



WINE BY THE GLASS

SPUMANTE & CHAMPAGNE		125ML
Prosecco Balbinot Le Manzane, Brut, Veneto		11.50
Prosecco Rosé Le Manzane, Brut, Veneto		13.75
Ferrari Maximum Blanc de Blancs, NV Brut, Trentino		14.75
Champagne Testulat, NV Brut, Vallée de la Marne		17.50
Champagne Testulat Rosé, NV Brut, Vallée de la Marne		20.25
Champagne Veuve Clicquot, Yellow Label NV Brut, Reims		22.00
Champagne Veuve Clicquot Rosé, NV Brut, Reims		26.25
BIANCHI		175ML
Remigio Bianco, Fratelli Dogliani, Piemonte		9.75
Pinot Grigio Tera Alta, Roeno, Veneto		13.50
Sauvignon Blanc Castel Firmian, Mezzacorona, Trentino		12.00
Chardonnay, Tormaresca, Puglia		12.75
Falanghina Cavalier Pepe, Tenuta Cavalier Pepe, Campania		14.25
Gavi DOCG Granée, Beni di Batasiolo, Piemonte		17.00
Chardonnay Hugues de la Gatinais, Rapitalá, Sicilia		20.50
ROSÉ		175ML
Pinot Grigio Rosé, Santa Sofia, Veneto		10.50
Calafuria, Tormaresca, Puglia		13.00
Château Miraval, Famille Perrin, Côtes de Provence		16.00
Minuty Prestige Rosé, Côtes de Provence		18.00
ROSSI		175ML
Remigio Rosso, Fratelli Dogliani, Piemonte		9.75
Cabernet Sauvignon Il Castaldo, Moletto, Veneto		10.75
Primitivo Passorano, Vigne Sammarco, Puglia		10.75
Montepulciano d’Abruzzo Aires, Fosso Corno, Abruzzo		12.00
Merlot Grave del Friuli, Pighin, Friuli		12.50
Valpolicella Ripasso Acini Ameni, Corte Figaretto, Veneto		16.75
Chianti Classico DOCG, Molino di Grace, Toscana		17.25
Pinot Nero, Kettmeir, Alto-Adige		16.50
Malbec Vie Cave, Fattoria Aldobrandesca, Toscana		19.50

Wines by the glass also available in 125ml & 250ml

SAN CARLO
ST JAMES’S

Selection of Italian Bread served with sundried tomato & black olive tapenade 7.25	Marinated Green Olives 4.50	Bruschetta al Pomodoro Sicilian Pachino tomatoes, basil, olive oil, toasted Altamura bread 7.25
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ANTIPASTI

Prosciutto e Melone
Parma ham & melon 16.95

Salmone Affumicato
smoked salmon with shallots,
Sicilian capers, lemon &
Altamura bread 16.95

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

Burrata e Pomodoro
burrata from Corato in Puglia
served with marinated beef
tomato carpaccio & fresh basil
15.75

Parmigiana al Forno
a classic Sicilian dish,
baked sliced aubergine
with Grana Padano cheese
& tomato sauce 15.75

Tartare di Tonno
sashimi grade tuna tartare
mixed with olive oil, mustard, lemon
juice, wild rocket & served with
Altamura crostini 18.75

Insalata Tricolore
avocado, tomato &
mozzarella di bufala 15.75

To Share

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

Chicken Caesar Salad
chicken breast salad with c
aesar dressing, croutons &
Grana Padano cheese
17.95

**Cozze all’ Arrabbiata
or Marinière**
fresh mussels in either,
Arrabbiata; a spicy tomato sauce
with chilli & garlic
OR
Marinière; white wine, shallots,
cream & parsley 16.75

Gamberoni Fritti
tempura king prawns dressed
with a spicy mayonnaise
18.95

Calamari Fritti
deep fried squid with
fresh chilli 16.75

Capesante al Forno
roasted scallops with olive
oil, garlic & chilli topped
with breadcrumbs 20.50

Gamberoni Luciana
king prawns with garlic,
chilli & tomato sauce with
a touch of cream 18.95

Avocado Bernardo
avocado with prawns,
scampi & lobster served
with Marie Rose sauce
19.95

Carpaccio di Manzo
very thinly sliced raw beef,
served with Cipriani dressing,
rocket & Grana Padano shavings
20.50

ZUPPE

Classic Minestrone
homemade vegetable soup
10.50

“Great food & great service from a true Italian”

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.

SCAN FOR ALLERGEN & CALORIE INFO
FOR SAN CARLO ST JAMES’S



