



CICCHETTI

BAR | RISTORANTE ITALIANO

DISHES OF THE SEASON

Heritage Tomato Salad *marinated heritage tomatoes with goats cheese, black olives & basil* 10.95

Costine di Maiale Orientale *barbecue pork ribs in our special San Carlo sauce* 16.95

Tortellini Salsiccia *veal tortellini with fresh sausage, cream & black truffle* 15.25

Paccheri Pork Ribs Ragu *large tube pasta served with slow cooked pork ribs, tomato & chilli* 15.75

Risotto Porcini & Tartufo *risotto with wild Italian porcini mushrooms, mantecato in a Pecorino wheel served with Italian black truffle* 16.95

Cartellate Zucca e Tartufo *handmade pasta parcel filled with pumpkin, pecorino, sage, butter & fresh truffle* 14.75

Pollo Marsala *chicken breast with porcini mushrooms & Marsala wine* 16.75

Gamberi Pernod *red prawns with leccino olives, tomato & Pernod* 15.95

Panuozzo ('Nduja or Beef Cheek) *pizza dough filled with 'Nduja & Burrata OR slow cooked beef cheek & scamorza cheese* 10.95



PANE & BRUSCHETTA

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

Garlic Bread 6.25

Garlic Bread *with tomato & basil* 6.50

Garlic Bread *with cheese* 7.50

Bruschetta *with Sicilian Pachino tomatoes, garlic & basil* 7.25

STUZZICHINI

Burrata *from Corato in Puglia with Parma ham & marinated black truffle* 14.75
OR *marinated beef tomato carpaccio & fresh basil* 12.50

Prosciutto di Parma & Gnocco Fritto *platter of Parma ham & fried dough stick* 13.50

FRITTI *(traditional fried street food)*

Baby Mozzarella *fried cheese balls* 8.25

Sicilian Arancini *rice balls filled with beef ragù* 9.50

Gamberoni Fritti *tempura prawns dressed with a spicy mayonnaise* 10.95

Panzerotto Pugliese *fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil* 9.50

Calamari Fritti *classic fried squid* 11.50

PIATTI DA DIVIDERE

Sharing Plate

Fritto Portofino *deep fried prawns, scallops & calamari with garlic aioli & spicy mayo (for 2 people minimum)* 11.75 pp



CARPACCIO, TARTARE & INSALATA *(salad)*

Carpaccio di Manzo *beef carpaccio with Grana Padano & rocket* 11.95

Insalata di Avocado *avocado, beef tomato, red onion in a balsamic & pomegranate dressing* 9.50

Insalata di Cesare *smoked chicken breast salad with caesar dressing, croutons & Grana Padano cheese* 9.95

Duck Salad *with rocket, apples, pancetta & balsamic vinegar* 11.50

Insalata Caprese *mozzarella, avocado, tomato & basil* 10.50

Tartare di Tonno *sashimi grade tuna tartare mixed with olive oil, French mustard, lemon juice, & wild rocket (prepared at your table)* 14.50

AWARD WINNING CICCHETTI

Cicchetti (pronounced **chi - KET - tee**) are medium size 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. As dishes are freshly prepared they will be served as soon as they are ready.

To experience our Cicchetti menu we suggest 4 - 5 dishes between 2 people.

PASTA & AL FORNO

Risotto Gamberi & Asparagi *classic risotto with king prawns, Argentinian prawn & asparagus in a mascarpone cream* 14.95

Baked Norma *the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata* 12.50

Spaghetti Carbonara *with egg yolk & pancetta* 12.50

Tagliatelle Bolognese *the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours* 13.50

Gnocchi Sorrentina *classic southern Italian gnocchi baked with tomato & burrata cheese* 14.75

Ravioli Tartufo & Pecorino *truffle & pecorino ravioli* 15.75

Gnocchi Gorgonzola *in a baked Grana Padano basket* 11.75

Spaghettoni Frutti di Mare *spaghettoni with prawns, mussels, garlic, chilli & tomato* 14.50

Ravioli Aragosta *lobster ravioli with lobster bisque & prawns* 15.75

Melanzane Parmigiana *a classic Sicilian dish. Layers of aubergine, Grana Padano & tomato baked in the oven* 10.95

Lasagne al Forno *layers of pasta with slow cooked beef ragù* 10.95

Tagliolini all'Aragosta *with lobster & cherry tomato* 20.95

PIZZA *(all our dough is freshly made on the premises)*

Margherita *the classic pizza of Naples with tomato, fior di latte & basil* 9.75

Vegetariana *fior di latte, pepper, aubergine & courgette* 9.95

Calabrese *with 'nduja (Calabrian soft spicy sausage), tomato & fior di latte* 10.75

Pollo Parmigiana *with smoked chicken, fior di latte, Grana Padano & fresh basil* 10.75

Prosciutto & Funghi *with fior di latte, porcini mushrooms, Italian ham & tomato* 10.75

Basilicata *with spicy sausage, chilli, tomato & fior di latte* 10.75

Calzone *folded pizza with tomato, fior di latte & ham* 10.25

Pugliese *tomato, burrata, Parma ham, rocket & black truffle* 11.25

MANCHESTER, KING STREET WEST

“Great food & great service from a true Italian”

CARNE *(meat)*

Pollo Limone e Capperi *boneless chicken, cooked in a lemon & caper sauce* 16.75

Agnello *grilled lamb cutlets marinated in sundried tomato & thyme* 20.95

Filetto al Pepe *6oz/170g fillet steak with a brandy & green peppercorn sauce* 22.95

Filetto al Tartufo *6oz/170g fillet steak served with a creamy black truffle sauce, topped with shavings of fresh truffle* 22.95

Grilled Rib-Eye *served with parsley & chilli dressing* 20.50

Pollo Milanese *flattened chicken breast, pan-fried in breadcrumbs, served with rocket & Pachino tomatoes* 14.50

Grigliata Mista di Carne *mixed grill with Italian homemade sausage, lamb cutlet & rib-eye steak* 22.95

PESCE *(fish)*

Coda di Rospo al Pistacchio *fresh monkfish wrapped in Parma ham, with pesto, fennel, asparagus & pistachio* 16.95

Lemon Sole *pan-fried lemon sole with capers & brown shrimp* 18.75

Halibut *with samphire, cherry tomato & chilli* 16.50

Branzino al Sale *fillet of sea bass baked in black salt with herb & olive oil salmoriglio* 16.75

VEGETALI *(vegetables)*

Pisellini *baby peas with onions & bacon* 5.50

Zucchine Fritte *fried courgette sticks* 5.75

Patatine Fritte *fries* 4.95

Patatine Fritte al Tartufo *fries with fresh truffle & Grana Padano* 6.95

Patate Arrosto *roasted potato with onions & rosemary* 4.95

Spinaci *fresh baby spinach sautéed with garlic oil & chilli* 6.25

Tenderstem Broccoli *with garlic & chilli* 5.95

Insalata Mista *mixed salad* 5.50

Rucola & Grana Padano *rocket & Grana Padano salad* 5.75

GIFT VOUCHERS

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



A discretionary 12.5% service charge will be added to your bill.
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.



Scan for allergen & calorie information
Cicchetti Manchester

EXCLUSIVE ANERI WINES SPECIALLY SELECTED FOR SAN CARLO		
		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

NORTH

	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

HALF BOTTLES

WHITE

Vermentino di Gallura DOCG Cucaione, Mancini, <i>Sardegna</i>	31.75
Pouilly-Fumê 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 1er 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

 *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.

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 Acini 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

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

BOTTLED BEER & CIDER

Peroni Nastro Azzurro	330 ml	6.25	Mastri Birrai Umbri,		
Moretti	330 ml	6.25	Italian Blonde Ale	300 ml	7.00
Menabrea	330 ml	7.00	Mastri Birrai Umbri,		
Angioletti Cider	500 ml	7.00	Italian Pale Ale	300 ml	7.00
Peroni 0.0% (Non-Alc)	330 ml	5.75			

SOFT DRINKS & JUICE

Coke / Diet Coke / Coke Zero	4.25	London Essence Sodas	4.25
		<i>Pink Grapefruit</i>	
		<i>Raspberry & Rose</i>	
		<i>White Peach & Jasmine</i>	
		<i>Crisp Apple</i>	
		Fruit Juices	4.50
		<i>Orange, Apple, Cranberry, Pineapple</i>	
San Pellegrino	4.00	Still / Sparkling Water	5.50
<i>Limonata, Aranciata</i>			

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