

SAN CARLO

MENU

SAN CARLO

Carlo has always put ingredients
at the centre of his restaurants.

We go to great lengths to source
the best produce available.

Italian food is simple because the quality
of ingredients speak for themselves.

We hope you enjoy.

San Carlo 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



WINE BY THE GLASS

SPUMANTE & CHAMPAGNE	125ML
Prosecco Balbinot Le Manzane, Brut, <i>Veneto</i>	10.75
Prosecco Rosé Le Manzane, Brut, <i>Veneto</i>	11.50
Ferrari Maximum Blanc de Blancs, NV Brut, <i>Trentino</i>	12.50
Champagne Testulat, NV Brut, <i>Vallée de la Marne</i>	16.00
Champagne Testulat Rosé, NV Brut, <i>Vallée de la Marne</i>	17.75
Champagne Veuve Clicquot, Yellow Label NV Brut, <i>Reims</i>	20.25
Champagne Veuve Clicquot Rosé, NV Brut, <i>Reims</i>	24.75

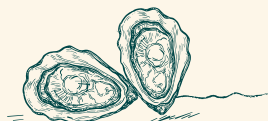
BIANCHI	175ML
Remigio Bianco, Fratelli Dogliani, <i>Piemonte</i>	8.75
Grecanico La Tradizione, Terre di Vita, <i>Sicilia</i>	9.00
Pinot Grigio Tera Alta, Roeno, <i>Trentino</i>	9.75
Sauvignon Blanc Castel Firmian, Mezzacorona, <i>Trentino</i>	10.25
Chardonnay, Tormaresca, <i>Puglia</i>	11.25
Falanghina Cavalier Pepe, Tenuta Cavalier Pepe, <i>Campania</i>	12.50
Vermentino DOCG Cucaione, Mancini, <i>Sardegna</i>	14.00
Gavi DOCG Granée, Beni di Batasiolo, <i>Piemonte</i>	14.50
Chardonnay Hugues de la Gatinais, Rapitalá, <i>Sicilia</i>	20.50

ROSÉ	175ML
Pinot Grigio Rosé, Santa Sofia, <i>Veneto</i>	10.25
Calafuria, Tormaresca, <i>Puglia</i>	12.50
Château Miraval, Famille Perrin, <i>Côtes de Provence</i>	15.75
Minuty Prestige Rosé, <i>Côtes de Provence</i>	16.00

ROSSI	175ML
Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	8.75
Cabernet Sauvignon Il Castaldo, Moletto, <i>Veneto</i>	9.25
Primitivo Passorano, Vigne Sammarco, <i>Puglia</i>	9.75
Montepulciano d'Abruzzo Aires, Fosso Corno, <i>Abruzzo</i>	10.75
Merlot Grave del Friuli, Pighin, <i>Friuli</i>	12.00
Valpolicella Ripasso Acini Ameni, Corte Figaretto, <i>Veneto</i>	12.75
Chianti Classico DOCG, Molino di Grace, <i>Toscana</i>	14.50
Pinot Nero, Kettmeir, <i>Alto-Adige</i>	15.75
Malbec Vie Cave, Fattoria Aldobrandesca, <i>Toscana</i>	17.75

**Marinated
Green Olives**
3.95

Focaccia al Tartufo
focaccia with fior di latte & truffle
12.50



Ostriche
Colchester rock oysters
served with shallots in
red wine vinegar & tabasco
SIX- 18.95 NINE - 28.25



Arancini
fried Sicilian rice balls with
truffle & Grana Padano
9.95

BRUSCHETTE E PANE

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

Focaccia
sea salt, olive oil & rosemary
flatbread 6.50

Garlic Bread
with Garlic & Sea Salt 6.50
with Tomato 7.50
with Cheese 8.50
with Tomato & Cheese 8.95

Bruschetta Romana
toasted Altamura bread with
chopped Sicilian Pachino tomatoes,
garlic & olive oil 7.50

ANTIPASTI

Zuppa di Pollo
chicken & cauliflower soup
10.50

Minestrone
classic Italian vegetable soup
9.50

**Cozze all' Arrabbiata
OR Marinière**
fresh mussels in either,
Arrabbiata; a spicy tomato sauce
with chilli & garlic OR
Marinière; white wine, shallots,
cream & parsley 10.50

Gamberoni Fritti
tempura king prawns dressed
with a spicy mayonnaise 12.75

Chicken Liver Pâté
chicken liver pâté with brandy, served
with sourdough & a Chianti dressing
12.50

Chicken Caesar Salad
chicken breast salad with caesar
dressing, croutons & Grana
Padano cheese
ST 10.95 MC 15.95

Carpaccio di Manzo
thinly sliced raw fillet of beef with
mustard & mayo dressing, Grana
Padano cheese & rocket 15.25

Tartare di Tonno
fresh tuna tartare mixed with olive oil,
mustard, lemon juice, wild rocket &
served with Altamura crostini 16.75

Tartare di Manzo
beef tartare with mustard
dressing 18.75

To Share

Frittura di Pesce Portofino
deep fried calamari, prawns,
scampi & scallops served with
tartare sauce & chilli mayonnaise
18.75 per person (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
16.75 per person (MINIMUM 2 PEOPLE)

Insalata Tricolore
avocado, beef tomato & mozzarella
di bufala ST 9.50 MC 14.95

Gamberoni alla Diavola
king prawns sautéed with garlic,
fresh chilli, white wine & toasted
Altamura bread 14.95

Cocktail di Gamberetti
tender Norwegian prawns,
crispy romaine lettuce with
Marie Rose sauce, garnished
with a prawn crevette 14.75

Gamberoni Luciana
king prawns with garlic, chilli,
tomato, a touch of cream &
toasted Altamura bread 14.95

Avocado Bernardo
avocado with prawns,
scampi & lobster served with
Marie Rose sauce 15.75

Funghi Piemontese
mixed mushrooms in garlic &
parsley butter in a filo pastry
basket 9.50

Melanzane alla Parmigiana
a classic Sicilian dish, layers of
aubergine, Grana Padano & tomato
baked in the oven
ST 9.95 MC 14.95

Mozzarella in Carrozza
popular in Southern Italy, fried
mozzarella in breadcrumbs with
a basil & tomato sauce 11.50

Calamari Fritti
deep fried squid with fresh
chilli & tartare sauce 11.95

Costine di Maiale Orientale
barbecue pork ribs in our special
San Carlo sauce 11.95

Burrata e Pomodoro
burrata from Corato in Puglia
served with marinated beef tomato
carpaccio & fresh basil 14.25

Salmone Affumicato
smoked salmon with shallots, Sicilian
capers, lemon & Altamura bread 14.95

Heritage Tomato Salad
marinated Heritage tomatoes with goats
cheese, black olives & basil 15.95

Capesante al Forno
roasted scallops with olive oil,
garlic & chilli topped with
breadcrumbs 17.75

PASTA E RISOTTO

Gluten free pasta is available upon request

Penne Arrabbiata

short tubes of pasta in a spicy tomato sauce with chilli & garlic
ST 9.50 MC 15.00

Spaghetti Carbonara

pancetta, egg yolk, Grana Padano cheese & cream ST 10.95 MC 17.95

Spaghetti Puttanesca

olives & capers in a rich tomato sauce
ST 10.50 MC 16.25

Tagliatelle Bolognese

original Bologna recipe with slow cooked beef ragú
ST 10.95 MC 18.75

Tagliolini Crab

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

Trofie Salsiccia e Fagioli

Trofie with fresh sausage and borlotti beans in tomato sauce & pecorino cheese 18.75

Cartellate Zucca e Tartufo

handmade pasta parcels filled with pumpkin, pecorino, sage, butter & fresh truffle 19.75

Zitoni Toscanini

long pasta tubes, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & pecorino cheese 19.25

Rigatoni alla Norma

the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata
ST 10.95 MC 17.25

Pipette Piccanti

short pasta with spicy tomato, cream & a touch of vodka
17.95

Tortellini Panna e Prosciutto

fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & Grana Padano cheese 16.95

Penne Pollo e Gamberetti

penne pasta in a creamy sauce with chicken, baby prawns & parsley 18.75

Pappardelle all'Anatra

long ribbon egg pasta with slow cooked duck ragú
ST 15.25 MC 20.75

Tagliatelle Montecarlo

tagliatelle with monkfish & lobster bisque 20.25

Spaghetti Gamberoni Piccanti

spaghetti with king prawns, spicy chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato 22.25

Penne Salmone

penne with smoked salmon & peas with tomato & cream 16.95

Lasagne Emiliane

fresh layers of pasta with slow cooked Bolognese sauce, baked with béchamel, mozzarella & Grana Padano cheese
ST 10.95 MC 17.95

Mafaldine con Ragú di Manzo

short wavy pasta with slow cooked beef ragú 19.75

Risotto Gamberi & Asparagi

classic risotto with king prawns, Argentinian prawn, asparagus & mascarpone 20.95

Our Famous Spaghetti Frutti di Mare

with clams, mussels, prawns, garlic & tomato 23.25

Ravioli all'Astice

ravioli filled with lobster & crab meat in a light, creamy & pink peppercorn sauce with baby prawns
ST 16.25 MC 24.75

Ravioli Tartufo

handmade ravioli filled with pecorino cheese & truffle, with a cream & Grana Padano sauce, topped with fresh truffle
ST 16.25 MC 24.75

Risotto San Carlo

carnaroli rice with porcini mushrooms, cream & white wine wrapped in Parma ham 18.75

Tagliolini all'Aragosta

San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream 37.95

PIZZA

Our pizza is made with Neapolitan flour & Sicilian tomatoes

Margherita

tomato, fior di latte & oregano 12.95

Quattro Stagioni

tomato, fior di latte, mushrooms, artichokes & sweet peppers 15.95

Burrata

tomato, fior di latte, vegetarian 'nduja, roasted tomatoes, whole burrata & basil pesto 19.95

Tartufo

white based pizza with fior di latte, porcini mushroom, black truffle, Taleggio & thyme 18.95

San Carlo

tomato, fior di latte, Parma ham, rocket, Grana Padano shavings 17.75

Pata Pizza

tomato, fior di latte, chips & sliced würstel (hot dog sausage). Famous in southern Italy & especially popular with children 17.75

Diavola

tomato, fior di latte, spicy Calabrian sausage, onions & chilli 16.95

Pollo e Rosmarino

tomato, fior di latte, chicken, mushrooms & rosemary 16.95

Calzone Pollo

folded pizza with chicken, garlic, spinach & fior di latte topped with tomato sauce 17.75

Calzone Salsiccia Piccante

folded pizza with spicy sausage, tomato, fior di latte & chilli 18.50

Extra Toppings from 2.00
Truffle 3.50

CARNE

Pollo Marinato

flattened chicken breast with a caper, butter & lemon sauce 19.95

Pollo Diavola

pan-fried chicken breast with spicy 'nduja Calabrian sausage, fresh sausage & tomato 23.95

Pollo Milanese

flattened chicken breast in breadcrumbs pan-fried, served with rocket & Pachino tomato 25.25

Beef Cheek & Spinach

slow cooked beef cheek served with a parsley, caper & garlic gremolata & sautéed spinach 28.25

Suprema di Pollo Principessa

pan-fried chicken breast with white wine, mushrooms & cream, with green asparagus 26.25

Scaloppa alla Milanese

classic veal escalope, pan-fried in breadcrumbs 25.50

Scaloppine Signor Sassi

veal cooked in cream, brandy, mustard seeds & mushrooms 25.50

Classic Saltimbocca alla Romana

sliced veal with Parma ham, cooked in white wine, sage & butter 26.50

Agnello Toscana

lamb cutlets with red wine, rosemary & sunblushed tomato sauce 31.50

Filetto Dolcelatte

8oz/227g fillet steak crowned with a velvety Gorgonzola cheese sauce 39.95

Filetto al Pepe Verde

8oz/227g fillet steak with a brandy & green peppercorn sauce 39.95

Tournedo Rossini

8oz/227g fillet steak, crouton base topped with paté & Madeira wine sauce 39.95

Filetto al Tartufo

8oz/227g fillet steak wrapped in Parma ham with creamy black truffle sauce 41.95

MACELLERIA GRILL

San Carlo Mixed Grill
steak, lamb cutlet, chicken & Tuscan sausage, charcoal grilled 33.50

Tagliata di Filetto Di Manzo
8oz/227g fillet steak sliced & served with fresh Italian dressing 38.75

Sirloin Steak
8oz/227g aged 28 days, served with garlic butter or béarnaise sauce 29.95

Rib-Eye Steak
12oz/340g aged 28 days, served with garlic butter or béarnaise sauce 32.95

Fillet Steak
8oz/227g aged 28 days, served with garlic butter or béarnaise sauce 37.95

BIG CUTS TO SHARE

for 2 people

Tomahawk
1.2kg a large bone-in steak with Italian dressing 82.00

Chateaubriand
18oz/510g front cut best of fillet, served with béarnaise sauce 74.95

Extra Sauce
Green Peppercorn, Béarnaise, Barolo, Garlic Butter, Creamy Truffle 3.00

CONTORNI

Patate Fritte

french fries 5.25
with fresh truffle & Grana Padano 7.25

Zucchine Fritte

fried courgette sticks 6.50

Mashed Potato

creamy mashed potato 6.25
creamy mashed potato with black truffle 7.25

Piselli con Pancetta

peas with onions, pancetta & a touch of cream 5.95

Fagiolini

french beans with shallots & butter 5.95

Patate Arrosto

sautéed potatoes 5.25
with bacon, onion & rosemary 6.25

Spinaci

fresh baby spinach sautéed with garlic oil & chilli 6.25

Tenderstem Broccoli

with garlic & chilli 6.75

Insalata di Avocado

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

Insalata di Pomodori Siciliani e Cipolla

tomato, red onion, oregano & olive oil 6.50

Rucola e Grana Padano

rocket & Grana Padano salad 5.95

Insalata Mista

mixed salad 5.50

PESCE

*For the best selection of fresh fish
& shellfish in the city*

Coda di Rospo "Aurora"

fresh monkfish in garlic, white wine, cream
& cherry tomato sauce 27.75

Tonno e Lenticchie

charcoal grilled yellowfin tuna served with tomato lentils 26.95

Capesante San Carlo

scallops with white wine, garlic, lemon & breadcrumbs 28.95

Salmone Prosecco e Gamberetti

pan-fried salmon cooked with baby prawns
& Prosecco sauce 28.25

Branzino

whole sea bass;
baked in sea salt, with a glass of grappa 34.50
or
charcoal grilled 29.95
or
al cartoccio with tomato & olives 34.50

North Pacific Halibut

served grilled or with lobster sauce 29.95 / 32.50

Lemon Sole

pan-fried lemon sole with sautéed clams
& green asparagus 32.50

Grigliata di Pesce

a selection of different grilled fish & shellfish 36.75

Gambero Gigante e Capesante

giant prawn & scallops cooked in a classic Thermidor sauce 32.95

Mixed Roasted Shellfish

grilled giant prawn, langoustine, Argentinian prawns,
scallops, mussels & clams with garlic
butter served in a large copper pan 41.95

Sogliola

grilled Dover sole served off the bone, finished
with gremolata dressing 46.25

Aragosta Grigliata

grilled lobster served plain
or
with garlic butter 57.75

Aragosta Thermidor

lobster Thermidor with English mustard, tarragon,
Grana Padano cheese & cream finished under the grill 60.75

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.

GIFT VOUCHERS

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



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