



FOCACCIA & PARMA HAM

handmade focaccia, creamy stracciatella cheese, served with Parma ham & black truffle 12.50

PANE & BRUSCHETTA

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

Garlic Bread 6.75

Garlic Bread with tomato & basil 6.95

Garlic Bread with cheese 7.95

Bruschetta with Sicilian Pachino tomatoes, garlic & basil 7.50

STUZZICHINI

Ostriche rock oysters grade 2 4.50 each

Tarrallo pizza dough filled with fior di latte, prosciutto cotto, rocket & Grana Padano OR artichokes, peppers, olives, rocket & Grana Padano 9.95

Burrata from Corato in Puglia with Parma ham & marinated black truffle 15.75 OR marinated beef tomato carpaccio & fresh basil 14.75

Prosciutto San Daniele & Gnocco Fritto prosciutto with fried dough sticks 11.50

FRITTI (traditional fried street food)

Frittatina Nerano frittata di pasta with courgettes & mint 8.95

Baby Mozzarella fried cheese balls 8.25

Crocchè Napoletano potato croquette with speck (smoked Italian ham) & Grana Padano fondue 9.50

Sicilian Arancini rice balls filled with beef ragù 9.95

Gamberoni Fritti tempura prawns dressed with a spicy mayonnaise 15.25

Panzerotto Pugliese fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil 9.95

Calamari Fritti classic fried squid 11.75

PIATTI DA DIVIDERE

Plates to share

Fritto Portofino deep fried prawns, scallops & calamari with garlic aioli & spicy mayo (for 2 people minimum) 11.95 pp

Terra a special selection of cured meats from around Italy (for 2 people minimum) 13.50 pp

CARPACCIO, TARTARE & INSALATA (salad)

Insalata di Polpo & Fave octopus & broad bean salad with a Yuzu dressing 16.95

Tortino di Granchio crab cake with smoked salmon, fennel & red radish with avocado mayonnaise 13.95

Carpaccio di Manzo beef carpaccio with Grana Padano & rocket 13.50

Insalata di Avocado avocado, beef tomato, red onion in a balsamic & pomegranate dressing 9.95

Insalata di Cesare smoked chicken breast salad with Cicchetti style "Caesar" dressing & Sardinian pane carasau 10.95

Duck Salad with rocket, apples, pancetta & balsamic vinegar 12.50

Insalata Caprese mozzarella, avocado, tomato & basil 11.50

Tartare di Tonno fresh tuna tartare mixed with olive oil mixed, French mustard, lemon juice, & wild rocket 16.75

A discretionary 12.5% service charge will be added to your bill.
If you suffer from a food allergy or intolerance, please let the manager know upon placing your order.
Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

CICCARO

RISTORANTE ITALIANO



MARINATED GREEN OLIVES

4.50

AWARD WINNING CICCETTI

Cicchetti (pronounced **chi - KET - tee**) are medium size dishes, typically served in cicchetti bars in Venice.

You can make a meal of them by ordering several plates which can be shared between friends. As dishes are freshly prepared they will be served as soon as they are ready.

To experience our Cicchetti menu we suggest 4 - 5 dishes between 2 people.

PASTA & AL FORNO

Mezzelune al Granchio filled pasta with handpicked crab meat, cherry tomato & chives 19.75

Trofie Pesto & Stracciatella trofie pasta with pesto, pine nuts & stracciatella cheese 13.50

Rigatoni 'Nduja & Ricotta tube pasta with spicy Calabrian 'nduja & ricotta salata 13.50

Risotto Gamberi & Asparagi classic risotto with king prawns, Argentinian prawn & asparagus in a mascarpone cream 15.50

Mafaldine con Ragù di Manzo short wavy pasta with slow cooked beef ragù 16.25

Pappardelle all'Anatra long ribbon egg pasta with slow cooked duck ragù 16.25

Baked Norma the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata 14.25

Spaghetti Carbonara made traditionally with egg yolk & pancetta 13.25

Tagliatelle Bolognese the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours 14.25

Gnocchi Sorrentina classic southern Italian gnocchi baked with tomato & burrata cheese 15.25

Ravioli Tartufo & Pecorino truffle & pecorino ravioli 18.75

Gnocchi Gorgonzola in a baked Grana Padano basket 13.50

Spaghettoni Frutti di Mare spaghettoni with prawns, mussels, garlic, chilli & tomato 17.95

Ravioli Aragosta lobster ravioli with lobster bisque & prawns 20.25

Melanzane Parmigiana a classic Sicilian dish. Layers of aubergine, Grana Padano & tomato baked in the oven 13.50

Lasagne al Forno layers of pasta with slow cooked beef ragù 13.25

Tagliolini all'Aragosta with lobster & cherry tomato 21.75

PIZZA (all our dough is freshly made on the premises)

Margherita the classic pizza of Naples with tomato, fior di latte & basil 9.95

Vegetariana fior di latte, pepper, aubergine & courgette 10.50

Calabrese with 'nduja (Calabrian soft spicy sausage), tomato & fior di latte 11.50

Pollo Parmigiana with smoked chicken, fior di latte, Grana Padano & fresh basil 10.95

Prosciutto & Funghi with fior di latte, porcini mushrooms, Italian ham & tomato 10.95

Basilicata with spicy sausage, chilli, tomato & fior di latte 10.95

Calzone folded pizza with tomato, fior di latte & ham 10.50

Pugliese tomato, burrata, Parma ham, rocket & black truffle 12.50



BEETROOT & RICOTTA DIP

served with rosemary pizza dough bread 10.50

CARNE (meat)

Agnello grilled lamb cutlets marinated in sundried tomato & thyme 21.95

Beef Cheek slow cooked beef cheek served with a parsley, caper & garlic gremolata 19.95

Tagliata di Vitello sliced veal chop on the bone with Italian dressing 36.95

Pollo Limone e Capperi boneless chicken, cooked in a lemon & caper sauce 16.95

Filetto al Pepe 6oz/170g fillet steak with a brandy & green peppercorn sauce 26.25

Vitello Milanese pan-fried veal in breadcrumbs 17.95

Filetto al Tartufo 6oz/170g fillet steak served with a creamy black truffle sauce, topped with shavings of fresh truffle 28.25

Grilled Rib-Eye served with parsley & chilli dressing 25.50

Pollo Milanese flattened chicken breast pan-fried in breadcrumbs served with rocket & Pachino tomatoes 14.75

Grigliata Mista di Carne mixed grill with Italian homemade sausage, lamb cutlet & rib-eye steak 27.25

PESCE (fish)

Coda di Rospo al Pistacchio fresh monkfish wrapped in Parma ham, with pesto, fennel, asparagus & pistachio 17.95

Polpo & Patate roast octopus with potatoes, olives & capers 19.95

Lemon Sole pan-fried lemon sole with capers & brown shrimp 19.95

Spiedino di Pesce fish skewer with Argentinian red prawns, monkfish, scallops & cherry tomatoes 18.75

Capesante al Forno king scallops gratin with garlic, olive oil & topped with breadcrumbs 18.50

Halibut with samphire, cherry tomato & chilli 16.75

Gamberi Grigliati grilled red prawns with lemon, seasonal herbs & olive oil 17.25

Branzino al Sale fillet of sea bass baked in black salt with herb & olive oil salmoriglio 17.75

VEGETALI (vegetables)

Pisellini baby peas with onions & bacon 5.75

Zucchine Fritte fried courgette sticks 6.75

Patatine Fritte fries 5.75

Patatine Fritte al Tartufo fries with fresh truffle & Grana Padano 7.25

Patate Arrosto roasted potato with onions & rosemary 5.95

Spinaci fresh baby spinach sautéed with garlic oil & chilli 6.25

Tenderstem Broccoli with garlic & chilli 6.25

Insalata Mista mixed salad 5.75

Rucola & Grana Padano rocket & Grana Padano salad 5.95

GIFT VOUCHERS

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



SCAN FOR ALLERGY INFORMATION

LONDON

“Great food & great service from a true Italian”



EXCLUSIVE ANERI WINES SPECIALLY SELECTED FOR SAN CARLO

	bottle
Pinot Grigio San Carlo, Aneri, <i>Veneto</i> 	53.50
Pinot Nero San Carlo, Aneri, <i>Veneto</i> 	53.50
Prosecco Aneri Brut San Carlo, Aneri, <i>Veneto</i>	57.75

BIANCHI

NORTH

	175ml	bottle
Remigio Bianco, Fratelli Dogliani, <i>Piemonte</i>	9.75	41.50
Sauvignon Blanc Castel Firmian, Mezzacorona, <i>Trentino</i>	12.00	49.25
Pinot Grigio Tera Alta, Roeno, <i>Trentino</i>	13.50	51.50
Gavi del Comune di Gavi DOCG Granée, Beni di Batasiolo, <i>Piemonte</i> 	17.00	70.00

CENTRAL

	175ml	bottle
Trebbiano d`Abruzzo, Campiello, <i>Abruzzo</i>		41.75
Verdicchio Classico, Colonnara, <i>Marche</i>	11.00	44.75
Vernaccia di San Gimignano DOCG, Fattorie Melini, <i>Toscana</i>		56.75
Conte della Vipera, Marchesi Antinori, <i>Umbria</i> 		96.00

SOUTH & THE ISLANDS

	175ml	bottle
Grecanico La Tradizione, Terre di Vita, <i>Sicilia</i>	10.50	43.50
Chardonnay, Tormaresca, <i>Puglia</i>	12.75	50.25
Grillo, Feudo Arancio, <i>Sicilia</i>		52.50
Fiano Bianca Terra, Vespa, <i>Puglia</i> 		57.75
Falanghina Lila, Tenuta Cavalier Pepe, <i>Campania</i>	14.25	56.75
Greco di Tufo DOCG Nestor, Tenuta Cavalier Pepe, <i>Campania</i> 	14.75	58.25
Vermentino di Gallura DOCG Cucaione, Piero Mancini, <i>Sardegna</i> 		62.50
Chardonnay Hugues de la Gatinais, Rapitalá, <i>Sicilia</i>	20.50	84.50

HALF BOTTLES

WHITE

Vermentino di Gallura DOCG Cucaione, Mancini, <i>Sardegna</i>	36.00
Pouilly-Fumê Domaine de Bel Air, Mauroy Gauliez, <i>Vallée de la Loire</i>	37.75
Etna Bianco Petralava, Antichi Vinai, <i>Sicilia</i>	41.00
Chablis 1 ^{er} Cru Vau Ligneau, Domaine Hamelin, <i>Bourgogne</i>	43.25

RED

Valpolicella Classico, Santa Sofia, <i>Veneto</i>	30.75
Etna Rosso Petralava, Antichi Vinai, <i>Sicilia</i>	41.00
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i>	48.00
Amarone della Valpolicella DOCG, Santa Sofia, <i>Veneto</i>	61.50

BOTTLED BEER

Peroni Capri	330 ml	6.00	Peroni o.o% (Non-Alc)	330 ml	5.75
Peroni Nastro Azzurro	330 ml	6.25	Mastri Birrai Umbri, Italian Blonde Ale	300 ml	8.50
Moretti	330 ml	6.25			
Menabrea	330 ml	8.25	Mastri Birrai Umbri, Italian Pale Ale	300 ml	8.50
La Gradisca	330 ml	8.00			

SOFT DRINKS & JUICE

Coke / Diet Coke	4.50	London Essence Sodas	4.50
London Essence Mixers	4.50	<i>Pink Grapefruit</i>	
<i>Indian Tonic, Blood Orange & Elderflower Tonic, Crafted Lemonade, Delicate Ginger Ale, Spiced Ginger Beer, Soda</i>		<i>Raspberry & Rose</i>	
		<i>White Peach & Jasmine</i>	
San Pellegrino	4.75	Fruit Juices	5.00
<i>Limonata, Aranciata</i>		<i>Orange, Apple, Cranberry, Pineapple, Grapefruit</i>	
		Still / Sparkling Water	btl 750ml 5.50

ROSSI

NORTH

	175ml	bottle
Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	9.75	41.50
Cabernet Sauvignon Il Castaldo, Moletto, <i>Veneto</i>	10.75	43.50
Merlot Grave del Friuli, Pighin, <i>Friuli</i>	12.50	53.00
Barbera d`Asti Lavignone, Pico Maccario, <i>Piemonte</i>		64.00
Pinot Nero, Kettmeir, <i>Alto-Adige</i>	16.50	68.25
Valpolicella Ripasso Acini Ameni, Corte Figaretto, <i>Veneto</i> 	16.75	70.00
Nebbiolo Langhe, Beni di Batasiolo, <i>Piemonte</i>		73.50
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i> 		94.00
Amarone della Valpolicella DOCG, Domini Veneti, <i>Veneto</i>		99.75
Amarone Classico della Valpolicella DOCG, Santa Sofia, <i>Veneto</i>		119.75

CENTRAL

	175ml	bottle
Montepulciano d'Abruzzo Aires, Fosso Corno, <i>Abruzzo</i>	12.00	49.25
Cesanese Rubillo, Principe Pallavicini, <i>Lazio</i> 		56.75
Chianti Classico DOCG, Lamole, <i>Toscana</i>	17.25	72.50
Malbec Vie Cave, Fattoria Aldobrandesca, <i>Toscana</i> 	19.50	80.00
Brunello di Montalcino DOCG, Col d'Orcia, <i>Toscana</i>		113.50

SOUTH & THE ISLANDS

	175ml	bottle
Nero d'Avola La Tradizione, Terre di Vita, <i>Sicilia</i>	10.50	43.50
Primitivo Passorano, Vigne Sammarco, <i>Puglia</i>	11.00	44.75
Syrah Nadir, Tenuta Rapitalá, <i>Sicilia</i>		54.50
Negroamaro Neprica, Tormaresca, <i>Puglia</i>		55.25
Primitivo di Manduria Il Rosso, Vespa, <i>Puglia</i> 		62.25

ROSÉ

	175ml	bottle
Pinot Grigio Rosé, Ornella Bellia, <i>Veneto</i>	10.50	44.00
Rosamara, Costaripa, <i>Lombardia</i>	15.00	59.75
Château Miraval, Famille Perrin, <i>Côtes de Provence</i> 	16.00	66.50
Minuty Prestige, <i>Côtes de Provence</i>	18.00	71.50

SPUMANTE & CHAMPAGNE

	125ml	bottle
Prosecco Balbinot Le Manzane, Brut, <i>Veneto</i>	11.50	48.50
Prosecco DOCG Dirupo, Brut, <i>Veneto</i>		53.00
Prosecco Torresella Rosé, Brut, <i>Veneto</i>	13.75	55.50
Ferrari Maximium Blanc de Blancs, NV Brut, <i>Trentino</i>	14.75	68.25
Champagne Testulat, NV Brut, <i>Vallée de la Marne</i>	17.50	87.00
Champagne Testulat Rosé, NV Brut, <i>Vallée de la Marne</i>	20.25	92.50
Champagne Laurent-Perrier Rosé, NV Brut, <i>Tours-sur-Marne</i>		168.75
Champagne Dom Pérignon, Brut, <i>Épernay</i>		437.25
Champagne Cristal, Louis Roederer Brut, <i>Reims</i>		539.50
Champagne Veuve Clicquot, Yellow Label NV Brut, <i>Reims</i>	22.00	137.00
Champagne Veuve Clicquot Rosé, NV Brut, <i>Reims</i>	26.25	156.50
Champagne Bollinger, NV Brut, <i>Vallés de la Marne</i>		158.50

 *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 30 wines available by the glass, there's something to tempt every palate. And if you would like a personalised recommendation, our knowledgeable team is always happy to help you discover your perfect glass.

LONDON

A discretionary 12.5% service charge will be added to your bill. 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. Wines by the glass also available as a 125ml & 250ml measure.

