

SAN CARLO

MENU

SAN CARLO

Carlo has always put ingredients
at the centre of his restaurants.
We go to great lengths to source
the best vegetables, fish & meat available.
Italian food is simple because
the ingredients speak for themselves.

We hope you enjoy.



SCAN FOR ALLERGY
INFORMATION

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.



VISIT OUR GROUP
BOOKING PAGE

SAN CARLO

BRUSCHETTE E PANE

Marinated Green Olives
3.75

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

Bruschetta Romana
Toasted Altamura bread with
chopped Sicilian Pachino tomatoes,
garlic & olive oil
7.95

Focaccia
Sea salt, olive oil & rosemary
flatbread
6.25

Garlic Bread
Garlic Bread (Garlic & Sea Salt)
6.25
Garlic Bread with Tomato
7.25
Garlic Bread with Cheese
8.25
Garlic Bread with Tomato &
Cheese
8.95

ANTIPASTI

Burrata e Pomodoro
Burrata from Corato in Puglia
served with
marinated beef tomato carpaccio
& fresh basil 13.50 OR
Panzanella with onions, celery,
white wine vinegar, beef tomato,
crostini & capers 12.50

Mozzarella in Carrozza
Popular in Southern Italy,
fried mozzarella in bread
with a garlic & tomato sauce
9.50

**Cozze all Arrabbiata
or Marinière**
fresh mussels in either,
Arrabbiata; a spicy tomato sauce
with chilli & garlic OR
Marinière; white wine, shallots,
cream & parsley
10.50

Funghi Piemontese
Mixed mushrooms in garlic
& parsley butter in a filo
pastry basket 9.75

Calamari Fritti
Deep fried squid with fresh
chilli & tartare sauce 10.95

Gamberoni Fritti
Tempura prawns dressed with a
spicy mayonnaise 13.25

To Share

San Carlo Antipasto
Start your meal the true Italian way!
Our chef will prepare a large plate of
antipasto representing the regional
tastes of Italy
14.25 PP (2 people)

Frittura di Pesce Portofino
Deep fried calamari, prawns, scampi
& scallops served with tartare &
garlic chilli mayonnaise
14.95 PP (2 people)

Insalata Gamberi & Avocado
Prawns & avocado salad with cherry
tomato, cucumber & red onions in a
lemon dressing, with green olive pesto
15.95

Insalata di Bufala & Parma Ham
Buffalo mozzarella, parma ham & beef
tomato salad with crostini, rocket &
pesto 15.50

Insalata Tricolore
Avocado, beef tomato
& mozzarella di bufala
ST 9.75 / MC 14.75

Chicken Caesar Salad
Chicken breast salad with Caesar
dressing and Sardinian carasau
ST 10.50 / MC 15.50

Carpaccio di Manzo
Thinly sliced raw fillet of beef
with mustard & mayo dressing,
Grana Padano cheese & rocket
13.95

Gamberoni alla Diavola
King prawns sautéed with garlic,
fresh chilli, white wine & toasted
Altamura bread
13.95

Gamberoni Luciana
King prawns with garlic, chilli,
tomato, a touch of cream &
toasted Altamura bread
13.95

Avocado Bernardo
Avocado with prawns, scampi &
lobster served with Marie Rose sauce
14.95

Cocktail di Gamberetti
Tender Norwegian prawns,
crispy romaine lettuce with
Marie Rose sauce, garnished
with a prawn crevette
14.50

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 service charge of 10% will be added to your bill.



SCAN FOR ALLERGY
INFORMATION

PASTA

Gluten free pasta is available upon request

Penne Arrabbiata

Short tubes of pasta in a spicy tomato sauce with chilli & garlic
ST 9.75 / MC 14.25

Spaghetti Carbonara

Pancetta, egg yolk,
Grana Padano cheese & cream
ST 9.95 / MC 16.25

Lasagne Emiliane

Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & Grana Padano cheese
ST 9.95 / MC 16.25

Tagliatelle Bolognese

Original Bologna recipe with slow cooked beef ragu
ST 10.50 / MC 16.75

Rigatoni alla Norma

The most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata
ST 10.25 / MC 16.50

Spaghetti Puttanesca

Olives & capers in a rich tomato sauce
ST 9.95 / MC 15.25

GRAN PASTA

In Italy, we always share huge plates of pasta (minimum 2 people)

Spaghetti Frutti di Mare

Classic shellfish pasta with clams, mussels, prawns, garlic & tomato covered in pizza dough & oven baked
20.50 PP

Risotto Gamberi & Asparagi

Classic risotto with king prawns, Argentinian prawn & asparagus in a mascarpone cream
18.95

Ravioli Astice

Ravioli filled with lobster & crab meat in a light creamy & pink peppercorn sauce
ST 13.50 / MC 20.95

Ravioli Tartufo

Handmade ravioli filled with pecorino cheese & truffle, with a cream & Grana Padano sauce, topped with truffle
ST 13.50 / MC 20.95

Trofie Pesto & Stracciatella

Trofie pasta with pesto, pine nuts & stracciatella cheese 18.50

Risotto San Carlo

Carnaroli rice with porcini mushrooms, cream & white wine wrapped in Parma ham 17.25

Gnocchi Sorrentina

Classic southern Italian gnocchi baked with tomato & burrata cheese 17.95

Penne Pollo e Gamberetti

Penne pasta in a creamy sauce with chicken, baby prawns & parsley 17.25

Tortellini Panna e Prosciutto

Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & Grana Padano cheese 17.75

Spaghetti Gamberoni Piccanti

Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato 20.25

Tagliolini all'Aragosta

San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream 32.95

PIZZA

Our Pizza is made with Neapolitan flour & Sicilian tomatoes.

Margherita

Tomato, fior di latte
& oregano 13.50

Pollo e Rosmarino

Tomato, fior di latte, chicken, mushrooms & rosemary
14.75

San Carlo

Tomato, fior di latte, Parma ham, rocket & Grana Padano shavings
15.75

Burrata

Tomato, fior di latte, vegetarian 'nduja, roasted tomatoes, whole burrata & basil pesto 16.95

Diavola

Tomato, fior di latte, spicy Calabrian sausage, onions & chilli
15.75

Calzone Salsiccia Piccante

Folded pizza with spicy sausage, tomato, fior di latte & chilli
16.25

Calzone Pollo

Folded pizza with chicken, garlic, spinach & fior di latte topped with tomato sauce
16.25

CARNE

Pollo Milanese

Flattened chicken breast in breadcrumbs pan-fried, served with rocket & Pachino tomato
21.95

Suprema di Pollo Principessa

Pan-fried chicken breast with white wine, mushrooms & cream, with green asparagus
22.50

Scaloppa alla Milanese

Classic veal escalope, pan-fried in breadcrumbs
23.25

Scaloppine Signor Sassi

Veal cooked in cream, brandy, mustard seeds & mushrooms
23.25

Agnello Toscana

Lamb cutlets with red wine, rosemary & sunblushed tomato sauce
28.25

Tournedo Rossini

8oz/227g fillet steak, crouton based topped with paté & Madeira wine sauce
36.25

Filetto al Pepe Verde

8oz / 227g fillet steak with a brandy & green peppercorn sauce
35.25

MAGELLERIA

Pollo Marinato

Flattened chicken breast, with capers, butter & lemon sauce
21.95

Rib-Eye Steak

12oz/340g aged 28 days, served with garlic butter or béarnaise sauce
27.95

Tagliata Di Filetto Di Manzo

San Carlo special fillet steak sliced & served with fresh Italian dressing
34.25

Fillet Steak

8oz/227g aged 28 days, served with garlic butter or béarnaise sauce
35.25

Mixed Grill

Steak, lamb cutlet, chicken & Tuscan sausage.
Charcoal grilled
31.50



PESCE

Lemon Sole with Clams & Asparagus

Pan-fried lemon sole with sautéed clams & green asparagus 31.50

Coda di Rospo "Aurora"

Fresh monkfish in garlic, white wine, cream & cherry tomato sauce
27.75

Capesante San Carlo

Scallops with white wine, garlic, lemon & breadcrumbs 26.75

Sogliola

Grilled Dover sole served off the bone, finished with gremolata dressing 40.95

Aragosta Grigliata

Grilled lobster served plain or with garlic butter 46.95

Branzino Grigliato

Charcoal grilled whole sea bass
28.25

Salmone Prosecco e Gamberetti

Pan-fried salmon cooked with Norwegian prawns & Prosecco sauce 26.75

Aragosta Thermidor

Lobster thermidor with English mustard, tarragon, Grana Padano cheese & cream finished under the grill 48.95

CONTORNI

Insalata Mista

Mixed salad 4.95

Patate Fritte

French fries 5.00

Rucola e Grana Padano

Rocket & Grana Padano salad 5.25

Patate Arrosto

Sautéed potatoes 5.25

With bacon, onion & rosemary

5.50

Insalata di Pomodori Siciliani & Cipolla

tomato, red onion, oregano & olive oil 5.75

Zucchine Fritte

Fried courgettes 5.95

Tenderstem Broccoli

With garlic & chilli 5.75

Spinaci

fresh baby spinach sautéed with garlic oil & chilli 5.75

ITALIAN WHITE

NORTH ITALY	175ML	BOTTLE
Remigio Bianco, Fratelli Dogliani, <i>Piemonte</i>	7.00	28.00
Chardonnay Langhe Cru Morino, Beni di Batasiolo, <i>Piemonte</i>		44.00
Gavi del Comune di Gavi DOCG Granée, Beni di Batasiolo, <i>Piemonte</i> 	12.75	52.75
Pinot Grigio Le Calderare, Santa Sofia, <i>Veneto</i>	7.50	31.00
Soave Classico Fonte, Canoso, <i>Veneto</i>		33.50
Pinot Grigio Tera Alta, Roeno, <i>Veneto</i>		39.50
Sauvignon Blanc Castel Firmian, Mezzacorona, <i>Trentino</i> 	8.50	34.75
Sauvignon Alto Adige, Cantina Bolzano, <i>Alto Adige</i>		47.75

CENTRAL ITALY

Pomino Bianco, Marchesi de Frescobaldi, <i>Toscana</i>		48.25
Verdicchio Classico, Colonnara, <i>Marche</i>	8.00	32.25
Frascati Feudi dei Papi, Cantine Volpetti, <i>Lazio</i> 		31.50

SOUTH ITALY & ISLANDS

Grecanico La Tradizione, Terre di Vita, <i>Sicilia</i>	7.25	30.00
Falanghina Cavalier Pepe, Tenuta Cavalier Pepe, <i>Campania</i>	10.25	41.75
Chardonnay, Tormaresca, <i>Puglia</i>	8.75	36.50
Vermentino di Gallura DOCG Cuccione, Mancini, <i>Sardegna</i> 		43.50

FRENCH WHITE

	BOTTLE
Sancerre La Croix du Roy, Lucien Crochet, <i>Vallée de la Loire</i>	48.50
Chablis 1 ^{er} Cru Vau Ligneau, Domaine Hamelin, <i>Bourgogne</i>	59.25

ITALIAN RED

NORTH ITALY	175ML	BOTTLE
Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	7.00	28.00
Barbera d'Asti Lavignone, Pico Maccario, <i>Piemonte</i>		55.25
Cabernet Sauvignon Il Castaldo, Moletto, <i>Veneto</i>	8.00	32.25
Valpolicella Ripasso Acini Ameni, Corte Figaretto, <i>Veneto</i> 	10.25	41.75
Amarone della Valpolicella DOCG, Domini Veneti, <i>Veneto</i>		73.00
Merlot Grave del Friuli, Pighin, <i>Friuli</i>	9.50	37.75
Pinot Nero, Kettmeir, <i>Alto-Adige</i>	14.00	57.75
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i> 		68.50
CENTRAL ITALY		
Montepulciano d'Abruzzo Aires, Fosso Corno, <i>Abruzzo</i> 	10.00	39.00
Chianti Classico DOCG, Molino di Grace, <i>Toscana</i>	10.50	43.50
Chianti Classico DOCG Riserva Ducale, Ruffino, <i>Toscana</i>		59.25
SOUTH ITALY & ISLANDS		
Nero d'Avola La Tradizione, Terre di Vita, <i>Sicilia</i>	7.25	30.25
Primitivo Passorano, Vigne Sammarco, <i>Puglia</i>	8.25	33.00
Syrah Nadir, Tenuta Rapitalá, <i>Sicilia</i>		35.75
Cannonau di Sardegna Riserva, Sella & Mosca, <i>Sardegna</i>		50.50

ROSÉ

	175ML	BOTTLE
Pinot Grigio Rosato, Ornella Bellia, <i>Veneto</i>	8.75	34.75
Château Miraval, Famille Perrin, <i>Côtes de Provence</i>	15.75	64.50

SPUMANTE & CHAMPAGNE

	125ML	BOTTLE
Prosecco Balbinot Le Manzane, Brut, <i>Veneto</i>	9.50	41.75
Prosecco Rosé Le Manzane, Brut, <i>Veneto</i>	10.25	45.00
Ferrari Maximum Blanc de Blancs, NV Brut, <i>Trentino</i>	11.50	58.75
Champagne Testulat, NV Brut, <i>Vallée de la Marne</i>	13.75	66.25
Champagne Testulat Rosé, Brut, <i>Vallée de la Marne</i>	15.50	71.50
Champagne Moët & Chandon, Brut, <i>Épernay</i>		85.50
Champagne Laurent-Perrier Rosé, NV Brut, <i>Tours-sur-Marne</i>		146.00
Champagne Dom Pérignon, 2013 Brut, <i>Épernay</i>		297.75
Champagne Cristal, Louis Roederer 2015 Brut, <i>Reims</i>		378.00
Champagne Veuve Clicquot, Yellow Label NV Brut, <i>Reims</i>	17.50	97.25
Champagne Bollinger, NV Brut, <i>Vallée de la Marne</i>		107.75
Champagne Veuve Clicquot Rosé, NV Brut, <i>Reims</i>	23.50	136.50

HALF BOTTLES

BIANCHI	375ML
Frascati Feudi dei Papi, Cantine Volpetti, <i>Lazio</i>	17.25
Etna Bianco Petralava, Antichi Vinai, <i>Sicilia</i>	27.75
Chablis 1 ^{er} Cru Vau Ligneau, Domaine Hamelin, <i>Bourgogne</i>	35.25
ROSSI	375ML
Valpolicella Classico, Santa Sofia, <i>Veneto</i>	21.50
Etna Rosso Petralava, Antichi Vinai, <i>Sicilia</i>	28.00
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i>	34.50
Amarone Classico della Valpolicella, Santa Sofia, <i>Veneto</i>	47.25



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 25 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.

Wines by the glass also available in a 125ml & 250ml measure.