



BAR | CICCETTI | RISTORANTE



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



Marinated Green Olives
4.50



Beetroot & Ricotta Dip
served with rosemary
pizza dough bread 10.50

Pane & Bruschetta

- Selection of Italian Breads *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
- Tarallo *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 served 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, French mustard, lemon juice & wild rocket* 16.75

Award Winning Cicchetti

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 using 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

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 *veal pan-fried 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 tomato* 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

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.

Gift Vouchers

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



St Martin's Lane, London

“Great food & great service from a true Italian”



Scan the QR code
for allergen information

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, <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 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 Cuccaione, 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 Cuccaione, 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 0.0% (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 & Juices

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

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>Vallée 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.

St Martin's Lane, London

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