

ANTIPASTI

Arancini Tartufo

Sicilian rice balls with truffle & Grana Padano 10.50

Marinated Green Olives 4.25

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

Garlic Bread
garlic & sea salt 6.75
with tomato 7.95
with cheese 8.75

Beetroot & Ricotta Dip
served with rosemary pizza dough bread 10.50

Sourdough Bruschetta
with Sicilian Pachino tomatoes, basil & extra virgin olive oil 8.25

FOR SHARING

Tagliere Misto
special selection of cured meat & cheese from the Italian islands (minimum 2 people) 16.75pp

Fritto Misto
deep fried prawns, scallops & calamari with garlic aioli & spicy mayo (minimum 2 people) 18.75pp

Mozzarella in Carozza
popular in Southern Italy, fried mozzarella with bread, basil & tomato sauce 11.50

Gamberoni Luciana
king prawns with garlic, chilli, tomato, a touch of cream & toasted Altamura bread 14.95

Insalata Caprese
mozzarella di bufala, beef tomato & basil 10.95

Costine di Maiale Orientale
barbecue pork ribs in our special San Carlo sauce 11.95

Calamari Fritti
classic fried squid with aioli 11.95

Gamberoni Fritti
tempura prawns dressed with a spicy mayonnaise 14.75

Burrata e Pomodoro
burrata from Corato in Puglia served with marinated beef tomato carpaccio & fresh basil 14.25

Frittatina Nerano
frittata di pasta with courgettes & mint 9.95

Avocado Bernardo
avocado with prawns, scampi & lobster served with Marie Rose sauce 15.75

Carpaccio di Manzo
very thinly sliced fillet of beef with mustard dressing, rocket & Grana Padano cheese 15.25

Tartare di Tonno
fresh tuna tartare mixed with olive oil, French mustard, lemon juice, & wild rocket (prepared at your table) 16.75

Chicken Caesar Salad
chicken breast salad with Caesar dressing & Sardinian Carasau st 11.95 mc 16.95

PASTA

Spaghetti Polpette
spaghetti with handmade beef meatballs in a rich tomato sauce 18.95

Trofie Pesto & Stracciatella
Trofie pasta with pesto, pine nuts & stracciatella cheese 19.75

Penne Arrabbiata
pasta penne in tomato sauce with garlic & chilli st 10.50 mc 16.25

Lasagne Emiliane
fresh layers of pasta with slow cooked Bolognese sauce, baked with bechamel, mozzarella & Grana Padano 17.95

Tagliatelle Bolognese
original Bologna recipe with slow cooked beef ragu st 10.95 mc 18.75

Classic Spaghetti Carbonara
spaghetti with pancetta, egg yolk & Grana Padano cheese st 10.95 mc 17.95

Rigatoni Nduja & Ricotta
tube pasta with spicy Calabrian nduja & ricotta salata 17.95



Risotto ai Porcini & Tartufo
acquerello rice with wild Italian porcini mushrooms, mantecato in a Pecorino wheel served with italian black truffle 21.95

San Carlo's Famous Ravioli al Tartufo
handmade ravioli filled with pecorino cheese & truffle, with a cream & Grana Padano sauce, topped with truffle st 16.25 mc 24.75

Risotto Gamberi & Asparagi
classic risotto with king prawns, Argentinian prawns & asparagus in a mascarpone crea 20.95

Mezzelune al Granchio
filled pasta with handpicked crab meat, cherry tomato & chives 19.75

Tortellini Panna e Prosciutto
fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & Grana Padano cheese 18.75

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

Linguine Gamberi e Pesto
linguine pasta with Argentinian red prawns & basil pesto 18.75

Gnocchi Sorrentina
classic southern Italian gnocchi baked with tomato & burrata cheese 17.75

Ravioli Aragosta
homemade ravioli filled with lobster & served with a light creamy tomato sauce st 16.25 mc 24.75

Spaghetti Frutti di Mare
classic shellfish pasta with clams, mussels, prawns, garlic & Datterino tomato 23.25

Spaghetti all'Aragosta
more famous than our truffle ravioli! Spaghetti with lobster & garlic, chilli & Pachino tomato 37.95

CARNE

Pollo Parmigiana
flattened chicken breast in breadcrumbs pan-fried, with tomato & mozzarella 25.95

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

Pollo Milanese
flattened chicken breast in breadcrumbs pan-fried, served with rocket & Datterino tomato 25.25

Vitello Milanese
traditional flattened veal in breadcrumbs 25.50

Pollo Diavola
pan-fried chicken breast with spicy nduja Calabrian sausage, fresh sausage & tomato 25.50

GRIGLIA

Sirloin
8oz aged 28 days 31.50

Filetto Manzo
9oz aged fillet of beef grilled 38.75

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

Peppercorn, Garlic Butter, Béarnaise
2.25 each

PESCE

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

Branzino
fillet of sea bass, charcoal grilled served with sautéed spinach 24.50

Merluzzo con Olive
pan-fried cod coated in a black olive crust served with sunblushed tomato & caper dressing 25.25

North Pacific Halibut
served grilled or with lobster sauce 29.95 / 32.50

Salmone Prosecco e Gamberetti
pan-fried salmon cooked with Norwegian prawns & Prosecco sauce 28.25

PIZZA

Margherita
the queen of Italian pizza, tomato & fior di latte 15.75

Quattro Stagioni
tomato, fior di latte, mushrooms, artichokes & sweet peppers 16.95

San Carlo
tomato, fior di latte, Parma ham, rocket, Grana Padano shavings 17.75

Tartufo
white based pizza with fior di latte, porcini mushroom, black truffle, Taleggio & thyme 18.75

Pollo e Rosmarino
tomato, fior di latte, chicken, mushrooms & rosemary 16.95

Prosciutto e Funghi
tomato, fior di latte, ham mushrooms 16.95

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

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

Calzone Salsiccia Piccante
folded pizza with spicy sausage, tomato, fior di latte & chilli 18.50

Diavola
tomato, fior di latte, spicy Calabrian sausage, onions & chilli 17.75

Extra Toppings 2.00
Truffle 3.50

CONTORNI

Patate Saltate
sautéed baby potatoes & rosemary butter 5.25

Tenderstem Broccoli
with garlic & chilli 6.75

Spinaci
fresh baby spinach sautéed with garlic oil & chilli 6.25

Patate Fritte
fries 5.95

Patate al Tartufo
fries with fresh truffle & Grana Padano 7.25

Zucchine Fritte
fried courgettes 6.50

Tomato Onion Salad
tomato, red onion, oregano & olive oil 6.50

Insalata Verde
mixed baby leaf salad 5.50



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

BIANCHI

NORTH

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

CENTRAL

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

SOUTH & THE ISLANDS

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

ROSÉ

	glass (175ml)	bottle
Pinot Grigio Rosé, Ornella Bellia, Veneto	10.25	41.50
Château Miraval, Famille Perrin, Côtes de Provence	15.75	64.25
Minuty Prestige, Côtes de Provence	16.00	66.50

HALF BOTTLES

WHITE

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

RED

Valpolicella Classico, Santa Sofia, Veneto	24.50
Etna Rosso Petralava, Antichi Vinai, Sicilia	38.75
Barolo DOCG, Beni di Batasiolo, Piemonte	42.00
Amarone della Valpolicella DOCG, Santa Sofia, Veneto	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, Piemonte	8.75	33.50
Cabernet Sauvignon Il Castaldo, Moletto, Veneto	9.25	37.75
Merlot Grave del Friuli, Pighin, Friuli	12.00	51.00
Valpolicella Ripasso Acini Ameni, Corte Figaretto, Veneto	12.75	53.50
Barbera d`Asti Lavignone, Pico Maccario, Piemonte		60.50
Pinot Nero, Kettmeir, Alto-Adige	15.75	65.00
Nebbiolo Langhe, Beni di Batasiolo, Piemonte		69.25
Barolo DOCG, Beni di Batasiolo, Piemonte		82.25
Amarone della Valpolicella DOCG, Domini Veneti, Veneto		82.75

CENTRAL

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

SOUTH & THE ISLANDS

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

SPUMANTE & CHAMPAGNE

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

BOTTLED BEER, DRAUGHT & CIDER

Peroni Draught	half 4.75	Pint 7.00	Angioletti Cider	500 ml	7.00
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	7.00
Moretti		330 ml 6.25	Mastri Birrai Umbri, Italian Pale Ale	300 ml	7.00
Menabrea		330 ml 7.00			

SOFT DRINKS & JUICE

Coke / Diet Coke	4.25	London Essence Sodas	4.25
		Pink Grapefruit	
London Essence Mixers	4.25	Raspberry & Rose	
Indian Tonic, Blood Orange & Elderflower Tonic,		White Peach & Jasmine	
Crafted Lemonade, Delicate Ginger Ale,			
Spiced Ginger Beer, Soda		Fruit Juices	4.50
		Orange, Apple,	
San Pellegrino	4.00	Cranberry, Pineapple,	
Limonata, Aranciata		Still / Sparkling Water	btl 750ml 5.50

An optional service charge of 12.5% will be added to your bill. 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. Wines by the glass also available as a 125ml & 250ml measure.



SCAN FOR ALLERGY INFORMATION