

# SAN CARLO

**Marinated  
Green Olives**  
4.25

**Focaccia al Tartufo**  
focaccia with fior di latte  
& truffle  
11.95

**Arancini**  
fried Sicilian rice balls with  
truffle & Grana Padano  
9.25



**Ostriche**  
Colchester rock oysters served with shallots in red wine vinegar & tabasco 6/12/18  
20.95 / 40.95 / 56.95



## BRUSCHETTE E PANE

**Selection of Italian Bread**  
served with sundried tomato  
& black olive tapenade 6.95

**Focaccia**  
sea salt, olive oil & rosemary  
flatbread 6.25

**Garlic Bread**  
with Garlic & Sea Salt 7.25  
with Tomato 7.50  
with Cheese 8.50

**Bruschetta Romana**  
toasted Altamura bread with  
chopped Sicilian Pachino tomatoes,  
garlic & olive oil 6.95

**Classic Minestrone**  
homemade vegetable soup  
8.95

**Insalata di Pollo**  
pulled roast chicken salad with  
lettuce, egg, sundried tomatoes  
& Grana Padano cheese  
17.95

**Insalata Tricolore**  
avocado, beef tomato & mozzarella  
di bufala 14.95

**Noci, Pere & Prosciutto**  
buffalo mozzarella & Parma ham  
with pear & walnuts 15.95

**Carpaccio di Manzo**  
thinly sliced raw fillet of beef with  
mustard & mayo dressing,  
Grana Padano cheese & rocket 12.95

## ANTIPASTI

*To Share*

**Frittura di Pesce Portofino**  
deep fried calamari, prawns,  
scampi & scallops served with  
tartare sauce & chilli mayonnaise  
18.95pp (MINIMUM 2 PEOPLE)

**Tartare di Tonno**  
fresh tuna tartare mixed with olive oil,  
mustard, lemon juice, wild rocket &  
served with Altamura crostini 16.95

**Calamari Fritti**  
deep fried squid with fresh  
chilli & tartare sauce 12.95

**Mozzarella in Carrozza**  
popular in Southern Italy, fried  
mozzarella in breadcrumbs with  
a basil & tomato sauce 10.50

**Burrata e Pomodoro**  
burrata from Corato in Puglia  
served with marinated beef tomato  
carpaccio & fresh basil 14.95

**Melanzane alla Parmigiana**  
a classic Sicilian dish, layers of  
aubergine, Grana Padano &  
tomato baked in the oven  
14.95

**Cocktail di Gamberetti**  
tender Norwegian prawns,  
crispy romaine lettuce with  
Marie Rose sauce, garnished  
with a prawn crevette 13.95

## GIFT VOUCHERS

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



**“Great food & great service  
from a true Italian”**



**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.

# SAN CARLO

## PASTA E RISOTTO

*Gluten free pasta is available upon request*

### Gnocchi Sorrentina

classic southern Italian gnocchi baked with tomato & burrata cheese 17.95

### Fettuccine Alfredo

imported from Rome, tossed with butter, a touch of cream & Grana Padano cheese.

A unique experience 18.95

Add truffle for 5.00

### Penne Arrabbiata

short tubes of pasta in a spicy tomato sauce with chilli & garlic 16.95

### Spaghetti Puttanesca

olives & capers in a rich tomato sauce 15.75

### Tagliatelle Porcini

chestnut tagliatelle, porcini mushrooms, truffle & Grana Padano shavings 19.95

### Tagliatelle Bolognese

original Bologna recipe with slow cooked beef ragú 17.95

### Spaghetti Carbonara

pancetta, egg yolk, Grana Padano cheese & cream 17.95

### Tagliatelle Montecarlo

tagliatelle with monkfish & lobster bisque 18.25

### Our Famous Spaghetti Frutti di Mare

with clams, mussels, prawns, garlic & tomato 25.95

### Lasagne Emiliane

fresh layers of pasta with slow cooked Bolognese sauce, baked with béchamel, mozzarella & Grana Padano cheese 16.50

### Penne Salmone

penne with smoked salmon & petit pois with tomato & cream 17.95

### Mafaldine con Ragú di Manzo

short wavy pasta with slow cooked beef ragú 17.95

### Ravioli Tartufo

handmade ravioli filled with pecorino cheese & truffle, with a cream & Grana Padano sauce, topped with fresh truffle 25.95

### Tagliolini all'Aragosta

San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream 40.95

### Risotto ai Porcini & Tartufo

risotto with wild Italian porcini mushrooms, mantecato in a Pecorino wheel served with Italian black truffle 25.95

### Spaghetti Gamberoni Piccanti

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

## PIZZA

*Our pizza is made with Neapolitan flour & Sicilian tomatoes*

### Margherita

tomato, fior di latte & oregano 15.95

### Burrata

tomato, fior di latte, vegetarian 'nduja, roasted tomatoes, whole burrata & basil pesto 18.95

### Tartufo

white based pizza with fior di latte, porcini mushroom, black truffle, Taleggio & thyme 19.50

### Diavola

tomato, fior di latte, spicy Calabrian sausage, onions & chilli 17.50

### Calzone Pollo

folded pizza with chicken, garlic, spinach & fior di latte topped with tomato sauce 16.95

### Prosciutto e Funghi

tomato, fior di latte, ham & mushrooms 17.50

### Vegetali

white based pizza with fior di latte, grilled courgettes, sweet peppers & aubergine 16.50

### San Carlo

tomato, fior di latte, Parma ham, rocket, Grana Padano 17.95

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## CARNE

**Agnello Pomodoro**  
grilled lamb cutlets marinated  
in sundried tomato  
& thyme 29.95

**Pollo Funghi e Tartufo**  
flattened chicken breast pan-fried  
served in creamy Mushroom Sauce  
& fresh truffle 26.95

**Pollo Parmigiana**  
flattened chicken breast in breadcrumbs  
pan-fried, with tomato & mozzarella  
21.95

**Beef Cheek**  
slow cooked beef cheek served  
with a parsley, caper & garlic  
gremolata & sautéed spinach 26.95

**Scaloppa alla Milanese**  
classic veal escalope, pan-fried  
in breadcrumbs 31.75

**Vitello Marsala**  
veal escalope cooked in  
Marsala wine 28.95

**Fillet Steak**  
8oz/227g aged 28 days, served with  
garlic butter or béarnaise sauce or  
peppercorn sauce 37.95

**Rib-Eye Steak**  
12oz/340g aged 28 days,  
served with garlic butter or  
béarnaise sauce or peppercorn  
sauce 32.95

## PESCE

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

**Gamberi Sicilia**  
grilled prawns with garlic,  
chilli & olive oil 33.25

**Coda di Rospo "Aurora"**  
fresh monkfish in garlic,  
white wine, cream &  
cherry tomato sauce 28.95

**Capesante San Carlo**  
scallops with white wine,  
garlic, lemon & breadcrumbs 27.50

**Tonno e Lenticchie**  
charcoal grilled yellowfin tuna  
served with tomato lentils 25.95

**Branzino**  
whole sea bass baked in sea salt,  
flambeed with a glass of grappa -  
please allow 20 minutes to cook 33.50  
**OR**  
charcoal grilled whole sea bass 31.50

**Sogliola**  
grilled Dover sole served  
off the bone, finished with  
gremolata dressing 47.25

**Gambero Gigante  
e Capesante**  
giant prawn & scallops  
cooked in a classic  
Thermidor sauce 37.95

## CONTORNI

**Zucchine Fritte**  
fried courgette sticks 7.50

**Piselli con Pancetta**  
peas with onions, pancetta  
& a touch of cream 6.25

**Patate Fritte**  
french fries 6.50

with fresh truffle &  
Grana Padano 7.50

**Fagiolini**  
french beans with shallots  
& butter 6.25

**Patate Arrosto**  
sautéed potatoes 6.50  
with bacon, onion & rosemary 7.20

**Spinaci**  
fresh baby spinach sautéed  
with garlic oil and chilli 6.95

**Tenderstem Broccoli**  
with garlic & chilli 6.95

**Insalata di Avocado**  
avocado with beef tomatoes & red  
onion in a pomegranate dressing 6.50

**Insalata di Pomodori  
Siciliani e Cipolla**  
tomato, red onion, oregano  
& olive oil 7.50

**Rucola e Grana Padano**  
rocket & Grana Padano salad 7.50

**Insalata Mista**  
mixed salad 6.50

# SAN CARLO

Carlo has always put ingredients  
at the centre of his restaurants.

We go to great lengths to source  
the best produce available.

Italian food is simple because the quality  
of ingredients speak for themselves.

We hope you enjoy.

## San Carlo Private Dining.

With spaces suitable for all occasions, we invite  
you to experience a world where every event is  
transformed into something extraordinary.



VISIT OUR GROUP  
BOOKING PAGE

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