



OSTRICHE

6 / 12 / 18

fresh oysters served with Garibaldi,
red onion and vinegar and spicy dressings
22.95 / 44.95 / 61.95



PANE & STUZZICHINI

Beetroot &
Ricotta Dip 10.50
served with rosemary
pizza dough bread

Arancini 10.50
fried Sicilian rice balls with
truffle & Grana Padano

Sourdough
Bruschetta 6.75
with Sicilian Pachino
tomatoes, garlic & basil

Garlic Bread
garlic & sea salt 7.50
with tomato 8.25
with cheese 8.95

Marinated Green
Olives 4.50

Selection of Italian
Bread 6.75
served with sundried tomato
& black olive tapenade

PIZZA

*Our pizza is made with
Caputo flour from Naples*

Margherita 16.75
the queen of Italian pizza, tomato & fior di latte

Quattro Stagioni 18.75
tomato, fior di latte, mushrooms, artichokes & sweet peppers

Prosciutto e Funghi 18.75
tomato, fior di latte, ham & mushrooms

Calzone Pollo 18.50
folded pizza with chicken, garlic, spinach
& fior di latte topped with tomato sauce

Prosciutto Rocket
e Grana Padano 19.50
white based pizza with fior di latte, rocket,
Parma ham & Grana Padano shavings

Bresaola 19.50
tomato based pizza with rocket leaves, Grana Padano
shavings & cured beef bresaola Punta d'Anca from Valtellina

Vegetali 17.75
white based pizza with fior di latte, grilled
courgettes, sweet peppers & aubergine

Piccante 18.75
tomato, fior di latte, spicy
Calabrian sausage & chilli

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

Tartufo 19.95
white based pizza with fior di latte, porcini
mushroom, black truffle, Taleggio & thyme

GIFT VOUCHERS

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



Isola

By *San*
CARLO

ANTIPASTI

Isola Specialities for Sharing

Antipasto Isola 15.25pp
special selection of cured meat & cheese
from the Italian islands (minimum 2 people)

Fritto Misto 15.25pp
deep fried calamari, prawns, scampi
& scallops served with tartare sauce
& garlic chilli mayonnaise
(minimum 2 people)

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

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

Tartare di Manzo 20.95
beef tartare with mustard dressing

Calamari Fritti 14.25
classic fried squid with lemon
& thyme mayonnaise

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

Melanzane Parmigiana 14.50
a classic Sicilian dish. Layers of aubergine,
Grana Padano & tomato baked in the oven

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

Tagliolini Crab 23.95
Tagliolini pasta with handpicked crab
in a creamy sauce with tomato & saffron

Trofie Pesto & Stracciatella 19.95
Trofie pasta with pesto, pine nuts & stracciatella cheese

Penne Arrabbiata 17.25
short tubes of pasta in a spicy tomato
sauce with chilli & garlic

Spaghetti Gamberoni Piccanti 22.75
spaghetti with king prawns, spicy chilli, anchovies,
capers, olives, fresh parsley & San Marzano tomato

Rigatoni alla Norma 17.25
the most popular pasta dish in Southern Italy,
with aubergine, tomato, basil & garlic,
topped with ricotta salata

Spaghetti alla Puttanesca 17.25
olives & capers in a rich tomato sauce

Spaghetti Carbonara 19.75
with egg yolk, guanciale,
pecorino & black pepper

Suprema di Pollo Principessa 26.25
pan-fried chicken breast with white wine,
mushrooms & cream, garnished
with asparagus

Polletto al Salmoriglio 26.25
spatchcock chicken on the grill
with baby rosemary potatoes &
salmoriglio oregano dressing

PASTA



Risotto ai Frutti di Mare
risotto with clams, mussels &
Argentinian king prawns in a chilli
& garlic tomato sauce, served in a
copper pan (minimum 2 people)
23.95pp

Ravioli Tartufo e Pecorino 24.95
handmade pecorino & truffle ravioli in a
creamy sauce with black truffle

CARNE

Nodino di Vitello
al Tartufo 39.95
veal chop with fresh Italian black truffle

Vitello Milanese 34.25
traditional flattened veal in breadcrumbs

Pollo Sorpresa 25.25
chicken breast in breadcrumbs
stuffed with garlic butter

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

Insalata Tricolore 15.75
avocado, beef tomato & mozzarella di bufala

Mozzarella in Carrozza 11.95
Popular in Southern Italy, fried mozzarella
with bread, basil & tomato sauce

Carpaccio di Manzo 15.25
fillet of beef thinly sliced & marinated,
served with Taggiasche olives,
rocket leaves & Grana Padano

Avocado di Mare 19.95
avocado with prawns, scampi, & lobster
served with Marie Rose sauce

Gamberoni Luciana 15.75
king prawns with garlic, chilli, tomato,
a touch of cream & toasted Altamura bread

Spaghetti Frutti di Mare 26.50
with prawns, clams, mussels & spicy tomato sauce

Spaghetti all'Aragosta 43.75
the one & only Signor Sassi Spaghetti Lobster

Gnocchi Sorrentina 19.75
classic southern Italian gnocchi baked
with tomato & burrata cheese

Linguine Gamberi e Pesto 23.95
linguine pasta with Argentinian
red prawns & basil pesto

Tagliatelle Bolognese 19.75
original Bologna recipe with
slow cooked beef ragu

Ravioli Aragosta 24.95
handmade lobster ravioli in rich
tomato & lobster sauce

Tagliatelle Porcini 21.75
chestnut tagliatelle, porcini mushrooms,
truffle & Grana Padano shavings

Ribeye Steak 33.95
12oz aged 28 days

Filetto alla Griglia 37.75
8oz aged fillet of beef

Sirloin Steak 29.25
8oz/227g aged 28 days

Extra Sauce 2.25 each
Peppercorn, Garlic Butter, Béarnaise

PESCE

Salmon Prosecco
e Gamberetti 29.25
pan-fried salmon cooked with
baby prawns & Prosecco sauce

Gamberi Sicilia 35.25
grilled prawns with garlic,
chilli & olive oil

North Pacific Halibut
served grilled 31.50
OR
with lobster sauce 33.50

Dover Sole Mugnaia 44.95
whole Dover sole with capers
& lemon butter sauce

Merluzzo con Olive 27.25
pan-fried cod coated in a black olive
crust served with sunblushed
tomato & caper dressing

Seafood Mixed Grill 36.75
grand platter of seafood, grilled sea bass,
calamari, prawns, scallops
& tuna served with salmoriglio

Branzino al Sale 35.25
fillet of sea bass baked in black salt
with herb & olive oil salmoriglio

Branzino Grigliato 32.95
charcoal grilled whole sea bass

CONTORNI

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

Zucchine Fritte
fried courgette sticks 6.75

Piselli con Pancetta
Peas with onions, pancetta
& a touch of cream 6.75

Spinacini Saltati
fresh baby spinach sautéed
with garlic oil & chilli 6.75

Patatine Saltate
sautéed baby potatoes
& rosemary butter 6.75

Tenderstem Broccoli
with garlic & chilli 6.75

Patate Fritte, fries 6.25

Patatine Fritte al Tartufo
fries with fresh truffle
& Grana Padano 7.95

Insalata Mista
mixed baby leaf salad 6.25

Insalata di Pomodorini
Siciliani & Cipolla
tomato, red onion, oregano
& olive oil 6.75

Rucola & Grana Padano
rocket & Grana
Padano salad 6.25

**"Great food & great service
from a true Italian"**

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 allergen
& calorie information

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Isola

EXCLUSIVE ANERI WINES SPECIALLY SELECTED FOR SAN CARLO	
	bottle
Pinot Grigio San Carlo, Aneri, Veneto	53.50
Pinot Nero San Carlo, Aneri, Veneto	53.50
Prosecco Aneri, Brut, Veneto	57.75

VINI BIANCHI

NORTH ITALY	175ml	bottle
Remigio Bianco, Fratelli Dogliani, Piemonte	9.75	41.50
Sauvignon Blanc Castel Firmian, Mezzacorona, Trentino	12.00	49.25
Pinot Grigio Tera Alta, Roeno, Trentino	13.50	51.50
Gavi di Gavi DOCG, Beni di Batasiolo, Piemonte	17.00	70.00

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

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

HALF BOTTLES

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

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

 *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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& calorie information

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VINI ROSSI

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

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

SOUTH ITALY AND ISLANDS	175ml	bottle
Nero d`Avola La Tradizione, Terre di Vita, Sicilia	10.50	43.50
Primitivo Passorano, Vigne Sammarco, Puglia	11.00	44.75
Syrah Nadir, Tenuta Rapitalá, Sicilia		54.50
Negroamaro Neprica, Tormaresca, Puglia		55.25
Primitivo di Manduria, Il Rosso, Vespa, Puglia		62.25

VINI ROSÉ

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

SPUMANTE & CHAMPAGNE

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

ITALIANO

RISTORANTE