



FOCACCIA & PARMA HAM

handmade focaccia, creamy stracciatella cheese, served with Parma ham & black truffle 11.50

PANE & BRUSCHETTA

Selection of Italian Bread served with sundried tomato & black olive tapenade 6.25

Garlic Bread 6.25

Garlic Bread with tomato & basil 6.50

Garlic Bread with cheese 7.50

Bruschetta with Sicilian Pachino tomatoes, garlic & basil 7.25

STUZZICHINI

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 14.75 OR marinated beef tomato carpaccio & fresh basil 12.50

Prosciutto San Daniele & Gnocco Fritto prosciutto with fried dough sticks 11.25

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 9.50

Gamberoni Fritti tempura prawns dressed with a spicy mayonnaise 10.95

Panzerotto Pugliese fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil 9.50

Calamari Fritti classic fried squid 11.50

PIATTI DA DIVIDERE

Plates to share

Fritto Portofino deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (for 2 people minimum) 11.75 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 15.95

Tortino di Granchio crab cake with smoked salmon, fennel & red radish with avocado mayonnaise 12.95

Carpaccio di Manzo beef carpaccio with Grana Padano & rocket 11.95

Insalata di Avocado avocado, beef tomato, red onion in a balsamic & pomegranate dressing 9.50

Insalata di Cesare smoked chicken breast salad with Cicchetti style "Caesar" dressing & Sardinian pane carasau 9.95

Duck Salad with rocket, apples, pancetta & balsamic vinegar 11.50

Insalata Caprese mozzarella, avocado, tomato & basil 10.50

Tartare di Tonno sashimi grade tuna tartare mixed with olive oil, French mustard, lemon juice, & wild rocket (prepared at your table) 14.50

CICCHETTI

BAR | RISTORANTE ITALIANO



MARINATED GREEN OLIVES

4.25

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 18.95

Trofie Pesto & Stracciatella trofie pasta with pesto, pine nuts & stracciatella cheese 12.95

Rigatoni 'Nduja & Ricotta tube pasta with spicy Calabrian 'nduja & ricotta salata 11.95

Risotto Gamberi & Asparagi classic risotto with king prawns, Argentinian prawn & asparagus in a mascarpone cream 14.95

Mafaldine con Ragù di Manzo short wavy pasta with slow cooked beef ragù 14.75

Pappardelle all'Anatra long ribbon fresh egg pasta with slow cooked duck ragù 14.75

Baked Norma the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata 12.50

Spaghetti Carbonara with egg yolk & pancetta 12.50

Tagliatelle Bolognese the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours 13.50

Gnocchi Sorrentina classic southern Italian gnocchi baked with tomato & burrata cheese 14.75

Ravioli Tartufo & Pecorino truffle & pecorino ravioli 15.75

Gnocchi Gorgonzola in a baked Grana Padano basket 11.75

Spaghettoni Frutti di Mare spaghettoni with prawns, mussels, garlic, chilli & tomato 14.50

Ravioli Aragosta lobster ravioli with lobster bisque & prawns 15.75

Melanzane Parmigiana a classic Sicilian dish. Layers of aubergine, Grana Padano & tomato baked in the oven 10.95

Lasagne al Forno layers of pasta with slow cooked beef ragù 10.95

Tagliolini all'Aragosta with lobster & cherry tomato 20.95

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

Margherita the classic pizza of Naples with tomato, fior di latte & basil 9.75

Vegetariana fior di latte, pepper, aubergine & courgette 9.95

Calabrese with 'nduja (Calabrian soft spicy sausage), tomato & fior di latte 10.75

Pollo Parmigiana with smoked chicken, fior di latte, Grana Padano & fresh basil 10.75

Prosciutto & Funghi with fior di latte, porcini mushrooms, Italian ham & tomato 10.75

Basilicata with spicy sausage, chilli, tomato & fior di latte 10.75

Calzone folded pizza with tomato, fior di latte & ham 10.25

Pugliese tomato, burrata, Parma ham, rocket & black truffle 11.25

MANCHESTER, KING STREET WEST

“Great food & great service from a true Italian”



BEETROOT & RICOTTA DIP

served with rosemary pizza dough bread 10.50

CARNE (meat)

Agnello grilled lamb cutlets marinated in sundried tomato & thyme 20.95

Beef Cheek slow cooked beef cheek served with a parsley, caper & garlic gremolata 17.75

Tagliata di Vitello sliced veal chop on the bone with Italian dressing 34.95

Pollo Limone e Capperi boneless chicken, cooked in a lemon & caper sauce 16.75

Filetto al Pepe 6oz/170g fillet steak with a brandy & green peppercorn sauce 22.95

Vitello Milanese pan-fried veal in breadcrumbs 16.75

Filetto al Tartufo 6oz/170g fillet steak served with a creamy black truffle sauce, topped with shavings of fresh truffle 22.95

Grilled Rib-Eye served with parsley & chilli dressing 20.50

Pollo Milanese flattened chicken breast, pan-fried in breadcrumbs, served with rocket & Pachino tomatoes 14.50

Grigliata Mista di Carne mixed grill with Italian homemade sausage, lamb cutlet & rib-eye steak 22.95

PESCE (fish)

Coda di Rospo al Pistacchio fresh monkfish wrapped in Parma ham, with pesto, fennel, asparagus & pistachio 16.95

Polpo & Patate roast octopus with potatoes, olives & capers 17.95

Lemon Sole pan-fried lemon sole with capers & brown shrimp 18.75

Spiedino di Pesce fish skewer with Argentinian red prawns, monkfish, scallops & cherry tomatoes 17.75

Capesante al Forno king scallops gratin with garlic, olive oil & topped with breadcrumbs 17.75

Halibut with samphire, cherry tomato & chilli 16.50

Gamberi Grigliati grilled red prawns with lemon, seasonal herbs & olive oil 15.75

Branzino al Sale fillet of sea bass baked in black salt with herb & olive oil salmoriglio 16.75

VEGETALI (vegetables)

Pisellini baby peas with onions & bacon 5.50

Zucchine Fritte fried courgette sticks 5.75

Patatine Fritte fries 4.95

Patatine Fritte al Tartufo fries with fresh truffle & Grana Padano 6.95

Patate Arrosto roasted potato with onions & rosemary 4.95

Spinaci fresh baby spinach sautéed with garlic oil & chilli 6.25

Tenderstem Broccoli with garlic & chilli 5.95

Insalata Mista mixed salad 5.50

Rucola & Grana Padano rocket & Grana Padano salad 5.75

GIFT VOUCHERS

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



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.



Scan the QR code for allergy information

EXCLUSIVE ANERI WINES SPECIALLY SELECTED FOR SAN CARLO		
	bottle	
Pinot Grigio San Carlo, Aneri, <i>Veneto</i> 	51.50	
Pinot Nero San Carlo, Aneri, <i>Veneto</i> 	51.50	
Prosecco Aneri Brut San Carlo, Aneri, <i>Veneto</i>	57.75	

BIANCHI

NORTH

	175ml	bottle
Remigio Bianco, Fratelli Dogliani, <i>Piemonte</i>	8.75	33.50
Pinot Grigio Le Calderare, Santa Sofia, <i>Veneto</i>	9.75	40.00
Sauvignon Blanc Castel Firmian, Mezzacorona, <i>Trentino</i>	10.25	42.00
Gavi del Comune di Gavi DOCG Granée, Beni di Batasiolo, <i>Piemonte</i> 	14.50	60.00

CENTRAL

	175ml	bottle
Trebbiano d`Abruzzo, Campiello, <i>Abruzzo</i>		35.25
Verdicchio Classico, Colonnara, <i>Marche</i>	9.50	39.50
Vernaccia di San Gimignano DOCG, Fattorie Melini, <i>Toscana</i>		50.50
Conte della Vipera, Antinori, <i>Umbria</i>		71.50

SOUTH & THE ISLANDS

	175ml	bottle
Grecanico La Tradizione, Terre di Vita, <i>Sicilia</i>	9.00	36.25
Grillo, Feudo Arancio, <i>Sicilia</i>	11.00	46.25
Chardonnay, Tormaresca, <i>Puglia</i>	11.25	47.00
Greco di Tufo DOCG Nestor, Tenuta Cavalier Pepe, <i>Campania</i> 		48.50
Falanghina Lila, Tenuta Cavalier Pepe, <i>Campania</i>	12.50	53.50
Fiano Bianca Terra, Vespa, <i>Puglia</i>		56.75
Vermentino di Gallura DOCG Cucaione, Mancini, <i>Sardegna</i> 		57.75
Chardonnay Hugues de la Gatinais, Rapitalá, <i>Sicilia</i>	20.50	84.50

ROSÉ

	175ml	bottle
Pinot Grigio Rosé, Ornella Bellia, <i>Veneto</i>	10.25	41.50
Château Miraval, Famille Perrin, <i>Côtes de Provence</i> 	15.75	64.25
Minuty Prestige, <i>Côtes de Provence</i>	16.00	66.50

HALF BOTTLES

WHITE

Vermentino di Gallura DOCG Cucaione, Mancini, <i>Sardegna</i>	31.75
Pouilly-Fumê Domaine de Bel Air, Mauroy Gauliez, <i>Vallée de la Loire</i>	36.25
Etna Bianco Petralava, Antichi Vinai, <i>Sicilia</i>	38.75
Chablis 1er Cru Vau Ligneau, Domaine Hamelin, <i>Bourgogne</i>	41.25

RED

Valpolicella Classico, Santa Sofia, <i>Veneto</i>	24.50
Etna Rosso Petralava, Antichi Vinai, <i>Sicilia</i>	38.75
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i>	42.00
Amarone della Valpolicella DOCG, Santa Sofia, <i>Veneto</i>	59.25

 *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.

ROSSI

NORTH

	175ml	bottle
Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	8.75	33.50
Cabernet Sauvignon Il Castaldo, Moletto, <i>Veneto</i>	9.25	37.75
Merlot Grave del Friuli, Pighin, <i>Friuli</i>	12.00	51.00
Valpolicella Ripasso Acini Ameni, Corte Figaretto, <i>Veneto</i> 	12.75	53.50
Barbera d`Asti Lavignone, Pico Maccario, <i>Piemonte</i>		60.50
Pinot Nero, Kettmeir, <i>Alto-Adige</i>	15.75	65.00
Nebbiolo Langhe, Beni di Batasiolo, <i>Piemonte</i>		69.25
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i> 		82.25
Amarone della Valpolicella DOCG, Domini Veneti, <i>Veneto</i>		82.75

CENTRAL

	175ml	bottle
Montepulciano d'Abruzzo Aires, Fosso Corno, <i>Abruzzo</i> 	10.75	45.25
Cesanese Rubillo, Principe Pallavicini, <i>Lazio</i>		50.50
Chianti Classico DOCG, Molino di Grace, <i>Toscana</i>	14.50	58.75
Malbec Vie Cave, Fattoria Aldobrandesca, <i>Toscana</i>	17.75	74.50

SOUTH & THE ISLANDS

	175ml	bottle
Nero d'Avola La Tradizione, Terre di Vita, <i>Sicilia</i>	9.00	36.25
Primitivo Passorano, Vigne Sammarco, <i>Puglia</i>	9.75	40.00
Negroamaro, Coppi, <i>Puglia</i>		48.75
Syrah Nadir, Tenuta Rapitalá, <i>Sicilia</i>		50.50
Primitivo di Manduria il Rosso, Vespa, <i>Puglia</i>		61.00

SPUMANTE & CHAMPAGNE

	125ml	bottle
Prosecco Balbinot Le Manzane, Brut, <i>Veneto</i>	10.75	45.50
Prosecco DOCG Dirupo, Brut, <i>Veneto</i>		49.00
Prosecco Rosé Le Manzane, Brut, <i>Veneto</i>	11.50	49.00
Ferrari Maximum Blanc de Blancs, NV Brut, <i>Trentino</i>	12.50	63.00
Champagne Testulat, NV Brut, <i>Vallée de la Marne</i>	16.00	74.75
Champagne Testulat Rosé, NV Brut, <i>Vallée de la Marne</i>	17.75	80.50
Champagne Laurent-Perrier Rosé, NV Brut, <i>Tours-sur-Marne</i>		168.75
Champagne Dom Pérignon, Brut, <i>Épernay</i>		380.25
Champagne Cristal, Louis Roederer Brut, <i>Reims</i>		471.25
Champagne Veuve Clicquot, Yellow Label NV Brut, <i>Reims</i>	20.25	109.50
Champagne Veuve Clicquot Rosé, NV Brut, <i>Reims</i>	24.75	153.25

BOTTLED BEER & CIDER

Peroni Capri	330 ml	6.00	Peroni 0.0% (Non-Alc)	330 ml	5.75
Peroni Nastro Azzurro	330 ml	6.25			
Moretti	330 ml	6.25	Mastri Birrai Umbri, Italian Blonde Ale	300 ml	7.00
Menabrea	330 ml	7.00			
Angioletti Cider	500 ml	7.00	Mastri Birrai Umbri, Italian Pale Ale	300 ml	7.00

SOFT DRINKS & JUICE

Coke / Diet Coke	4.25	London Essence Sodas	4.25
London Essence Mixers	4.25	<i>Pink Grapefruit</i>	
<i>Indian Tonic, Blood Orange & Elderflower Tonic,</i>		<i>Raspberry & Rose</i>	
<i>Crafted Lemonade, Delicate Ginger Ale,</i>		<i>White Peach & Jasmine</i>	
<i>Spiced Ginger Beer, Soda</i>		Fruit Juices	4.50
San Pellegrino	4.00	<i>Orange, Apple, Cranberry, Pineapple</i>	
<i>Limonata, Aranciata</i>		Still / Sparkling Water	bd 1750ml 5.50

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