

Marinated Green Olives (180 kcal) 4.50

Beetroot & Ricotta Dip served with rosemary pizza dough bread (1603 kcal) 10.50

Focaccia & Parma Ham handmade focaccia, creamy stracciatella cheese, served with Parma ham & black truffle (714 kcal) 12.50



Ostriche
rock oysters grade 2
(26 kcal) 4.50 each



• rooftop ristorante •
all-day alfresco bar and dining

PANE & BRUSCHETTA

Selection of Italian Bread served with sundried tomato & black olive tapenade (989 kcal) 6.50

Garlic Bread (577 kcal) 6.75

Garlic Bread with tomato & basil (606 kcal) 6.95

Garlic Bread with cheese (798 kcal) 7.95

Bruschetta with Sicilian Pachino tomatoes, garlic & basil (338 kcal) 7.50

STUZZICHINI

Tarallo pizza dough filled with fior di latte, prosciutto cotto, rocket & Grana Padano (727 kcal)
OR artichokes, peppers, olives, rocket & Grana Padano (699 kcal) 9.95

Burrata from Corato in Puglia with Parma ham & marinated black truffle (483 kcal) 15.75
OR marinated beef tomato carpaccio & fresh basil (599 kcal) 14.75

Prosciutto San Daniele & Gnocco Fritto prosciutto with fried dough sticks (885 kcal) 11.50

FRITTI (TRADITIONAL FRIED STREET FOOD)

Frittatina Nerano frittata di pasta with courgettes & mint (760 kcal) 8.95

Baby Mozzarella fried cheese balls (609 kcal) 8.25

Crocchè Napoletano potato croquette with speck (smoked Italian ham) & Grana Padano fondue (922 kcal) 9.50

Sicilian Arancini rice balls filled with beef ragù (711kcal) 9.95

Gamberoni Fritti tempura prawns dressed with a spicy mayonnaise (407 kcal) 15.25

Panzerotto Pugliese fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (571 kcal) 9.95

Calamari Fritti classic fried squid (252 kcal) 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) (706 kcal) 11.95 pp

Terra a special selection of cured meats from around Italy (for 2 people minimum) (646 kcal) 13.50 pp

CARPACCIO, TARTARE & INSALATA (SALAD)

Insalata di Polpo & Fave octopus & broad bean salad with a Yuzu dressing (705 kcal) 16.95

Tortino di Granchio crab cake with smoked salmon, fennel & red radish with avocado mayonnaise (300 kcal) 13.95

Carpaccio di Manzo beef carpaccio with Grana Padano & rocket (260 kcal) 13.50

Insalata di Avocado avocado, beef tomato, red onion in a balsamic & pomegranate dressing (301 kcal) 9.95

Insalata di Cesare smoked chicken breast salad with Cicchetti style "Caesar" dressing & Sardinian pane carasau (895 kcal) 10.95

Duck Salad with rocket, apples, pancetta & balsamic vinegar (405 kcal) 12.50

Insalata Caprese mozzarella, avocado, tomato & basil (529 kcal) 11.50

Tartare di Tonno fresh tuna tartare mixed with olive oil, French mustard, lemon juice & wild rocket (91 kcal) 16.75

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 (509 kcal) 19.75

Trofie Pesto & Stracciatella trofie pasta with pesto, pine nuts & stracciatella cheese (619 kcal) 13.50

Rigatoni 'Nduja & Ricotta tube pasta with spicy Calabrian 'nduja & ricotta salata (688 kcal) 13.50

Risotto Gamberi & Asparagi classic risotto with king prawns, Argentinian prawn & asparagus in a mascarpone cream (642 kcal) 15.50

Mafaldine con Ragù di Manzo short wavy pasta with slow cooked beef ragù (583 kcal) 16.25

Pappardelle all'Anatra long ribbon fresh egg pasta with slow cooked duck ragù (648 kcal) 16.25

Baked Norma the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata (450 kcal) 14.25

Tagliolini with Sicilian red prawns, butter & caviar (616 kcal) 23.25

Spaghetti Carbonara egg yolk & pancetta (1177 kcal) 13.25

Tagliatelle Bolognese the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (703 kcal) 14.25

Gnocchi Sorrentina classic southern Italian gnocchi baked with tomato & burrata cheese (734 kcal) 15.25

Ravioli Tartufo & Pecorino truffle & pecorino ravioli (934 kcal) 18.75

Gnocchi Gorgonzola in a baked Grana Padano basket (1414 kcal) 13.50

Spghettini Frutti di Mare spaghetti with prawns, mussels, garlic, chilli & tomato (711 kcal) 17.95

Ravioli Aragosta lobster ravioli with lobster bisque & prawns (691 kcal) 20.25

Melanzane Parmigiana a classic Sicilian dish. Layers of aubergine, (653 kcal) Grana Padano & tomato baked in the oven 13.50

Lasagne al Forno layers of pasta with slow cooked beef ragù (774 kcal) 13.25

Tagliolini all'Aragosta with lobster & cherry tomato (473 kcal) 21.75

PIZZA (ALL OUR DOUGH IS FRESHLY MADE ON THE PREMISES)

Margherita the classic pizza of Naples with tomato, fior di latte & basil (637 kcal) 9.95

Vegetariana fior di latte, pepper, aubergine & courgette (731 kcal) 10.50

Calabrese with 'nduja Calabrian soft spicy sausage, tomato & fior di latte (858 kcal) 11.50

Pollo Parmigiana with smoked chicken, fior di latte, Grana Padano & fresh basil (856 kcal) 10.95

Prosciutto & Funghi with fior di latte, porcini mushrooms, Italian ham & tomato (1038 kcal) 10.95

Basilicata with spicy sausage, chilli, tomato & fior di latte (829 kcal) 10.95

Calzone folded pizza with tomato, fior di latte & ham (1121 kcal) 10.50

Pugliese tomato, burrata, Parma ham, rocket & black truffle (878 kcal) 12.50

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. A discretionary 12.5% service charge will be added to your bill.

PLANT BASED

Carciofi Grigliati 9.25
grilled artichokes with mint sauce (348 kcal)

Spaghetti Puttanesca 11.95
olives & capers in a rich tomato sauce (724 kcal)

Penne Arrabbiata 10.95
with spicy tomato sauce (720 kcal)

CARNE (MEAT)

Agnello grilled lamb cutlets marinated in sundried tomato & thyme (797 kcal) 21.95

Beef Cheek slow cooked beef cheek served with a parsley, caper & garlic gremolata (861 kcal) 19.95

Tagliata di Vitello sliced veal chop on the bone with Italian dressing (845 kcal) 36.95

Pollo Limone e Capperi boneless chicken, cooked in a lemon & caper sauce (562 kcal) 16.95

Filetto al Pepe 6oz/170g fillet steak with a brandy & green peppercorn sauce (696 kcal) 26.25

Vitello Milanese pan-fried veal in breadcrumbs (689 kcal) 17.95

Filetto al Tartufo 6oz/170g fillet steak served with a creamy black truffle sauce & fresh truffle (774 kcal) 28.25

Grilled Rib-Eye served with parsley & chilli dressing (774 kcal) 25.50

Pollo Milanese flattened chicken breast pan-fried in breadcrumbs with rocket & Pachino tomatoes (976 kcal) 14.75

Grigliata Mista di Carne mixed grill with Italian homemade sausage, lamb cutlet & rib-eye steak (1190 kcal) 27.25

Sliders beef burgers served with cucumber mayonnaise, caramelised onions & scamorza cheese (919 kcal) 15.25

PESCE (FISH)

Coda di Rospo al Pistacchio fresh monkfish wrapped in Parma ham, with pesto, fennel, asparagus & pistachio (962 kcal) 17.95

Polpo & Patate Roast octopus with potatoes, olives & capers (748 kcal) 19.95

Lemon Sole pan-fried lemon sole with capers & brown shrimp (991 kcal) 19.95

Spiedino di Pesce fish skewer with Argentinian red prawns, monkfish, scallops & cherry tomato (449 kcal) 18.75

Capesante al Forno king scallops gratin with garlic, olive oil & topped with breadcrumbs (508 kcal) 18.50

Halibut with samphire, cherry tomato & chilli (599 kcal) 16.75

Gamberi Grigliati grilled red prawns with lemon, seasonal herbs & olive oil (617 kcal) 17.25

Branzino al Sale fillet of sea bass baked in black salt with herb & olive oil salmoriglio (458 kcal) 17.75

VEGETALI (VEGETABLES)

Zucchine Fritte fried courgette sticks (412 kcal) 6.75

Pisellini baby peas with onions & bacon (586 kcal) 5.75

Patatine Fritte fries (638 kcal) 5.75

Patatine Fritte al Tartufo fries with fresh truffle & Grana Padano (719 kcal) 7.25

Patate Arrosto roasted potato with onions & rosemary (131 kcal) 5.95

Tenderstem Broccoli with garlic & chilli (240 kcal) 6.25

Insalata Mista mixed salad (94 kcal) 5.75

Rucola & Grana Padano rocket & Grana Padano salad (672 kcal) 5.95

Spinaci fresh baby spinach sautéed with garlic oil & chilli (102 kcal) 6.25

GIVE YOUR NEXT EVENT SOME TRUE ITALIAN FLAIR.

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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SCAN FOR ALLERGEN & CALORIE INFORMATION

EXCLUSIVE ANERI WINES
SPECIALLY SELECTED FOR SAN CARLO

Pinot Grigio San Carlo, Aneri, <i>Veneto</i>	bottle	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 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 1er 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

SOFT DRINKS & JUICES

Coke (139 kcal) / Diet Coke (1 kcal)	4.75	London Essence Sodas	4.75
London Essence Mixers	4.75	Pink Grapefruit (20 kcal)	
Indian Tonic (20 kcal), Blood Orange & Elderflower Tonic (19 kcal), Crafted Lemonade (19 kcal), Delicate Ginger Ale (18 kcal), Spiced Ginger Beer (20 kcal), Soda (20 kcal)		Raspberry & Rose (19 kcal)	
San Pellegrino	4.75	White Peach & Jasmine (17 kcal)	
Limonata (73 kcal), Aranciata (138 kcal)		Fruit Juices	5.25
		Cranberry (23 kcal), Orange (27kcal), Apple (29 kcal), Pineapple (33 kcal)	
		Still / Sparkling Water (0 kcal) btl 750ml	6.00

BOTTLED BEER

Peroni Nastro Azzurro	330 ml	6.50	Peroni Gran Riserva Doppio Malto	330 ml	7.50
Instantly crisp and refreshing, a distinct flavour with subtle citrus notes.			Intense and balanced with aromas of toasted malt & a hint of spice.		
Peroni Capri	330 ml	6.00			
Peroni Nastro Azzurro Gluten Free	330 ml	6.00	Peroni 0.0% (Non-Alc) (23 kcal)	330 ml	6.00

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ROSSI

NORTH

	175ml	bottle
Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	9.75	41.50
Cabernet Sauvignon, Il Castaldo, <i>Moletto</i>	10.75	43.50
Merlot del Grave, 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. If you would like a personalised recommendation, our knowledgeable team is always happy to help you discover your perfect glass.



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