## SAN CARLO RISTORANTE ITALIANO

# MENU DI PRANZO LUNCH MENU

2 Courses £20.95 / 3 Courses £25.95

AVAILABLE MONDAY TO FRIDAY 12<sup>PM</sup> to 4<sup>PM</sup>

### SAN CARLO



Limoncello Spritz

Limoncello, Prosecco, Soda 10.50

Aperol Spritz
Aperol, Prosecco, Soda 10.50



Enjoy a 175ml glass of Remigio Rosso or Remigio Bianco for only £6 when ordering from the Lunch Menu

### FOR THE TABLE



Selection of Italian Bread served with sundried tomato & black olive tapenade 6.50

Marinated Green Olives 3.95 Arancini fried Sicilian rice balls with truffle & Grana Padano 9.95

### ANTIPASTI

#### Bruschetta Romana

toasted Altamura bread with chopped Sicilian Pachino tomatoes, garlic & olive oil

### Mozzarella in Carrozza

popular in Southern Italy, fried mozzarella in breadcrumbs with a basil & tomato sauce

#### Chicken Caesar Salad

chicken breast salad with Caesar dressing, croutons & Grana Padano cheese

### Calamari Fritti

deep fried squid with fresh chilli & tartare sauce

### Melanzane alla Parmigiana

a classic Sicilian dish, layers of aubergine, Grana Padano & tomato baked in the oven

### Burrata e Pomodoro

burrata from Corato in Puglia served with marinated beef tomato carpaccio & fresh basil

#### Gamberoni Luciana

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



### SECONDI

### Trofie Salsiccia e Fagioli

trofie with fresh sausage & borlotti beans in tomato sauce & pecorino cheese

### Spaghetti Carbonara

pancetta, egg yolk, Grana Padano

#### Pollo Milanese

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

#### Pizza

pick any pizza from the à la carte menu (Pizza Burrata & Pizza Tartufo supplement £3)

### Rump Steak & Fries

flattened 6oz rump steak served with fries and a choice of garlic butter or peppercorn sauce (supplement £3)

### Rigatoni alla Norma

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

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

### Branzino & Spinaci pan-fried fillet of seabass with garlic & chilli spinach

### CONTORNI

### Zucchine Fritte fried courgette sticks 6.50

### Piselli con Pancetta peas with onions, pancetta & a touch of cream 5.95

### Patate Fritte

french fries 5.25

with fresh truffle & Grana Padano 7.25

### Patate Arrosto

sautéed potatoes 5.25

with bacon, onion & rosemary 6.25

### Tenderstem Broccoli with garlic & chilli 6.75

### Insalata Mista mixed salad 5.50

### Insalata di Avocado

avocado with beef tomatoes & red onion in a pomegranate dressing 6.25

### Mashed Potato

creamy mashed potatoes 6.25

creamy mashed potatoes with black truffle 7.25

### Insalata di Pomodori Siciliani e Cipolla

tomato, red onion, oregano & olive oil 6.50

### Rucola e Grana Padano

rocket & Grana Padano salad 5.95

#### Spinaci

fresh baby spinach sautéed with garlic oil & chilli 6.25

### Fagiolini

french beans with shallots & butter 5.95

### D O L C I

### Frangipane alla Pesca

peach & almond cake with a scoop of vanilla ice cream

### Tiramisu traditional tiramisu

### Cheesecake classic baked vanilla cheesecake

Selection of Ice creams & Sorbet



## SAN CARLO

### "Great food & great service from a true Italian"

#### 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 12.5% will be added to your bill.



SCAN FOR ALLERGEN & CALORIE INFORMATION