

San CARLO bottega

CHAMPAGNE BAR | RISTORANTE | CAFFÈ | CICHETTI

MARINATED GREEN OLIVES (269 kcal) 4.25



PANE & BRUSCHETTA

SELECTION OF ITALIAN BREAD served with sundried tomato & black olive tapenade (562 kcal) 6.25

GARLIC BREAD (548 kcal) 6.25

GARLIC BREAD with tomato & basil (577 kcal) 6.50

GARLIC BREAD with cheese (740 kcal) 7.50

BRUSCHETTA with Sicilian Pachino tomatoes, garlic & basil (338 kcal) 7.25

STUZZICHINI

BURRATA from Corato in Puglia with Parma ham & marinated black truffle (483 kcal) 14.75
OR marinated beef tomato carpaccio & fresh basil (599 kcal) 12.50

PROSCIUTTO SAN DANIELE & GNOCCHI FRITTO
prosciutto with fried dough sticks (424 kcal) 11.25

FRITTI TRADITIONAL FRIED ITALIAN STREET FOOD

BABY MOZZARELLA fried cheese balls (609 kcal) 8.25

GROCCHÈ NAPOLETANO potato croquette with speck (smoked Italian ham) & Grana Padano fondue (922 kcal) 9.50

SICILIAN ARANCINI rice balls filled with beef ragù (1215 kcal) 9.50

GAMBERONI FRITTI tempura prawns dressed with a spicy mayonnaise (820 kcal) 10.95

PANZEROTTO PUGLIESE fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (699 kcal) 9.50

CALAMARI FRITTI classic fried squid (658 kcal) 11.50

PIATTI DA DIVIDERE

SHARING PLATE

FRITTO PORTOFINO deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (For 2 people) (706 kcal) 11.75pp

DISHES OF THE SEASON

PANUOZZO ('NDUJA OR BEEF CHEEK)
pizza dough filled with 'Nduja & burrata OR
slow cooked beef cheek & scamorza cheese
465 kcal 10.95

HERITAGE TOMATO SALAD marinated
heritage tomatoes with goat cheese,
black olives & basil 684 kcal 10.95

POLENTA FRITTA & CRAB fried polenta
with fresh crab 443 kcal 12.95

TAGLIOLINI CRAB tagliolini pasta with
handpicked crab, tomato, saffron & a
touch of cream 737 kcal 18.95

COSTINE DI MAIALE ORIENTALE barbecue pork
ribs in our special San Carlo sauce 880 kcal 16.95

TORTELLINI SALSICCIA veal tortellini with fresh
sausage, cream & black truffle 1392 kcal 15.25

PACCHERI PORK RIBS RAGU large tube pasta served
with slow cooked pork ribs, tomato & chilli
891 kcal 15.75

RISOTTO PORCINI & TARTUFO risotto with wild Italian
porcini mushrooms, mantecato in a Pecorino wheel
served with Italian black truffle 434 kcal 16.95

CARTELLATE ZUCCA E TARTUFO
handmade pasta parcel filled with pumpkin,
pecorino, sage, butter & fresh truffle
781 kcal 14.75

POLLO MARSALA chicken breast with porcini
mushrooms & Marsala wine 1351 kcal 16.75

GAMBERI PERNOD red prawns with leccino
olives, tomato & Pernod 737 kcal 15.95

CACIUCCO traditional shellfish stew
topped with pizza dough 750 kcal 17.25

Cicchetti (pronounced chi - ket - tee) are medium dishes, typically served in cicchetti bars in Venice.

You can make a meal of them by ordering several plates which can be shared between friends. San Carlo Bottega brings influences from all around Italy. All our dishes are small plates to be shared so that you can enjoy the variety of flavours from this region.

CARPACCIO, TARTARE & INSALATA

CARPACCIO DI MANZO beef carpaccio with Grana
Padano & rocket (260 kcal) 11.95

INSALATA DI AVOCADO avocado, vine tomato, red onion,
in balsamic & pomegranate dressing (301 kcal) 9.50

INSALATA DI CESARE smoked chicken breast salad with
Caesar dressing & Sardinian pane carasau (895 kcal) 9.95

DUCK SALAD with rocket, apples, pancetta
& balsamic vinegar (405 kcal) 11.50

INSALATA CAPRESE mozzarella, avocado, tomato & basil
(424 kcal) 10.50

TARTARE DI TONNO sashimi grade tuna tartare mixed with
olive oil, French mustard, lemon juice, balsamic vinegar
& wild rocket (prepared at your table) (91 kcal) 14.50

PIZZA

ALL OUR DOUGH IS FRESHLY MADE ON THE PREMISES

MARGHERITA the classic pizza of Naples with tomato,
fior di latte & basil (609 kcal) 9.75

VEGETARIANA with fior di latte, pepper, aubergine
& courgette (702 kcal) 9.95

CALABRESE with 'nduja Calabrian soft spicy sausage,
tomato & fior di latte (829 kcal) 10.75

POLLO PARMIGIANA with smoked chicken, fior di latte,
Grana Padano & fresh basil (827 kcal) 10.75

PROSCIUTTO E FUNGHI with fior di latte, porcini
mushrooms, Italian ham & tomato (1010 kcal) 10.75

BASILICATA with spicy sausage, chilli, tomato
& fior di latte (801 kcal) 10.75

PUGLIESE tomato, burrata, Parma ham, rocket
& black truffle (849 kcal) 11.25

GALZONE folded pizza with tomato,
fior di latte & ham (1093 kcal) 10.25

PASTA E FORNO

RISOTTO GAMBERI & ASPARAGI classic risotto with king prawns,
Argentinian prawn & asparagus in a mascarpone cream (642 kcal) 14.95

MAFALDINE CON RAGU DI MANZO short wavy pasta
with slow cooked beef ragù (632 kcal) 14.75

PAPPARDELLE ALL'ANATRA long ribbon fresh egg pasta
with slow cooked duck ragù (648 kcal) 14.75

BAKED NORMA the most popular pasta dish in
Southern Italy, with aubergine, tomato, basil &
garlic, topped with ricotta salata (450 kcal) 12.50

SPAGHETTI CARBONARA egg yolk & pancetta (1177 kcal) 12.50

TAGLIATELLE BOLOGNESE the oldest recipe of Nonna Maria
from Bologna. Our sauce is slow cooked over 6 hours (703 kcal) 13.50

GNOCCHI SORRENTINA classic southern Italian gnocchi
baked with tomato & burrata cheese (734 kcal) 14.75

RAVIOLI TARTUFO & PECORINO truffle & pecorino ravioli
(934 kcal) 15.75

GNOCCHI GORGONZOLA in a baked Grana Padano basket
(1414 kcal) 11.75

SPAGHETTINI FRUTTI DI MARE spaghetti with prawns,
mussels, garlic, chilli & tomato (711 kcal) 14.50

RAVIOLI ARAGOSTA lobster ravioli with lobster bisque
& prawns (691 kcal) 15.75

MELANZANE PARMIGIANA a classic Sicilian dish. Layers of
aubergine, Grana Padano & tomato baked in the oven
(653 kcal) 10.95

LASAGNE AL FORNO layers of pasta with slow
cooked beef ragù (744 kcal) 10.95

TAGLIOLINI ALL' ARAGOSTA tagliolini with lobster
& cherry tomato (689 kcal) 20.95

CARNE

AGNELLO grilled lamb cutlets marinated in sundried
tomato & thyme (797 kcal) 20.95

BEEF CHEEK slow cooked beef cheek served with a parsley,
caper & garlic gremolata (861 kcal) 17.75

POLLO LIMONE E CAPPERI boneless chicken cooked in a
lemon & capers sauce (562 kcal) 16.75

FILETTO AL PEPE 6oz/170g fillet steak with a brandy
green peppercorn sauce (696 kcal) 22.95

VITELLO MILANESE pan-fried veal in breadcrumbs (689 kcal) 16.75

FILETTO AL TARTUFO 6oz/170g fillet steak served with a creamy black
truffle sauce, topped with shavings of fresh truffle (774 kcal) 22.95

GRILLED RIB-EYE served with parsley & chilli dressing (776 kcal) 20.50

POLLO MILANESE flattened chicken breast, pan-fried in breadcrumbs,
served with rocket & Pachino tomatoes (976 kcal) 14.50

GRIGLIATA MISTA DI CARNE mixed grill with Italian homemade
sausage, lamb cutlets & rib-eye steak (1190 kcal) 22.95

PESCE

CODA DI ROSPO AL PISTACCHIO fresh monkfish wrapped in
Parma ham, with pesto, fennel, asparagus & pistachio (962 kcal) 16.95

LEMON SOLE pan-fried lemon sole with capers & brown shrimp
(991 kcal) 18.75

SPIEDINO DI PESCE fish skewer with Argentinian red
prawns, monkfish, scallops & cherry tomatoes (449 kcal) 17.75

CAPESANTE AL FORNO king scallops gratin with garlic,
olive oil & topped with breadcrumbs (508 kcal) 17.75

HALIBUT with samphire, cherry tomato & chilli (599 kcal) 16.50

BRANZINO AL SALE fillet of sea bass baked in
black salt with herb & olive oil salmoriglio (458 kcal) 16.75

VEGETALI

PISELLINI baby peas with
onions & bacon (586 kcal) 5.50

SPINACI fresh baby spinach
sautéed with garlic oil
& chilli (429 kcal) 6.25

ZUCCHINE FRITTE
fried courgette sticks (412 kcal) 5.75

PATATINE FRITTE French fries
(424 kcal) 4.95

PATATINE FRITTE AL TARTUFO
fries with fresh truffle & Grana
Padano (719 kcal) 6.95

PATATE ARROSTO roasted potato
with onions & rosemary
(131 kcal) 4.95

TENDERSTEM BROCCOLI
with garlic & chilli (240 kcal)
5.95

INSALATA MISTA
mixed salad (94 kcal) 5.50

RUCOLA & GRANA PADANO
rocket & Grana Padano
salad (161 kcal) 5.75

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 12.5% service charge will be added to your bill.



SCAN FOR ALLERGEN &
CALORIE INFORMATION

EXCLUSIVE ANERI WINES
SPECIALLY SELECTED FOR SAN CARLO

	175ml	bottle
PINOT GRIGIO SAN CARLO, Aneri , <i>Veneto</i> 		51.50
PINOT NERO SAN CARLO, Aneri , <i>Veneto</i> 		51.50
PROSECCO ANERI BRUT SAN CARLO, Aneri , <i>Veneto</i>		57.75

BIANCHI

	175ml	bottle
REMIGIO BIANCO, Fratelli Dogliani , <i>Piemonte</i>	8.75	33.50
PINOT GRIGIO TERA ALTA, Roeno , <i>Trentino</i>	9.75	40.00
SAUVIGNON BLANC CASTEL FIRMIAN, Mezzacorona , <i>Trentino</i>	10.25	42.00
GAVI DEL COMUNE DI GAVI DOCG GRANÉE, Beni di Batasiolo , <i>Piemonte</i> 	14.50	60.00

CENTRAL

	175ml	bottle
TREBBIANO D` ABRUZZO, Campiello , <i>Abruzzo</i>		35.25
VERDICCHIO CLASSICO, Colonnara , <i>Marche</i>	9.50	39.50
VERNACCIA DI SAN GIMIGNANO DOCG, Fattorie Melini , <i>Toscana</i>		50.50
CONTE DELLA VIPERA, Antinori , <i>Umbria</i>		71.50

SOUTH & THE ISLANDS

	175ml	bottle
GRECANICO LA TRADIZIONE, Terre di Vita , <i>Sicilia</i>	9.00	36.25
GRILLO, Feudo Arancio , <i>Sicilia</i>		46.25
CHARDONNAY, Tormaresca , <i>Puglia</i>	11.25	47.00
GRECO DI TUFO DOCG NESTOR, Tenuta Cavalier Pepe , <i>Campania</i> 		48.50
FALANGHINA LILA, Tenuta Cavalier Pepe , <i>Campania</i>	12.50	53.50
FIANO BIANCA TERRA, Vespa , <i>Puglia</i> 		56.75
VERMENTINO DI GALLURA DOCG CUCAIONE, Mancini , <i>Sardegna</i> 		57.75
CHARDONNAY HUGUES DE LA GATINAIS, Rapitalá , <i>Sicilia</i>	20.50	84.50

ROSÉ

	175ml	bottle
PINOT GRIGIO ROSÉ, Santa Sofia , <i>Veneto</i>	10.25	41.50
CHÂTEAU MIRAVAL, Famille Perrin , <i>Côtes de Provence</i> 	15.75	64.25
MINUTY PRESTIGE, <i>Côtes de Provence</i>	16.00	66.50

 *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.

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

ROSSI

NORTH

	175ml	bottle
REMIGIO ROSSO, Fratelli Dogliani , <i>Piemonte</i>	8.75	33.50
CABERNET SAUVIGNON IL CASTALDO, Moletto , <i>Veneto</i>	9.25	37.75
MERLOT GRAVE DEL FRIULI, Pighin , <i>Friuli</i>	12.00	51.00
VALPOLICELLA RIPASSO AGINI AMENI, Corte Figaretto , <i>Veneto</i> 	12.75	53.50
BARBERA D` ASTI LAVIGNONE, Pico Maccario , <i>Piemonte</i>		60.50
PINOT NERO, Kettmeir , <i>Alto-Adige</i>	15.75	65.00
NEBBIOLO LANGHE, Beni di Batasiolo , <i>Piemonte</i>		69.25
BAROLO DOCG, Beni di Batasiolo , <i>Piemonte</i> 		82.25
AMARONE DELLA VALPOLICELLA DOCG, Domini Veneti , <i>Veneto</i>		82.75

CENTRAL

	175ml	bottle
MONTEPULCIANO D'ABRUZZO AIRES, Fosso Corno , <i>Abruzzo</i> 	10.75	45.25
CESANESE RUBILLO, Principe Pallavicini , <i>Lazio</i>		50.50
CHIANTI CLASSICO DOCG, Molino di Grace , <i>Toscana</i>	14.50	58.75
MALBEC VIE CAVE, Fattoria Aldobrandesca , <i>Toscana</i>	17.75	74.50

SOUTH & THE ISLANDS

	175ml	bottle
NERO D'AVOLA LA TRADIZIONE, Terre di Vita , <i>Sicilia</i>		36.25
PRIMITIVO PASSORANO, Vigne Sammarco , <i>Puglia</i>	9.75	40.00
NEGROAMARO, Coppi , <i>Puglia</i>		48.75
SYRAH NADIR, Tenuta Rapitalá , <i>Sicilia</i>		50.50
PRIMITIVO DI MANDURIA IL ROSSO, Vespa , <i>Puglia</i>		61.00

HALF BOTTLES

WHITE

VERMENTINO DI GALLURA DOCG CUCAIONE, Mancini , <i>Sardegna</i>	31.75
POUILLY-FUMÉ DOMAINE DE BEL AIR, Mauroy Gauliez , <i>Vallée de la Loire</i>	36.25
ETNA BIANCO PETRALAVA, Antichi Vinai , <i>Sicilia</i>	38.75
CHABLIS IER CRU VAU LIGNEAU, Domaine Hamelin , <i>Bourgogne</i>	41.25

RED

VALPOLICELLA CLASSICO, Santa Sofia , <i>Veneto</i>	24.50
ETNA ROSSO PETRALAVA, Antichi Vinai , <i>Sicilia</i>	38.75
BAROLO DOCG, Beni di Batasiolo , <i>Piemonte</i>	42.00
AMARONE DELLA VALPOLICELLA DOCG, Santa Sofia , <i>Veneto</i>	59.25

SPUMANTE
& CHAMPAGNE

	125ml	bottle
PROSECCO BALBINOT LE MANZANE, Brut , <i>Veneto</i>	10.75	45.50
PROSECCO DOCG DIRUPO, Brut , <i>Veneto</i>		49.00
PROSECCO ROSÉ LE MANZANE, Brut , <i>Veneto</i>	11.50	49.00
FERRARI MAXIMUM BLANC DE BLANCS, NV Brut , <i>Trentino</i>	12.50	63.00
CHAMPAGNE TESTULAT, NV Brut , <i>Vallée de la Marne</i>	16.00	74.75
CHAMPAGNE TESTULAT ROSÉ, NV Brut , <i>Vallée de la Marne</i>	17.75	80.50
CHAMPAGNE LAURENT-PERRIER ROSÉ, NV Brut , <i>Tours-sur-Marne</i>		168.75
CHAMPAGNE DOM PÉRIGNON, Brut , <i>Épernay</i>		380.25
CHAMPAGNE CRISTAL, Louis Roederer Brut , <i>Reims</i>		471.25
CHAMPAGNE VEUVE CLICQUOT, Yellow Label NV Brut , <i>Reims</i>	20.25	109.50
CHAMPAGNE VEUVE CLICQUOT ROSÉ, NV Brut , <i>Reims</i>	24.75	153.25

SOFT DRINKS & JUICES

COKE / DIET COKE / COKE ZERO	4.25
FRUIT JUICES Orange, Apple, Cranberry, Pineapple,	4.50
LONDON ESSENCE MIXERS Indian Tonic, Blood Orange & Elderflower Tonic, Crafted Lemonade, Delicate Ginger Ale, Spiced Ginger Beer, Soda	4.25
LONDON ESSENCE SODAS Pink Grapefruit Raspberry & Rose White Peach & Jasmine Crisp Apple	4.25
SAN PELLEGRINO Limonata Aranciata	4.00
STILL / SPARKLING WATER	bt 750ml 5.50

BOTTLED BEER & CIDER

PERONI NASTRO AZZURO	330ml	6.25
MORETTI	330ml	6.25
MASTRI BIRRAI UMBRI, Italian Blond Ale	330ml	7.00
MASTRI BIRRAI UMBRI, Italian Pale Ale	330ml	7.00
ANGIOLETTI CIDER	500ml	7.00
MENABREA	330ml	7.00
PERONI 0.0% (Non-Alc)	330ml	5.75

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