

SAN CARLO

MENU



Ostriche

Colchester rock oysters served with shallots in red wine vinegar & tabasco
SIX- 18.00 NINE - 26.95
(42 kcal) / (63 kcal)

Marinated Green Olives

(180 kcal) 3.95

Nodini con Panna e Tartufo
small hand-shaped knots of mozzarella with fresh black truffle, served with crostini (838 kcal)
9.95

Focaccia al Tartufo
focaccia with fior di latte & truffle
(1000 kcal) 11.95

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

Selection of Italian Bread

served with sundried tomato & black olive tapenade (502 kcal) 6.25

Focaccia

sea salt, olive oil & rosemary flatbread (732 kcal) 6.25

BRUSCHETTE E PANE

Garlic Bread

with Garlic & Sea Salt (228 kcal) 6.00
with Tomato (790 kcal) 7.25
with Cheese (934 kcal) 7.95
with Tomato & Cheese (903 kcal) 8.50

Bruschetta Romana

toasted Altamura bread with chopped Sicilian Pachino tomatoes, garlic & olive oil (379 kcal) 7.95

Minestrone

classic Italian vegetable soup
(139 kcal) 7.95

Vellutata di Lenticchie

slow cooked lentil & vegetable soup
(292 kcal) 8.95

Chicken Liver Pâté

chicken liver pâté with brandy, served with sourdough & a Chianti dressing
(527 kcal) 10.95

Noci, Pere & Prosciutto

buffalo mozzarella & Parma ham with pear & walnuts (579 kcal) 13.95

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) 10.95

Insalata di Pollo

pulled roast chicken salad with lettuce, egg, sundried tomatoes & Grana Padano cheese
(665 kcal / 965 kcal)
ST 11.95 MC 16.95

Insalata Tricolore

avocado, beef tomato & mozzarella di bufala (583 kcal / 836 kcal)
ST 9.50 MC 14.95

Funghi Piemontese

mixed mushrooms in garlic & parsley butter in a filo pastry basket (334 kcal) 9.50

Fegatini di Pollo

pan-fried chicken livers cooked with Marsala wine, chestnuts & grapes
(521 kcal) 11.95

ANTIPASTI

To Share

Frittura di Pesce Portofino

deep fried calamari, prawns, scampi & scallops served with tartare sauce & chilli mayonnaise (898 kcal) 17.95pp (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) 15.95pp (MINIMUM 2 PEOPLE)

Carpaccio di Tonno

sashimi grade tuna carpaccio with a sesame & lime dressing (726 kcal) 14.95

Carpaccio di Manzo

thinly sliced raw fillet of beef with mustard & mayo dressing, Grana Padano cheese & rocket (445 kcal) 14.25

Tartare di Manzo

beef tartare with mustard dressing (554 kcal) 17.95

Tartare di Tonno

fresh tuna tartare mixed with olive oil, mustard, lemon juice, wild rocket and served with Altamura crostini (221 kcal) 15.95

Gamberoni Fritti

tempura king prawns dressed with a spicy mayonnaise (311 kcal) 13.95

Calamari Fritti

deep fried squid with fresh chilli & tartare sauce (267 kcal) 10.95

Burrata e Pomodoro

burrata from Corato in Puglia served with marinated beef tomato carpaccio & fresh basil (428 kcal) 12.95

Mozzarella in Carrozza

popular in Southern Italy, fried mozzarella in breadcrumbs with a basil & tomato sauce (423 kcal) 10.50

Gamberoni Luciana

king prawns with garlic, chilli, tomato, a touch of cream & toasted Altamura bread (426 kcal) 13.95

Capesante al Forno

roasted scallops with olive oil, garlic & chilli topped with breadcrumbs (541 kcal) 16.50

Avocado Bernardo

avocado with prawns, scampi & lobster served with Marie Rose sauce (777 kcal) 14.95

Melanzane alla Parmigiana

a classic Sicilian dish, layers of aubergine, Grana Padano & tomato baked in the oven (171 kcal / 344 kcal)
ST 10.50 MC 15.95

Gamberoni alla Diavola

king prawns sautéed with garlic, fresh chilli, white wine & toasted Altamura bread (315 kcal) 13.95

Cocktail di Gamberetti

tender Norwegian prawns, crispy romaine lettuce with Marie Rose sauce, garnished with a prawn crevette (287 kcal) 13.95

Costine di Maiale Orientale

barbecue pork ribs in our special San Carlo sauce (326 kcal) 10.95

Penne Arrabbiata

short tubes of pasta in a spicy tomato sauce with chilli & garlic (268 kcal / 536 kcal) ST 9.50 MC 14.95

Zitoni Toscanini

long pasta tubes, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & pecorino cheese (754 kcal) 17.50

Caserecce con Ragù di Polpette

slow cooked lamb meatballs in tomato sauce with short caserecce pasta (1282 kcal) 18.95

Rigatoni alla Norma

the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata (635 kcal / 1270 kcal) ST 9.95 MC 15.95

Spaghetti Puttanesca

olives & capers in a rich tomato sauce (403 kcal / 595 kcal) ST 10.50 MC 15.50

Tagliatelle Bolognese

original Bologna recipe with slow cooked beef ragù (398 kcal / 796 kcal) ST 9.95 MC 16.95

Spaghetti Carbonara

pancetta, egg yolk, Grana Padano cheese & cream (824 kcal / 1647 kcal) ST 9.95 MC 16.50

Ravioli Porcini

handmade mushroom ravioli with a creamy porcini sauce (796 kcal / 931 kcal) ST 13.95 MC 19.95

Penne Pollo e Gamberetti

penne pasta in a creamy sauce with chicken, baby prawns & parsley (1159 kcal) 16.95

PASTA E RISOTTO

Gluten free pasta is available upon request



Risotto ai Frutti di Mare

Risotto with clams, mussels & Argentinian king prawns, in a chilli & garlic tomato sauce, served in a copper pan (825 kcal) 21.95pp

Minimum 2 people

Pappardelle all'Anatra

long ribbon egg pasta with slow cooked duck ragù (535 kcal / 916 kcal) ST 13.95 MC 18.95

Tortellini Panna e Prosciutto

fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & Grana Padano cheese (1091 kcal) 16.95

Tagliatelle Montecarlo

tagliatelle with monkfish & lobster bisque (985 kcal) 18.25

Spaghetti Gamberoni Piccanti

spaghetti with king prawns, spicy chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato (608 kcal) 20.25

Our Famous Spaghetti

Frutti di Mare

with clams, mussels, prawns, garlic & tomato (1864 kcal) 21.25

Lasagne Emiliane

fresh layers of pasta with slow cooked Bolognese sauce, baked with béchamel, mozzarella & Grana Padano cheese (414 kcal / 828 kcal)

ST 9.95 MC 16.50

Mafaldine con Ragù di Manzo

short wavy pasta with slow cooked beef ragù (805 kcal) 17.95

Ravioli all'Astice

ravioli filled with lobster & crab meat in a light, creamy & pink peppercorn sauce with baby prawns (1172 kcal / 1348 kcal)

ST 14.95 MC 22.55

Ravioli Tartufo

handmade ravioli filled with pecorino cheese & truffle, with a cream & Grana Padano sauce, topped with fresh truffle (897 kcal / 1793 kcal)

ST 14.95 MC 22.55

Penne Salmone

penne with smoked salmon & peas with tomato & cream (520 kcal) 16.95

Tagliolini all'Aragosta

San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream (522 kcal) 34.95

Risotto San Carlo

carnaroli rice with porcini mushrooms, cream & white wine wrapped in Parma ham (1387 kcal) 16.95

PIZZA

Our pizza is made with Neapolitan flour & Sicilian tomatoes

Margherita

tomato, fior di latte & oregano (936 kcal) 13.95

San Carlo

tomato, fior di latte, Parma ham, rocket, Grana Padano shavings (1174 kcal) 15.95

Quattro Stagioni

tomato, fior di latte, mushrooms, artichokes and sweet peppers (1013 kcal) 15.25

Burrata

tomato, fior di latte, vegetarian 'nduja, roasted tomatoes, whole burrata & basil pesto (1122 kcal) 17.95

Pata Pizza

tomato, fior di latte, chips & sliced wüstel (hot dog sausage).

We know it sounds weird! Famous in southern Italy & especially popular with children (1258 kcal) 15.95



Tartufo

white based pizza with fior di latte, porcini mushroom, black truffle, Taleggio & thyme (958 kcal) 16.95

Diavola

Tomato, fior di latte, spicy Calabrian sausage, onions & chilli (1243 kcal) 15.95

Pollo e Rosmarino

tomato, fior di latte, chicken, mushrooms & rosemary (1105 kcal) 15.25

Calzone Pollo

folded pizza with chicken, garlic, spinach & fior di latte topped with tomato sauce (1216 kcal) 15.95

Calzone Salsiccia Piccante

folded pizza with spicy sausage, tomato, fior di latte & chilli (1268 kcal) 16.50

Extra Toppings from 2.00
Truffle 3.50

CARNE

Suprema di Pollo Principessa
pan-fried chicken breast with white wine, mushrooms & cream, with green asparagus (802 kcal) 24.25

Pollo Milanese
flattened chicken breast in breadcrumbs pan-fried, served with rocket & Pachino tomato (706 kcal) 23.25

Pollo Diavola
pan-fried chicken breast with spicy 'nduja Calabrian sausage, fresh sausage & tomato (378 kcal) 24.25

Classic Saltimbocca alla Romana
sliced veal with Parma ham, cooked in white wine, sage & butter (704 kcal) 25.25

Scaloppa alla Milanese
classic veal escalope, pan-fried in breadcrumbs (508 kcal) 24.25

Scaloppine Signor Sassi
veal cooked in cream, brandy, mustard seeds & mushrooms (1125 kcal) 24.25

Agnello Toscana
lamb cutlets with red wine, rosemary and sunblushed tomato sauce 29.95

Filetto Dolcelatte
8oz/227g fillet steak crowned with a velvety Gorgonzola cheese sauce (378 kcal) 37.95

Filetto al Pepe Verde
8oz/227g fillet steak with a brandy & green peppercorn sauce (922 kcal) 37.95

Tournedo Rossini
8oz/227g fillet steak, crouton base topped with paté & Madeira wine sauce (754 kcal) 37.95

Filetto al Tartufo
8oz/227g fillet steak wrapped in Parma ham with creamy black truffle sauce (943 kcal) 40.95



San Carlo Mixed Grill
steak, lamb cutlet, chicken & Tuscan sausage, charcoal grilled (903 kcal) 31.95

Sirloin Steak
8oz/227g aged 28 days, served with garlic butter or béarnaise sauce (782 / 660 kcal) 26.95

Rib-Eye Steak
12oz/340g aged 28 days, served with garlic butter or béarnaise sauce (782 / 660 kcal) 28.95

Fillet Steak
8oz/227g aged 28 days, served with garlic butter or béarnaise sauce (465 / 584 kcal) 34.95

Tagliata di Filetto Di Manzo
8oz/227g fillet steak sliced & served with fresh Italian dressing (608 kcal) 35.95

Pollo Marinato
flattened chicken breast with a caper, butter & lemon sauce (345 kcal) 20.95

BIG CUTS TO SHARE

for 2 people

Tomahawk
1.2kg a large bone-in steak with a big rich flavour to match (2017 kcal) 84.00

Chateaubriand
18oz/510g front cut best of fillet, served with béarnaise sauce (825 kcal) 69.90

Filetto di Manzo & Aragosta
8oz/227g 25 day aged fillet steak & whole native lobster served with zucchini fritte (1397 kcal) 79.90

Extra Sauce
Pepper, Béarnaise, Barolo, Garlic, Truffle from 2.25

GIFT VOUCHERS

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



PESCE

For the best selection of fresh fish & shellfish in the city

Lemon Sole

pan-fried lemon sole
with sautéed clams & green
asparagus (2088 kcal) 29.95

Coda di Rospo "Aurora"

fresh monkfish in garlic,
white wine, cream & cherry
tomato sauce (568 kcal) 26.50

Tonno e Lenticchie

charcoal grilled yellowfin
tuna served with tomato
lentils (610 kcal) 24.95

Capesante San Carlo

scallops with white wine,
garlic, lemon & breadcrumbs
(257 kcal) 27.50

North Pacific Halibut

served grilled or with lobster
sauce (499 kcal / (555 kcal)
28.50 / 30.95

Seafood Mixed Grill

a selection of grilled fish
& shellfish (1159 kcal) 34.95

Branzino al Sale

whole sea bass baked in sea salt,
flambéed with a glass of grappa -
please allow 20 minutes to cook
(859 kcal) 31.95

Mixed Roasted Shellfish

grilled giant prawn, langoustine,
Argentinian prawns, scallops,
mussels & clams with garlic butter
served in a large copper pan
(601 kcal) 39.95

Sogliola

grilled Dover sole served off the
bone, finished with gremolata
dressing (962 kcal) 42.25

Aragosta Thermidor

lobster Thermidor with English
mustard, tarragon, Grana Padano
cheese & cream finished under the
grill (893 kcal) 57.95

Branzino Grigliato

charcoal grilled whole
sea bass (948 kcal) 27.50

Gambero Gigante e Capesante

giant prawn & scallops
cooked in a classic Thermidor
sauce (567 kcal) 36.95

Salmone Prosecco e Gamberetti

pan-fried salmon cooked
with Norwegian prawns &
Prosecco sauce (647 kcal)
25.50

Aragosta Grigliata

grilled lobster served
plain or with garlic
butter (1159 kcal)
54.95

CONTORNI

Zucchine Fritte

fried courgette sticks
(258 kcal) 6.25

Piselli con Pancetta

peas with onions, pancetta
& a touch of cream (203 kcal)
5.25

Patate Fritte

french fries (239 kcal) 5.00

with fresh truffle &
Grana Padano (648 kcal) 6.95

Fagiolini

french beans with shallots
& butter (34 kcal) 5.25

Patate Arrosto

sautéed potatoes (170 kcal) 4.95
with bacon, onion & rosemary
(204 kcal) 5.95

Spinaci

fresh baby spinach sautéed
with garlic oil and chilli (24 kcal) 5.95

Tenderstem Broccoli

with garlic & chilli (118 kcal) 5.95

Insalata di Avocado

avocado with beef tomatoes &
red onion in a pomegranate dressing
(341 kcal) 5.95

Insalata di Pomodori Siciliani e Cipolla

tomato, red onion, oregano
& olive oil (113 kcal) 6.25

Rucola e Grana Padano

rocket & Grana Padano salad
(189 kcal) 5.50

Insalata Mista

mixed salad (107 kcal) 5.25

Allergies & Intolerances:

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. For calorie information please scan the QR code or visit our website.

