

SAN CARLO

**Marinated
Green Olives**
4.50

Focaccia al Tartufo
focaccia with fior di latte
& truffle
12.50

Arancini
fried Sicilian rice balls with
truffle & Grana Padano
9.75



Ostriche
Colchester rock oysters served with shallots in red wine vinegar & tabasco
4.25 EACH



BRUSCHETTE E PANE

Selection of Italian Bread
served with sundried tomato
& black olive tapenade 7.25

Focaccia
sea salt, olive oil & rosemary
flatbread 6.50

Garlic Bread
with Garlic & Sea Salt 7.50
with Tomato 7.95
with Cheese 8.95

Bruschetta Romana
toasted Altamura bread with
chopped Sicilian Pachino
tomatoes, garlic & olive oil 7.25

ANTIPASTI

Classic Minestrone
homemade vegetable soup
9.50

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

Insalata Tricolore
avocado, beef tomato & mozzarella
di bufala 15.75

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

Prosciutto e Melone
Parma ham & melon 16.95

Carpaccio di Manzo
thinly sliced raw fillet of beef with
mustard & mayo dressing,
Grana Padano cheese & rocket 13.50

To Share

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

Tartare di Tonno
fresh tuna tartare mixed with olive oil,
mustard, lemon juice, wild rocket &
served with Altamura crostini 17.75

Calamari Fritti
deep fried squid with fresh
chilli & tartare sauce 13.50

Gamberoni Luciana
king prawns with garlic, chilli,
tomato, a touch of cream & toasted
Altamura bread 18.95

Mozzarella in Carrozza
popular in Southern Italy, fried
mozzarella with bread, basil
& tomato sauce 10.95

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

Melanzane alla Parmigiana
a classic Sicilian dish, layers of
aubergine, Grana Padano &
tomato baked in the oven
15.75

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

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

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 13.5% will be added to your bill.*



SCAN FOR ALLERGY INFORMATION,
SAN CARLO KNIGHTSBRIDGE

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PASTA E RISOTTO

Gluten free pasta is available upon request

Cartellate Zucca e Tartufo

handmade filled pasta parcels with pumpkin, pecorino, sage, butter & fresh truffle 21.75

Tagliolini Crab

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

Gnocchi Sorrentina

classic southern Italian gnocchi baked with tomato & burrata cheese 18.75

Fettuccine Alfredo

imported from Rome, tossed with butter, a touch of cream & Grana Padano cheese. A unique experience 19.95

Add truffle for 5.25

Penne Arrabbiata

short tubes of pasta in a spicy tomato sauce with chilli & garlic 17.75

Spaghetti Puttanesca

olives & capers in a rich tomato sauce 16.50

Tagliatelle Bolognese

original Bologna recipe with slow cooked beef ragú 18.75

Pipette Piccanti

short pasta with spicy tomato, cream & a touch of vodka 19.95

Spaghetti Carbonara

pancetta, egg yolk, Grana Padano cheese & cream 18.75

Our Famous Spaghetti Frutti di Mare

with clams, mussels, prawns, garlic & tomato 27.25

Lasagne Emiliane

fresh layers of pasta with slow cooked Bolognese sauce, baked with béchamel, mozzarella & Grana Padano cheese 17.25

Penne Salmone

penne with smoked salmon & petit pois with tomato & cream 18.75

Risotto Gamberi & Asparagi

classic risotto with king prawns, Argentinian prawn, asparagus & mascarpone 19.95

Ravioli all'Astice

ravioli filled with lobster & crab meat in a light, creamy & pink peppercorn sauce with baby prawns 25.95

Ravioli Tartufo

handmade ravioli filled with pecorino cheese & truffle, with a cream & Grana Padano sauce, topped with fresh truffle 27.25

Tagliolini all'Aragosta

San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream 42.95

Risotto ai Porcini & Tartufo

risotto with wild Italian porcini mushrooms, mantecato in a Pecorino wheel served with Italian black truffle 27.25

Spaghetti Gamberoni Piccanti

spaghetti with king prawns, spicy chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato 22.95

PIZZA

Our pizza is made with Neapolitan flour & Sicilian tomatoes

Margherita

tomato, fior di latte & oregano 16.75

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 20.50

Diavola

tomato, fior di latte, spicy Calabrian sausage, onions & chilli 18.50

Calzone Pollo

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

Prosciutto e Funghi

tomato, fior di latte, ham & mushrooms 18.50

Vegetali

white based pizza with fior di latte, grilled courgettes, sweet peppers & aubergine 17.25

San Carlo

tomato, fior di latte, Parma ham, rocket, Grana Padano 18.75

GIFT VOUCHERS

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



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

CARNE

Agnello Toscana

lamb cutlets with red wine, rosemary & sunblushed tomato sauce 32.50

Pollo Funghi e Tartufo

flattened chicken breast pan-fried served in creamy Mushroom Sauce & fresh truffle 28.25

Pollo Parmigiana

flattened chicken breast in breadcrumbs pan-fried, with tomato & mozzarella 22.95

Suprema di Pollo Principessa

pan-fried chicken breast with white wine, mushrooms & cream, with green asparagus 26.95

Beef Cheek

slow cooked beef cheek served with a parsley, caper & garlic gremolata & sautéed spinach 29.25

Scaloppa alla Milanese

classic veal escalope, pan-fried in breadcrumbs 33.25

Scaloppina Limone

veal cooked in butter & lemon sauce 29.25

Sirloin Steak

8oz/227g aged 28 days, served with garlic butter or béarnaise sauce or peppercorn sauce 32.95

Rib-Eye Steak

12oz/340g aged 28 days, served with garlic butter or béarnaise sauce or peppercorn sauce 36.95

Fillet Steak

8oz/227g aged 28 days, served with garlic butter or béarnaise sauce or peppercorn sauce 41.95

BIG CUTS TO SHARE for 2 people

Tomahawk

1.2kg a large bone-in steak with Italian dressing 86.00

Rib-Eye on the Bone

30oz beef rib-eye matured on the bone, cooked in our Jospier grill, with green peppercorn sauce or béarnaise 69.90

PESCE

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

Gamberi Sicilia

grilled prawns with garlic, chilli & olive oil 34.95

Capesante San Carlo

scallops with white wine, garlic, lemon & breadcrumbs 28.95

Tonno e Lenticchie

charcoal grilled yellowfin tuna served with tomato lentils 27.25

Sogliola

grilled Dover sole served off the bone, finished with gremolata dressing 49.50

Branzino

whole sea bass baked in sea salt with a glass of grappa 35.25

OR

charcoal grilled 32.95

OR

al cartoccio with tomato & olives 35.25

Salmone Prosecco e Gamberetti

pan-fried salmon cooked with baby prawns & Prosecco sauce 28.95

CONTORNI

Zucchine Fritte

fried courgette sticks 7.95

Piselli con Pancetta

peas with onions, pancetta & a touch of cream 6.50

Patate Fritte

french fries 6.50
with fresh truffle & Grana Padano 7.25

Mashed Potato

creamy mashed potatoes 6.50
mashed potato with truffle 7.50

Fagiolini

french beans with shallots & butter 6.50

Patate Arrosto

sautéed potatoes 6.75
with bacon, onion & rosemary 7.50

Spinaci

fresh baby spinach sautéed with garlic oil and chilli 7.25

Tenderstem Broccoli

with garlic & chilli 7.25

Insalata di Avocado

avocado with beef tomatoes & red onion in a pomegranate dressing 6.75

Insalata di Pomodori Siciliani e Cipolla

tomato, red onion, oregano & olive oil 7.95

Rucola e Grana Padano

rocket & Grana Padano salad 7.95

Insalata Mista

mixed salad 6.75



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
Sauvignon Blanc Castel Firmian, Mezzacorona, Trentino	12.00
Chardonnay, Tormaresca, Puglia	12.75
Pinot Grigio Tera Alta, Roeno, Veneto	13.50
Falaghina 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
Pinot Nero, Kettmeir, Alto-Adige	16.50
Valpolicella Ripasso Acini Ameni, Corte Figaretto, Veneto	16.75
Chianti Classico DOCG, Molino di Grace, Toscana	17.25
Malbec Vie Cave, Fattoria Aldobrandesca, Toscana	19.50

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