



SAN CARLO

**Marinated
Green Olives**
4.50

Focaccia al Tartufo
focaccia with fior di latte
& truffle
12.50

Arancini
fried Sicilian rice balls with
truffle & Grana Padano
9.75



Ostriche
Colchester rock oysters served with shallots in red wine vinegar & tabasco 6/12/18
21.95 / 42.95 / 59.75



BRUSCHETTE E PANE

Selection of Italian Bread
served with sundried tomato
& black olive tapenade 7.25

Focaccia
sea salt, olive oil & rosemary
flatbread 6.50

Garlic Bread
with Garlic & Sea Salt 7.50
with Tomato 7.95
with Cheese 8.95

Bruschetta Romana
toasted Altamura bread with
chopped Sicilian Pachino
tomatoes, garlic & olive oil 7.25

ANTIPASTI

Classic Minestrone
homemade vegetable soup
9.50

Chicken Caesar Salad
chicken breast salad with Caesar
dressing and Sardinian carasau 17.95

Insalata Tricolore
avocado, beef tomato & mozzarella
di bufala 15.75

Insalata di Mare
squid, prawns, scallops & scampi salad
with Yuzu dressing, cucumber, tomato,
celery, carrots & red radish 17.95

Insalata di Granchio
handpicked crab with lettuce,
fennel, red radish & chives 18.95

Carpaccio di Manzo
thinly sliced raw fillet of beef with
mustard & mayo dressing,
Grana Padano cheese & rocket 13.50

To Share

Frittura di Pesce Portofino
deep fried calamari, prawns,
scampi & scallops served with
tartare sauce & chilli mayonnaise
19.95pp (MINIMUM 2 PEOPLE)

Tartare di Tonno
fresh tuna tartare mixed with olive oil,
mustard, lemon juice, wild rocket &
served with Altamura crostini 17.75

Calamari Fritti
deep fried squid with fresh
chilli & tartare sauce 13.50

Gamberoni Luciana
king prawns with garlic, chilli,
tomato, a touch of cream & toasted
Altamura bread 18.95

Mozzarella in Carrozza
popular in Southern Italy, fried
mozzarella with bread, basil
& tomato sauce 10.95

Burrata e Pomodoro
burrata from Corato in Puglia
served with marinated beef tomato
carpaccio & fresh basil 15.75

Melanzane alla Parmigiana
a classic Sicilian dish, layers of
aubergine, Grana Padano &
tomato baked in the oven
15.75

Cocktail di Gamberetti
tender baby prawns, crispy romaine
lettuce with Marie Rose sauce,
garnished with a prawn crevette 14.75

Insalata Gamberi & Avocado
prawn & avocado salad with cherry
tomato, cucumber & red onions in a
lemon dressing, with green olive pesto
18.95

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.*



SCAN FOR ALLERGY INFORMATION,
SAN CARLO KNIGHTSBRIDGE





SAN CARLO

PASTA E RISOTTO

Gluten free pasta is available upon request

Trofie Pesto & Stracciatella
trofie pasta with pesto, pine nuts & stracciatella cheese 18.95

Gnocchi Sorrentina
classic southern Italian gnocchi baked with tomato & burrata cheese 18.75

Fettuccine Alfredo
imported from Rome, tossed with butter, a touch of cream & Grana Padano cheese. A unique experience 19.95
Add truffle for 5.25

Penne Arrabbiata
short tubes of pasta in a spicy tomato sauce with chilli & garlic 17.75

Spaghetti Puttanesca
olives & capers in a rich tomato sauce 16.50

Tagliatelle Bolognese
original Bologna recipe with slow cooked beef ragù 18.75



Tagliolini Crab
tagliolini pasta with handpicked crab, tomato, saffron & a touch of cream 23.95

Spaghetti Carbonara
pancetta, egg yolk, Grana Padano cheese & cream 18.75

Our Famous Spaghetti Frutti di Mare
with clams, mussels, prawns, garlic & tomato 27.25

Lasagne Emiliane
fresh layers of pasta with slow cooked Bolognese sauce, baked with béchamel, mozzarella & Grana Padano cheese 17.25

Penne Salmone
penne with smoked salmon & petit pois with tomato & cream 18.75

Risotto Gamberi & Asparagi
classic risotto with king prawns, Argentinian prawn, asparagus & mascarpone 19.95

Ravioli all'Astice
ravioli filled with lobster & crab meat in a light, creamy & pink peppercorn sauce with baby prawns 25.95

Ravioli Tartufo
handmade ravioli filled with pecorino cheese & truffle, with a cream & Grana Padano sauce, topped with fresh truffle 27.25

Tagliolini all'Aragosta
San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream 42.95

Risotto ai Porcini & Tartufo
risotto with wild Italian porcini mushrooms, mantecato in a Pecorino wheel served with Italian black truffle 27.25

Spaghetti Gamberoni Piccanti
spaghetti with king prawns, spicy chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato 22.95

PIZZA

Our pizza is made with Neapolitan flour & Sicilian tomatoes

Margherita
tomato, fior di latte & oregano 16.75

Burrata
tomato, fior di latte, vegetarian 'nduja, roasted tomatoes, whole burrata & basil pesto 19.95

Tartufo
white based pizza with fior di latte, porcini mushroom, black truffle, Taleggio & thyme 20.50

Diavola
tomato, fior di latte, spicy Calabrian sausage, onions & chilli 18.50

Calzone Pollo
folded pizza with chicken, garlic, spinach & fior di latte topped with tomato sauce 17.75

Prosciutto e Funghi
tomato, fior di latte, ham & mushrooms 18.50

Vegetali
white based pizza with fior di latte, grilled courgettes, sweet peppers & aubergine 17.25

San Carlo
tomato, fior di latte, Parma ham, rocket, Grana Padano 18.75

GIFT VOUCHERS

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





PASSIONATE ABOUT FOOD

CARNE

Agnello Pomodoro
grilled lamb cutlets marinated
in sundried tomato
& thyme 31.50

Pollo Funghi e Tartufo
flattened chicken breast pan-fried
served in creamy Mushroom Sauce
& fresh truffle 28.25

Pollo Parmigiana
flattened chicken breast in breadcrumbs
pan-fried, with tomato & mozzarella
22.95

Suprema di Pollo Principessa
pan-fried chicken breast with white
wine, mushrooms & cream, with green
asparagus 26.95

Beef Cheek
slow cooked beef cheek served
with a parsley, caper & garlic
gremolata & sautéed spinach 28.25

Scaloppa alla Milanese
classic veal escalope, pan-fried
in breadcrumbs 33.25

Nodino di Vitello al Tartufo
veal chop with fresh Italian black
truffle 42.95

Sirloin Steak
8oz/227g aged 28 days, served with
garlic butter or béarnaise sauce 29.95

Vitello Marsala
veal escalope cooked in
Marsala wine 30.50

Fillet Steak
8oz/227g aged 28 days, served with
garlic butter or béarnaise sauce or
peppercorn sauce 39.75

Rib-Eye Steak
12oz/340g aged 28 days,
served with garlic butter or
béarnaise sauce or peppercorn
sauce 34.50

Tomahawk
1.2kg a large bone-in steak
with Italian dressing
86.00 (for two to share)

PESCE

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

Gamberi Sicilia
grilled prawns with garlic,
chilli & olive oil 34.95

Rombo Limone & Capperi
pan-fried turbot with lemon,
butter & caper sauce 39.95

Capesante San Carlo
scallops with white wine,
garlic, lemon & breadcrumbs 28.95

Tonno e Lenticchie
charcoal grilled yellowfin tuna
served with tomato lentils 27.25

Branzino
whole sea bass baked in sea salt,
flambeed with a glass of grappa -
please allow 20 minutes to cook 35.25
OR
charcoal grilled whole sea bass 32.95

Sogliola
grilled Dover sole served
off the bone, finished with
gremolata dressing 49.50

**Salmone Prosecco e
Gamberetti**
pan-fried salmon cooked with
baby prawns & Prosecco sauce
28.95

CONTORNI

Zucchine Fritte
fried courgette sticks 7.95

Piselli con Pancetta
peas with onions, pancetta &
a touch of cream 6.50

Patate Fritte
french fries 6.50

with fresh truffle &
Grana Padano 7.25

Fagiolini
french beans with shallots
& butter 6.50

Patate Arrosto
sautéed potatoes 6.75
with bacon, onion & rosemary 7.50

Spinaci
fresh baby spinach sautéed
with garlic oil and chilli 7.25

Tenderstem Broccoli
with garlic & chilli 7.25

Insalata di Avocado
avocado with beef tomatoes & red
onion in a pomegranate dressing 6.75

**Insalata di Pomodori
Siciliani e Cipolla**
tomato, red onion, oregano
& olive oil 7.95

Rucola e Grana Padano
rocket & Grana Padano salad 7.95

Insalata Mista
mixed salad 6.75





SAN CARLO

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.



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BOOKING PAGE

