



Ostriche
rock oysters grade 2
4.50 each



Marinated Green Olives
4.50

alta
by *San* CARLO

PLANT BASED

Carciofi Grigliati <i>grilled artichokes with mint sauce</i>	9.25
Spaghetti Puttanesca <i>olives & capers in a rich tomato sauce</i>	11.95
Penne Arrabbiata <i>with spicy tomato sauce</i>	10.95

Heritage Tomato Salad *marinated heritage tomatoes with goat cheese, black olives & basil* 11.95

Polenta Fritta & Crab *fried polenta with fresh crab* 14.95

Tagliolini Crab *tagliolini pasta with handpicked crab, tomato, saffron & a touch of cream* 18.95

Costine di Maiale Orientale *barbecue pork ribs in our special San Carlo sauce* 17.95

Tortellini Salsiccia *veal tortellini with fresh sausage, cream & black truffle* 16.25

DISHES OF THE SEASON

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

Paccheri Pork Ribs Ragù *large tube pasta served with slow cooked pork ribs, tomato & chilli* 16.95

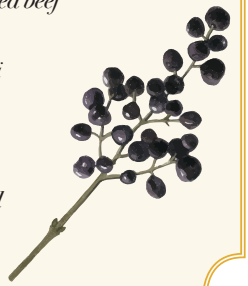
Risotto Porcini & Tartufo *risotto with wild Italian porcini mushrooms, mantecato in a Pecorino wheel served with Italian black truffle* 18.75

Panuzzo (*Nduja OR Beef Cheek*) *pizza dough filled with 'Nduja & burrata OR slow cooked beef cheek & scamorza cheese* 11.95

Pollo Marsala *chicken breast with porcini mushrooms & Marsala wine* 16.95

Gamberi Pernod *red prawns with leccino olives, tomato & Pernod* 17.25

Caciucco *traditional shellfish stew topped with pizza dough* 17.25



PANE & BRUSCHETTA

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

Garlic Bread 6.75

Garlic Bread *with tomato & basil* 6.95

Garlic Bread *with cheese* 7.95

Bruschetta *with Sicilian Pachino tomatoes, garlic & basil* 7.50

STUZZICHINI

Burrata *from Corato in Puglia with Parma ham & marinated black truffle* 15.75
OR marinated beef tomato carpaccio & fresh basil 14.75

Prosciutto di Parma & Gnocco Fritto *platter of Parma ham & fried dough stick* 14.50

FRITTI (TRADITIONAL FRIED STREET FOOD)

Baby Mozzarella *fried cheese balls* 8.25

Crocchè Napoletano *potato croquette with speck (smoked Italian ham) & Grana Padano fondue* 9.50

Sicilian Arancini *rice balls filled with beef ragù* 9.95

Gamberoni Fritti *tempura prawns dressed with a spicy mayonnaise* 15.25

Panzerotto Pugliese *fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil* 9.95

Calamari Fritti *classic fried squid* 11.75

PIATTI DA DIVIDERE

Sharing Plate

Fritto Portofino *deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (for 2 people minimum)* 11.95 pp

CARPACCIO, TARTARE & INSALATA (SALAD)

Carpaccio di Manzo *beef carpaccio with Grana Padano & rocket* 13.50

Insalata di Avocado *avocado, beef tomato, red onion in a balsamic & pomegranate dressing* 9.95

Insalata di Cesare *smoked chicken breast salad with caesar dressing, croutons & Grana Padano cheese* 10.95

Duck Salad *with rocket, apples, pancetta & balsamic vinegar* 12.50

Insalata Caprese *mozzarella, avocado, tomato & basil* 11.50

Tartare di Tonno *fresh tuna tartare mixed with olive oil, French mustard, lemon juice & wild rocket* 16.75

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* 15.50

Mafaldine con Ragù di Manzo *short wavy pasta with slow cooked beef ragù* 16.25

Pappardelle all'Anatra *long ribbon fresh egg pasta with slow cooked duck ragù* 16.25

Baked Norma *the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata* 14.25

Tagliolini *with Sicilian red prawns, butter & caviar* 23.25

Spaghetti Carbonara *egg yolk & pancetta* 13.25

Tagliatelle Bolognese *the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours* 14.25

Gnocchi Sorrentina *classic southern Italian gnocchi baked with tomato & burrata cheese* 15.25

Ravioli Tartufo & Pecorino *truffle & pecorino ravioli* 18.75

Gnocchi Gorgonzola *in a baked Grana Padano basket* 13.50

Spaghettoni Frutti di Mare *spaghettoni with prawns, mussels, garlic, chilli & tomato* 17.95

Ravioli Aragosta *lobster ravioli with lobster bisque & prawns* 20.25

Melanzane Parmigiana *a classic Sicilian dish. Layers of aubergine, Grana Padano & tomato baked in the oven* 13.50

Lasagne al Forno *layers of pasta with slow cooked beef ragù* 13.25

Tagliolini all'Aragosta *with lobster & cherry tomato* 21.75

PIZZA (ALL OUR DOUGH IS FRESHLY MADE ON THE PREMISES)

Margherita *the classic pizza of Naples with tomato, fior di latte & basil* 9.95

Vegetariana *fior di latte, pepper, aubergine & courgette* 10.50

Calabrese *with 'nduja Calabrian soft spicy sausage, tomato & fior di latte* 11.50

Pollo Parmigiana *with smoked chicken, fior di latte, Grana Padano & fresh basil* 10.95

Prosciutto & Funghi *with fior di latte, porcini mushrooms, Italian ham & tomato* 10.95

Basilicata *with spicy sausage, chilli, tomato & fior di latte* 10.95

Calzone *folded pizza with tomato, fior di latte & ham* 10.50

Pugliese *tomato, burrata, Parma ham, rocket & black truffle* 12.50

CARNE (MEAT)

Agnello *grilled lamb cutlets marinated in sundried tomato & thyme* 21.95

Beef Cheek *slow cooked beef cheek served with a parsley, caper & garlic gremolata* 19.95

Pollo Limone e Capperi *boneless chicken, cooked in a lemon & caper sauce* 16.95

Filetto al Pepe *6oz/170g fillet steak with a brandy & green peppercorn sauce* 26.25

Vitello Milanese *pan-fried veal in breadcrumbs* 17.95

Filetto al Tartufo *6oz/170g fillet steak served with a creamy black truffle sauce & fresh truffle* 28.25

Grilled Rib-Eye *served with parsley & chilli dressing* 25.50

Pollo Milanese *flattened chicken breast pan-fried in breadcrumbs with rocket & Pachino tomatoes* 14.75

Grigliata Mista di Carne *mixed grill with Italian homemade sausage, lamb cutlet & rib-eye steak* 27.25

Sliders *beef burgers served with cucumber mayonnaise, caramelised onions & scamorza cheese* 15.25

PESCE (FISH)

Coda di Rospo al Pistacchio *fresh monkfish wrapped in Parma ham, with pesto, fennel, asparagus & pistachio* 17.95

Lemon Sole *pan-fried lemon sole with capers & brown shrimp* 19.95

Spiedino di Pesce *fish skewer with Argentinian red prawns, monkfish, scallops & cherry tomato* 18.75

Capesante al Forno *king scallops gratin with garlic, olive oil & topped with breadcrumbs* 18.50

Halibut *with samphire, cherry tomato & chilli* 16.75

Branzino al Sale *fillet of sea bass baked in black salt with herb & olive oil salmoriglio* 17.75

VEGETALI (VEGETABLES)

Zucchine Fritte *fried courgette sticks* 6.75

Pisellini *baby peas with onions & bacon* 5.75

Patatine Fritte *fries* 5.75

Patatine Fritte al Tartufo *fries with fresh truffle & Grana Padano* 7.25

Patate Arrosto *roasted potato with onions & rosemary* 5.95

Tenderstem Broccoli *with garlic & chilli* 6.25

Insalata Mista *mixed salad* 5.75

Rucola & Grana Padano *rocket & Grana Padano salad* 5.95

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

GIVE YOUR NEXT EVENT SOME TRUE ITALIAN FLAIR.

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

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 13.5% service charge will be added to your bill.

Scan for allergen &
calorie information



EXCLUSIVE ANERI WINES
SPECIALLY SELECTED FOR SAN CARLO

Pinot Grigio San Carlo, Aneri, <i>Veneto</i>	bottle	53.50
Pinot Nero San Carlo, Aneri, <i>Veneto</i>		53.50
Prosecco Aneri, Brut, <i>Veneto</i>		57.75

BIANCHI

NORTH

	175ml	bottle
Remigio Bianco, Fratelli Dogliani, <i>Piemonte</i>	9.75	41.50
Sauvignon Blanc Castel Firmian, Mezzacorona, <i>Trentino</i>	12.00	49.25
Pinot Grigio Tera Alta, Roeno, <i>Trentino</i>	13.50	51.50
Gavi del Comune di Gavi DOCG Granée, Beni di Batasiolo, <i>Piemonte</i>	17.00	70.00

CENTRAL

	175ml	bottle
Trebbiano d’Abruzzo, Campiello, <i>Abruzzo</i>		41.75
Verdicchio Classico, Colonnara, <i>Marche</i>	11.00	44.75
Vernaccia di San Gimignano DOCG, Fattorie Melini, <i>Toscana</i>		56.75
Conte della Vipera, Marchesi Antinori, <i>Umbria</i>		96.00

SOUTH & THE ISLANDS

	175ml	bottle
Grecanico La Tradizione, Terre di Vita, <i>Sicilia</i>	10.50	43.50
Chardonnay, Tormaresca, <i>Puglia</i>	12.75	50.25
Grillo, Feudo Arancio, <i>Sicilia</i>		52.50
Fiano Bianca Terra, Vespa, <i>Puglia</i>		57.75
Falanghina Lila, Tenuta Cavalier Pepe, <i>Campania</i>	14.25	56.75
Greco di Tufo DOCG Nestor, Tenuta Cavalier Pepe, <i>Campania</i>		58.25
Vermentino di Gallura DOCG Cucaione, Piero Mancini, <i>Sardegna</i>		62.50
Chardonnay Hugues de la Gatinais, Rapitalá, <i>Sicilia</i>	20.50	84.50

HALF BOTTLES

WHITE	
Vermentino di Gallura DOCG Cucaione, Mancini, <i>Sardegna</i>	36.00
Pouilly-Fumê Domaine de Bel Air, Mauroy Gauliez, <i>Vallée de la Loire</i>	37.75
Etna Bianco Petralava, Antichi Vinai, <i>Sicilia</i>	41.00
Chablis 1er Cru Vau Ligneau, Domaine Hamelin, <i>Bourgogne</i>	43.25

RED	
Valpolicella Classico, Santa Sofia, <i>Veneto</i>	30.75
Etna Rosso Petralava, Antichi Vinai, <i>Sicilia</i>	41.00
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i>	48.00
Amarone della Valpolicella DOCG, Santa Sofia, <i>Veneto</i>	61.50

SOFT DRINKS & JUICES

Coke / Diet Coke / Coke Zero	4.75	London Essence Sodas	4.75
London Essence Mixers	4.75	<i>Pink Grapefruit, Raspberry & Rose</i>	
<i>Indian Tonic, Blood Orange & Elderflower Tonic,</i>		<i>White Peach & Jasmine, Crisp Apple</i>	
<i>Crafted Lemonade, Delicate Ginger Ale,</i>		Fruit Juices	5.25
<i>Spiced Ginger Beer, Soda</i>		<i>Cranberry, Orange, Apple, Pineapple</i>	
San Pellegrino	4.75	Still / Sparkling Water	btl 750ml 6.00
<i>Limonata, Aranciata</i>			

BOTTLED BEER

Peroni Nastro Azzurro	330 ml	6.50	Peroni Gran Riserva Doppio Malto	330 ml	7.50
<i>Instantly crisp and refreshing, a distinct flavour with subtle citrus notes.</i>			<i>Intense and balanced with aromas of toasted malt & a hint of spice.</i>		
Peroni Nastro Azzurro Gluten Free	330 ml	6.00	Peroni 0.0% (Non-Alc)	330 ml	6.00

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ROSSI

NORTH

	175ml	bottle
Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	9.75	41.50
Cabernet Sauvignon, Il Castaldo, <i>Moletto</i>	10.75	43.50
Merlot del Grave, Pighin, <i>Friuli</i>	12.50	53.00
Barbera d’Asti Lavignone, Pico Maccario, <i>Piemonte</i>		64.00
Pinot Nero, Kettmeir, <i>Alto-Adige</i>	16.50	68.25
Valpolicella Ripasso Acini Ameni, Corte Figaretto, <i>Veneto</i>	16.75	70.00
Nebbiolo Langhe, Beni di Batasiolo, <i>Piemonte</i>		73.50
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i>		94.00
Amarone della Valpolicella DOCG, Domini Veneti, <i>Veneto</i>		99.75
Amarone Classico della Valpolicella DOCG, Santa Sofia, <i>Veneto</i>		119.75

CENTRAL

	175ml	bottle
Montepulciano d'Abruzzo Aires, Fosso Corno, <i>Abruzzo</i>	12.00	49.25
Cesanese Rubillo, Principe Pallavicini, <i>Lazio</i>		56.75
Chianti Classico DOCG, Molino di Grace, <i>Toscana</i>	17.25	72.50
Malbec Vie Cave, Fattoria Aldobrandesca, <i>Toscana</i>	19.50	80.00
Brunello di Montalcino DOCG, Col d'Orcia, <i>Toscana</i>		113.50

SOUTH & THE ISLANDS

	175ml	bottle
Nero d’Avola La Tradizione, Terre di Vita, <i>Sicilia</i>		43.50
Primitivo Passorano, Vigne Sammarco, <i>Puglia</i>	11.00	44.75
Syrah Nadir, Tenuta Rapitalá, <i>Sicilia</i>		54.50
Negroamaro Neprica, Tormaresca, <i>Puglia</i>		55.25
Primitivo di Manduria, Il Rosso, Vespa, <i>Puglia</i>		62.25

ROSÉ

	175ml	bottle
Pinot Grigio Rosé, Santa Sofia, <i>Veneto</i>	10.50	44.00
Château Miraval, Famille Perrin, <i>Côtes de Provence</i>	16.00	66.50
Minuty Prestige, <i>Côtes de Provence</i>	18.00	71.50

SPUMANTE & CHAMPAGNE

	125ml	bottle
Prosecco Balbinot Le Manzane, Brut, <i>Veneto</i>	11.50	48.50
Prosecco DOCG Dirupo, Brut, <i>Veneto</i>		53.00
Prosecco Rosé Le Manzane, Brut, <i>Veneto</i>	13.75	55.50
Ferrari Maximium Blanc de Blancs, NV Brut, <i>Trentino</i>	14.75	68.25
Champagne Testulat, NV Brut, <i>Vallée de la Marne</i>	17.50	87.00
Champagne Testulat Rosé, NV Brut, <i>Vallée de la Marne</i>	20.25	92.50
Champagne Laurent-Perrier Rosé, NV Brut, <i>Tours-sur-Marne</i>		168.75
Champagne Dom Pérignon, Brut, <i>Épernay</i>		437.25
Champagne Cristal, Louis Roederer, Brut, <i>Reims</i>		539.50
Champagne Veuve Clicquot, Yellow Label NV Brut, <i>Reims</i>	22.00	137.00
Champagne Veuve Clicquot Rosé, NV Brut, <i>Reims</i>	26.25	156.50
Champagne Bollinger, NV Brut, <i>Vallée de la Marne</i>		158.50

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. If you would like a personalised recommendation, our knowledgeable team is always happy to help you discover your perfect glass.



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