

SAN CARLO

ST JAMES'S

“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 ALLERGY INFORMATION
FOR SAN CARLO ST JAMES'S

SAN CARLO

ST JAMES'S

Selection of Italian Bread
served with sundried tomato
& black olive tapenade
7.25

**Marinated
Green Olives**
4.50

Bruschetta al Pomodoro
Sicilian Pachino tomatoes, basil,
olive oil, toasted Altamura bread
7.25

ANTIPASTI

To Share

Frittura di Pesce Portofino
deep fried calamari, prawns, scampi
& scallops served with tartare sauce
& garlic chilli mayonnaise
19.95 PP (MINIMUM 2 PEOPLE)

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
18.75 PP (MINIMUM 2 PEOPLE)

Insalata Tricolore
avocado, tomato &
mozzarella di bufala 15.75

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

**Cozze all' Arrabbiata
or Marinière**
fresh mussels in either,
Arrabbiata; a spicy tomato sauce
with chilli & garlic
OR
Marinière; white wine, shallots,
cream & parsley 16.75

**Insalata di Bufala &
Parma Ham**
buffalo mozzarella, parma ham &
beef tomato salad with crostini,
rocket & pesto 17.95

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

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

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

Parmigiana al Forno
a classic Sicilian dish,
baked sliced aubergine
with Grana Padano cheese
& tomato sauce 15.75

Tartare di Tonno
sashimi grade tuna tartare
mixed with olive oil, mustard, lemon
juice, wild rocket &
served with Altamura crostini
18.75

Gamberoni Fritti
tempura king prawns dressed
with a spicy mayonnaise
18.95

Calamari Fritti
deep fried squid with
fresh chilli 16.75

Capesante al Forno
roasted scallops with olive
oil, garlic & chilli topped
with breadcrumbs 20.50

Gamberoni Luciana
king prawns with garlic,
chilli & tomato sauce with
a touch of cream 18.95

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

Carpaccio di Manzo
very thinly sliced raw beef,
served with Cipriani dressing,
rocket & Grana Padano shavings
20.50

ZUPPE

Classic Minestrone
homemade vegetable soup
10.50

Risotto Gamberi & Asparagi
classic risotto with king prawns,
Argentinian prawn, asparagus &
mascarpone 19.95

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

**Mafaldine con Ragù
di Manzo**
short wavy pasta with slow
cooked beef ragù 21.95

Pappardelle all'Anatra
long ribbon egg pasta with
slow cooked duck ragù 21.95

**Spaghetti Gamberoni
Piccanti**
spaghetti with king prawns, spicy
chilli, anchovies, capers, olives,
fresh parsley & San Marzano
tomato 22.95

Penne Arrabbiata
short tubes of pasta in a spicy
tomato sauce with chilli & garlic
17.75

Fettuccine Alfredo
the original recipe for this
fettuccine pasta, imported
from Rome, tossed with butter,
cream & Grana Padano cheese.
A unique experience 19.95
Add truffle for 5.00

PASTA E RISOTTI



Tagliolini Crab
tagliolini pasta with handpicked
crab, tomato, saffron &
a touch of cream 23.95

Spaghetti Carbonara
Pancetta, egg yolk & Grana
Padano cheese 20.95

Tagliatelle Bolognese
classic recipe from Bologna
with a slow cooked beef ragù
20.95

Gnocchi Sorrentina
Classic southern Italian gnocchi
baked with tomato & burrata
cheese 18.75

Ravioli Tino
stuffed with ricotta cheese
& spinach in Aurora sauce
with prawns & rocket 20.95

**Spaghetti alle
Vongole Veraci**
baby clams, San Marzano
tomatoes & garlic 23.95

Risotto San Carlo
risotto with porcini
mushrooms & Parma ham
22.95

Spaghettini Aragosta
our famous spaghetti lobster
from our sister restaurant
Signor Sassi in Knightsbridge
42.95

Ravioli Aragosta
handmade ravioli in rich
tomato & lobster sauce
26.25

**Spaghetti Pomodoro
e Basilico**
very thin spaghetti with
San Marzano tomatoes, garlic
& fresh basil. Slightly spiced
17.75

Linguine Gamberi e Pesto
linguine pasta with Argentinian
red prawns & basil pesto 22.95

Spaghetti al Pesce
shellfish, garlic, Sicilian tomato
& chilli 27.25

Ravioli Tartufo
handmade pecorino & truffle
ravioli in a creamy truffle sauce
27.25



PESCE

*For the best selection of fresh fish & shellfish
in the city sourced from our shores & beyond*



Rombo Limone & Capperi
pan-fried turbot with lemon, butter
& caper sauce 39.95

Salmone alla Griglia
fresh grilled salmon served
with prawns & pink peppercorn
dill sauce 27.25

Lemon Sole Carlo
grilled & served in a white
wine & mushroom sauce
28.25

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

Halibut
grilled & served with
lobster sauce 34.50

Spigola alla Griglia o al Sale
grilled whole sea bass
OR baked in Trapani salt
32.95/35.25

Coda di Rospo “Aurora”
fresh monkfish in garlic,
white wine, cream &
cherry tomato sauce 30.50

San Carlo Special Shellfish
a special mixture of shellfish
in garlic & butter sauce 44.95

Grigliata Mista di Pesce
a selection of five different
types of grilled fish & shellfish
40.95

Dover Sole
whole grilled Dover sole
OR
served with capers
& lemon butter sauce
60.95/62.95

Aragosta
fresh lobster grilled
with garlic butter
OR
in a classic Thermidor sauce
60.75/62.95

CARNE

Pollo Marinato
flattened chicken breast with
caper, butter & lemon sauce
25.25

**Suprema di Pollo
San Carlo**
pan-fried chicken breast with
white wine, mushrooms & cream,
garnished with asparagus
27.25

Saltimbocca alla Romana
sliced veal with ham, cooked
in white wine, butter & sage
30.50

Agnello Toscana
lamb cutlets with red wine
sauce, rosemary and sunblushed
tomato sauce 36.75

Scaloppine al Limone
veal escalope cooked in butter
& lemon
30.50

Filetto al Pepe Verde
9oz fillet steak served with
creamy brandy & green
peppercorn sauce
40.95

Nodino di Vitello
pan-fried veal chop served
with butter & sage 41.95
OR fresh Italian black truffle
42.95

Tournedo Rossini
8oz/227g fillet steak on a
crouton base topped with pâté
& Madeira wine sauce 41.95

**Costata Reale
Milanese**
flattened best cutlet of veal
in breadcrumbs on the bone
41.50



MACELLERIA FROM THE GRILL

Agnello
grilled lamb cutlets marinated
in sundried tomato & thyme
31.50

Sirloin Steak
8oz/227g aged 28 days,
served with béarnaise sauce
31.50

**Filetto di Manzo
& Aragosta**
fillet of beef tagliata & grilled
lobster with our homemade special
butter sauce. (For 2 people)
84.00

Rib-Eye Steak
12oz/340g aged 28 days,
served with béarnaise sauce
34.50

Filetto alla Griglia
28 days hung fillet of beef,
served with béarnaise sauce
39.75

CONTORNI

Side orders

Zucchine Fritte
Fried courgettes
7.25

Piselli e Pancetta
Peas with onions, pancetta
& a touch of cream
7.25

Fagiolini
french beans tossed in
butter & shallots 7.25

Longstem Broccoli
sautéed in chilli & garlic
7.95

Patate Arrosto
sautéed baby new potatoes
with rosemary & onions
7.25

Patate Fritte
french fries 7.25

**Al Tartufo e
Grana Padano**
fries with fresh truffle
& Grana Padano 8.25

Spinaci
fresh baby spinach sautéed
with garlic oil & chill 7.25

**Insalata di Pomodori
Siciliani & Cipolla**
tomato, red onion, oregano
& olive oil
7.25

Rucola e Grana Padano
rocket & Grana Padano salad
7.25

Insalata Mista
mixed baby leaf salad
6.25