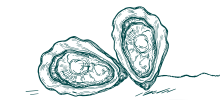




**Arancini
al Tartufo Nero**
Rice balls with black truffle
& Grana Padano cheese
16.75



Ostriche
Fresh rock oysters
4.25 each

ANTIPASTI

Signor Sassi's Special Salad
Mixed salad with chopped
asparagus, avocado, baby
artichokes & mozzarella cheese
15.75

Signor Sassi Antipasto
(FOR TWO)
Start your meal the true Italian way!
Our chef will prepare a large
plate of antipasto representing
the regional tastes of Italy
36.75

Melanzane al Forno
A classic Sicilian dish. Layers of
aubergine, Grana Padano &
tomato baked in the oven
17.75

Mozzarella in Carrozza
Popular in Southern Italy, fried
mozzarella with bread, basil &
tomato sauce
16.25

Cozze & Vongole
Fresh mussels & clams in white
wine, cherry tomato, garlic,
rosemary & parsley
20.95

Carpaccio di Manzo
Very thin sliced raw fillet of
beef with mustard dressing,
Grana Padano cheese & rocket
21.95

Tartare di Manzo
Beef tartare with
mustard dressing
21.95

Calamari Fritti
Deep fried squid
20.95

Tricolore Salad
Avocado, tomato & mozzarella
15.75

Bresaola Della Valtellina
Cured sliced beef with rocket
salad, topped with shavings of
Grana Padano cheese, extra
virgin olive oil & lemon juice
20.95

Avocado Bernardo
Avocado with lobster & prawns,
served with cocktail sauce
23.95

ZUPPE

Minestrone
Homemade vegetable soup
13.50

Cozze all'Arrabbiata
Fresh mussels in a spicy tomato
sauce with chilli & garlic
19.95

Prosciutto & Melone
Parma ham & melon
20.95

Zuppa di Aragosta
Mediterranean lobster soup
22.95

Private Dining.

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

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. An optional service charge of 13.5% will be added to your bill. Cover charge £2.00 per person.



scan to view
allergen & calorie
information

GIFT VOUCHERS

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



“Great food & great service from a true Italian”

PASTA E RISOTTI

Tortellini al Gorgonzola e Asparagi

Stuffed pasta with Gorgonzola in cream, Gorgonzola cheese & asparagus
21.95

Penne Arrabbiata

Short tubes of pasta in a spicy tomato sauce with chilli & garlic
20.95

Ravioli Porcini

Handmade mushroom ravioli with a creamy porcini sauce
23.95

Spaghetti al Pomodoro e Basilico

Thin spaghetti with San Marzano, tomato, garlic & fresh basil. Lightly spiced
20.95

Gnocchi Con Scampi

Scampi with dumplings made of 50/50 potatoes & flour in fresh tomato, brandy, garlic & cream sauce
28.25

Trofie Pesto & Stracciatella

Trofie pasta with pesto, pine nuts & stracciatella cheese
21.95

Rigatoni Romana

Short pasta with Italian bacon, onions, garlic & tomato sauce, served with Grana Padano shavings
22.95

Spaghetti Carbonara

Spaghetti in cream, bacon, egg yolk & Grana Padano cheese
23.95

Ravioli Tino

Stuffed with ricotta cheese & spinach in Aurora sauce, with prawns & rocket salad
25.25

Spaghetti alle Vongole

Classic spaghetti served with fresh baby clams, garlic, chilli & white wine
26.25

Fettuccine Alfredo

The original recipe for this fettuccine pasta, imported from Rome, tossed with butter, cream and Grana Padano cheese. A unique experience.
20.95

Tagliolini Con Granchio

Very thin egg pasta with handpicked Cornish crab, sweet Sicilian cherry tomatoes, saffron & a touch of cream
29.25

Tagliatelle Montecarlo

Pasta ribbons served with diced monkfish, shallots, white wine, chilli, tomato & cream sauce
28.25

Linguine al Pesce

Pasta with shellfish, garlic & tomato sauce
28.25

Risotto all’Aragosta

Lobster risotto
46.25

Paccheri con Ragú Napoletano

Large pasta tubes with classic beef ragú
23.95

CARNE

Pollo Marinato alla Carbonella

Charcoal grilled, marinated breast of chicken in extra virgin olive oil with garlic, crushed black peppercorns, capers & lime juice
22.95

Suprema di Pollo Principessa

Pan-fried chicken breast with white wine, mushrooms & cream sauce, garnished with asparagus
27.25

Pollo Lucullo

Chicken breast in breadcrumbs stuffed with spinach & garlic butter in a light parsley, garlic & cream sauce
26.25

Pollastrino Diavola

Baby chicken, grilled with rosemary, chilli and garlic in a wine sauce
26.25

Abbacchio Ligure

Baked rack of lamb with red wine sauce, breadcrumbs & mixed herbs
34.50

Scaloppine Joselina

Veal cooked in cream, brandy, mustard seeds & chopped mushrooms
29.25

Scaloppine al Limone

Veal cooked in butter & lemon
27.25

Ossobuco

Traditional dish of Lombardia. Veal knuckle, slow cooked & served with saffron risotto
32.50

Cotoletta di Vitello Burro e Salvia OR alla Milanese

Veal cutlet in butter & sage OR flattened in breadcrumbs
44.95

Scaloppa alla Milanese

Veal escalope pan-fried in breadcrumbs
36.75

Saltimbocca alla Romana

Sliced veal with ham, cooked in white wine & sage
29.25

Filetto al Pepe Verde

9oz fillet steak served with creamy brandy & green peppercorn sauce
41.95

Tournedo Rossini

9oz/227g fillet steak, crouton based topped with paté & Madeira wine sauce
46.25

Bistecca alla Griglia

9oz 28 days matured sirloin steak cooked to your liking served with béarnaise sauce
30.75

Wagyu Beef Ribeye 9oz

The meat is heavily marbled which gives it a deep succulent flavour & buttery texture
68.75

BLACK TRUFFLE SPECIALS

Ravioli Tartufo & Pecorino

Handmade ravioli filled with pecorino cheese & black truffle, with a cream & Grana Padano sauce, topped with black truffle
22.95 / 42.95

Risotto con Spugnole Porcini e Tartufo Nero

Risotto with black truffle, morel & porcini mushrooms
42.95

Tagliolini al Tartufo Nero

Fresh homemade tagliolini pasta with black truffle
42.95

FROM THE GRILL

Tagliata di Filetto di Manzo

Sliced prime fillet of beef, with balsamic, brandy flambé & rocket leaves
39.75

Filetto alla Griglia

28 days hung fillet of beef cooked to your liking served with béarnaise sauce
37.75

T-Bone Steak 20oz

(Please allow 25 minutes to cook)
Grilled & served with béarnaise sauce
52.50

CONTORNI

Fagiolini 6.25

French beans tossed in butter & topped with Grana Padano cheese

Zucchine Fritte 7.95

Fried courgette sticks

Spinaci 7.25

Fresh baby spinach sautéed with garlic oil & chilli

Broccoli 7.25

with garlic & chilli

Pisellini 6.25

Peas with onion & bacon

Pomme Purée 7.25

Mashed potato with black truffle 10.50

Patatine Fritte 6.75

French fries

Sautéed Potatoes 6.75/7.50

Plain or with bacon & onion

Funghi Trifolati 6.75

Sautéed mushrooms with white wine & garlic

Rucola Salad 7.95

Rocket & Grana Padano salad

Insalata di Pomodorini Siciliani & Cipolla 7.95

Beef tomato, red onion, oregano & olive oil

Insalata Mista 6.75

Mixed salad

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PESCE

Lemon Sole Carlo

Grilled & served in a white wine & mushroom sauce
28.25

Frittura Di Pesce Portofino

Deep fried calamari, prawns, scampi & scallops served with tartare sauce & spicy mayonnaise
29.25

Gamberoni Diavola

Mediterranean prawns, with fresh chilli, garlic, white wine & olive oil
34.50

Aragosta

Grilled fresh lobster Thermidor or with garlic butter
62.95

Dover Sole

Plain grilled Dover sole
55.50