regional tastes of Italy (673 kcal)

17.95 PP (MINIMUM 2 PEOPLE)

### Cozze all' Arrabbiata or Marinière

fresh mussels in either,

Arrabbiata; a spicy tomato sauce with chilli & garlic (216 kcal)

OR

Marinière; white wine, shallots, cream & parsley (308 kcal) 15.95

### Gamberoni Fritti

tempura king prawns dressed with a spicy mayonnaise (311 kcal) 18.00

### Calamari Fritti

deep fried squid with fresh chilli (311 kcal) 15.95

### Capesante al Forno

roasted scallops with olive oil, garlic & chilli topped with breadcrumbs (541 kcal) 19.50

### Gamberoni Luciana

king prawns with garlic, chilli & tomato sauce with a touch of cream (426 kcal) 18.00

### Avocado Bernardo

avocado with prawns, scampi & lobster served with Marie Rose sauce (777 kcal) 18.95

### Carpaccio di Manzo

very thinly sliced raw beef, served with Cipriani dressing, rocket & Grana Padano shavings (442 kcal) 19.50

## ZUPPE

### Classic Minestrone

homemade vegetable soup (124 kcal) 9.95

### Vellutata di Lenticchie

slow cooked lentil & vegetable soup (292 kcal) 10.95

# PASTA E RISOTTI

## Mafaldine con Ragú di Manzo

short wavy pasta with slow cooked beef ragú (805 kcal) 20.95

## Pappardelle all'Anatra

long ribbon egg pasta with slow cooked duck ragú (916 kcal) 20.95

## Ravioli Porcini

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

## Spaghetti Gamberoni Piccanti

spaghetti with king prawns, spicy chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato (714 kcal) 21.95

## Penne Arrabbiata

short tubes of pasta in a spicy tomato sauce with chilli & garlic (536 kcal) 16.95

## Fettuccine Alfredo

the original recipe for this fettuccine pasta, imported from Rome, tossed with butter, cream & Grana Padano cheese. A unique experience (1376 kcal) 18.95

Add truffle for 5.00

## Spaghetti Carbonara

pancetta, egg yolk & Grana Padano cheese (1647 kcal) 19.95

## Tagliatelle Bolognese

classic recipe from Bologna with a slow cooked beef ragú (796 kcal) 19.95

## Gnocchi Sorrentina

classic southern Italian gnocchi baked with tomato & burrata cheese (612 kcal) 17.95

## Ravioli Tino

stuffed with ricotta cheese & spinach in Aurora sauce with prawns & rocket (1099 kcal) 19.95

## Risotto San Carlo

risotto with porcini mushrooms & Parma ham (1387 kcal) 21.95

## Linguine Scallops & Caviar

linguine pasta with scallops, Italian sturgeon caviar & saffron cream sauce (1496 kcal) 28.95

## Spaghetti alle Vongole Veraci

baby clams, San Marzano tomatoes & garlic (583 kcal) 22.95

## Spaghettoni Aragosta

our famous spaghetti lobster from our sister restaurant Signor Sassi in Knightsbridge (555 kcal) 40.95

## Ravioli Aragosta

handmade ravioli in rich tomato & lobster sauce (1348 kcal) 24.95

## Spaghetti Pomodoro e Basilico

very thin spaghetti with San Marzano tomatoes, garlic & fresh basil. Slightly spiced (542 kcal) 16.95

## Linguine Gamberi e Pesto

linguine pasta with Argentinian red prawns & basil pesto 21.95

## Spaghetti al Pesce

shellfish, garlic, Sicilian tomato & chilli (792 kcal) 25.95

## Ravioli Tartufo

handmade pecorino & truffle ravioli in a creamy truffle sauce (1793 kcal) 25.95



## PESCE

*For the best selection of fresh fish & shellfish in the city sourced from our shores & beyond*



## Salmon alla Griglia

fresh grilled salmon served with prawns & pink peppercorn dill sauce (1210 kcal) 25.95

## Lemon Sole Carlo

grilled & served in a white wine & mushroom sauce (400 kcal) 26.95

## Tonno e Lenticchie

charcoal grilled yellowfin tuna served with tomato lentils (610 kcal) 25.95

## Halibut

grilled & served with lobster sauce (648 kcal) 32.95

## Spigola alla Griglia o al Sale

grilled whole sea bass (1050 kcal)  
OR baked in Trapani salt (1050 kcal)  
31.50/33.50

## Coda di Rospo "Aurora"

fresh monkfish in garlic, white wine, cream & cherry tomato sauce (568 kcal) 28.95

## Scampi Freschi alla Griglia

grilled langoustines in butter & garlic sauce (746 kcal) 36.95

## San Carlo Special Shellfish

a special mixture of shellfish in garlic & butter sauce (801 kcal) 42.95

## Grigliata Mista di Pesce

a selection of five different types of grilled fish & shellfish (584 kcal) 38.95

## Dover Sole

whole grilled Dover sole (1315 kcal)  
OR served with capers & lemon butter sauce (1315 kcal)  
57.95/59.95

## Aragosta

fresh lobster grilled with garlic butter (297 kcal) OR in a classic Thermidor sauce (893 kcal)  
57.95/59.95

## CARNE

### Pollo Marinato

flattened chicken breast with caper, butter & lemon sauce (703 kcal) 23.95

### Suprema di Pollo

#### San Carlo

pan-fried chicken breast with white wine, mushrooms and cream, garnished with asparagus (802 kcal) 25.95

### Saltimbocca alla Romana

sliced veal with ham, cooked in white wine, butter & sage (503 kcal) 28.95

### Agnello Toscana

lamb cutlets with red wine sauce, rosemary and sunblushed tomato sauce (723 kcal) 35.00

### Scaloppine al Limone

veal escalope cooked in butter and lemon (734 kcal) 28.95

### Filetto al Pepe Verde

9oz fillet steak served with creamy brandy & green peppercorn sauce (922 kcal) 39.00

### Nodino di Vitello

pan-fried veal chop served with butter & sage (558 kcal) 39.95

### Tournedo Rossini

8oz/227g fillet steak on a crouton base topped with pâté & Madeira wine sauce (754 kcal) 39.95

### Costata Reale Milanese

flattened best cutlet of veal in breadcrumbs on the bone (921 kcal) 39.50



## MACELLERIA FROM THE GRILL

### Agnello

grilled lamb cutlets marinated in sundried tomato & thyme (513 kcal) 29.95

### Sirloin Steak

8oz/227g aged 28 days, served with béarnaise sauce (660 kcal) 29.95

### Filetto di Manzo & Aragosta

fillet of beef tagliata & grilled lobster with our homemade special butter sauce. (For 2 people) (734 kcal) 79.90

### Rib-Eye Steak

12oz/340g aged 28 days, served with béarnaise sauce (660 kcal) 32.95

### Filetto alla Griglia

28 days hung fillet of beef, served with béarnaise sauce (734 kcal) 37.95

## CONTORNI

*Side orders*

### Zucchine Fritte

fried courgettes (258 kcal) 6.95

### Piselli e Pancetta

peas with onion & bacon (696 kcal) 6.95

### Fagiolini

french beans tossed in butter & shallots (135 kcal) 6.95

### Longstem Broccoli

sautéed in chilli & garlic (137 kcal) 7.50

### Patate Arrosto

sautéed baby new potatoes with rosemary & onions (170 kcal) 6.95

### Patate Fritte

french fries (239 kcal) 6.95

### Al Tartufo e

#### Grana Padano

fries with fresh truffle & Grana Padano (556 kcal) 7.95

### Spinaci

fresh baby spinach sautéed with garlic oil & chilli (24 kcal) 6.95

### Insalata di Pomodori Siciliani & Cipolla

tomato, red onion, oregano & olive oil (113 kcal) 6.95

### Rucola e Grana Padano

rocket & Grana Padano salad (189 kcal) 6.95

### Insalata Mista

mixed baby leaf salad (107 kcal) 5.95