San CARLO

## ANTIPASTI

*To Share*

**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
(2134 kcal) £11.95 pp (2 people)

**Frittura di Pesce Portofino**
Deep fried calamari, prawns, scampi & scallops served with tartar & garlic chilli mayonnaise (836 kcal)
£12.95 pp (2 people)

**Gamberoni Luciana**
Tiger prawns with garlic, chilli, tomato & a touch of cream & Altamura bread
(426 kcal) £12.50

**Cozze all Arrabbiata or Mariniere**
Fresh mussels in a spicy tomato sauce with chilli & garlic (216 kcal) OR white wine, shallots, cream & parsley (308 kcal)
£8.90

**Gamberoni alla Diavola**
Tiger prawns sautéed with garlic, fresh chilli, white wine & Altamura bread
(315 kcal) £12.50

**Mozzarella in Carrozza**
Popular in Southern Italy, fried mozzarella in bread with a garlic & tomato sauce
(423 kcal)
£8.50

**Gamberoni Fritti**
Tempura prawns dressed with a spicy mayonnaise (311 kcal)
£10.95

**Calamari Fritti**
Deep fried squid with fresh chilli & tartar sauce (267 kcal)
£9.95

**Insalata Tricolore**
Avocado, beef tomato & mozzarella di bufala (418 kcal / 836 kcal)
st £8.95
mc £13.50

**Funghi Piemontese**
Mixed mushrooms in garlic & parsley butter in a filo pastry basket (288 kcal)
£8.95

**Burrata** (a special mozzarella) with Parma ham & marinated black truffle
(807 kcal) £11.95

**Avocado Bernardo**
Avocado with prawns, scampi, a morsel of lobster served with Marie rose sauce
(777 kcal) £13.50

## CARPACCIO & TARTARE

**Beef Carpaccio**
Very thin sliced raw Aberdeen fillet of beef with mustard dressing, parmesan cheese & rocket (445 kcal)
£11.95

## BRUSCHETTE E PANE

**Selection of Italian bread** £4.50

**Bruschetta Romana**
Toasted Altamura bread with chopped Sicilian Pachino tomatoes, garlic & olive oil (379 kcal) £6.95

**Focaccia**
Flatbread with sea salt, olive oil & rosemary (732 kcal)
£5.50

**Garlic Bread**
Flatbread with Garlic & Sea Salt £5.50
(728 kcal)

Garlic Bread with Tomato (790 kcal) £6.95

Garlic Bread with £7.75
Tomato & Cheese (903 kcal)

## PIZZA

*Our Pizza is made with Neapolitan flour, Sicilian tomatoes & the finest mozzarella.*

**Pizza Margherita**
Tomato, buffalo mozzarella & oregano
(936 kcal) £11.95

**Pizza Prosciutto e Funghi**
Tomato, buffalo mozzarella, ham & mushrooms (1092 kcal) £12.85

**Pizza San Carlo**
Tomato, buffalo mozzarella, parma ham, rocket, parmesan shavings £13.85
(1174 kcal)

**Pizza Diavola**
Tomato, buffalo mozzarella, spicy Calabrian sausage, onions & chilli
(1243 kcal)
£13.95

**Pizza Pollo e Rosmarino**
Tomato, buffalo mozzarella, chicken, mushrooms & rosemary (1105 kcal)
£12.65

**Pizza Burrata**
Burrata, tomato, fresh pachino tomatoes, & basil (1122 kcal) £12.65

**Pizza Fiorentina**
Mozzarella, tomato, spinach & egg
(829 kcal) £13.50

**Calzone Pollo**
Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce
(1216 kcal) £14.50

**Calzone Salsiccia Piccante**
Folded pizza with spicy sausage, tomato, mozzarella & chilli (1264 kcal) £14.50

## PASTA

*Gluten free pasta is available upon request*

**Tagliatelle Bolognese**
Original Bologna recipe with slow cooked beef ragu (398 kcal / 796 kcal)
st £9.50
mc £14.95

**Rigatoni alla Norma**
The most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese
(635 kcal / 1270 kcal) st £9.50
mc £14.50

**Spaghetti Carbonara**
Pancetta, egg yolk, parmesan cheese & cream (824 kcal / 1647 kcal) st £8.95
mc £14.50

**Spaghetti Shellfish**
With venus clams, mussels, prawns, garlic & tomato (739 kcal) £18.95

**Lasagne Emiliane**
Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & parmesan cheese
(414 kcal / 828 kcal)
st £9.25
mc £14.50

**Spaghetti Vongole**
Classic spaghetti with baby clams, garlic, chilli & a touch of tomato (621 kcal) £16.95

**Penne Arrabbiata**
Short tubes of pasta in a spicy tomato sauce with chilli & garlic st £8.95
(268 kcal / 536 kcal) mc £11.95

GRAN PASTA
*In Italy, we always share huge plates of pasta (minimum 2 people)*

**Spaghetti Frutti di Mare**
Classic shellfish pasta with clams, mussels, prawns, garlic & tomato covered in pizza dough & oven baked (1864 kcal)
£17.95 pp

**Penne Romanoff**
The personal chef of the last Russian Czar, Nicholas II, escaped to Italy before the Bolshevik revolution in 1918. He created a pasta dish combining the culinary flavours of Imperial Russia and Italy. Salmon, a touch of tomato & cream, flambéed in vodka (1018 kcal)
£15.95 pp

**Spaghetti Gamberoni Piccanti**
Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato (608 kcal) £17.95

**Tagliolini Lobster**
San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream (522 kcal) £29.50

**Risotto San Carlo**
Carnaroli rice with porcini mushrooms, cream & white wine wrapped in parma ham (1387 kcal) £15.95

**Penne Pollo e Gamberetti**
Penne pasta in a creamy sauce with chicken, baby prawns & parsley
(1159 kcal) £15.95

**Ravioli Lobster**
Ravioli stuffed with lobster & crab meat in a light creamy & pink peppercorn sauce
(679 kcal / 1348 kcal)
st £11.95
mc £17.95

**Ravioli Tartufo**
Handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with fresh truffle (897 kcal / 1793 kcal)
st £11.95
mc £17.95

**Strozzapreti e Polpette**
Slow cooked beef meatballs in tomato sauce served with Strozzapreti pasta
(393 kcal / 786 kcal) st £9.50
mc £14.50

## CONTORNI

**Sautéed Spinach** £4.50
With garlic, chilli & Worcestershire sauce (24 kcal)

**French Fries** £4.25
(364 kcal)

**Zucchine Fritte** £4.95
Fried courgettes (258 kcal)

**Sautéed Potatoes** £4.50
With bacon, onion & rosemary
(170 kcal)

**Rocket & Parmesan Salad** £4.50
(189 kcal)

**Sicilian Tomato & Onion Salad** £4.50
(113 kcal)

**Mixed Salad** £4.20
(107 kcal)

## CARNE

**Pollo Milanese**
Flattened breast of chicken in breadcrumbs pan-fried, served with rocket & datterino tomato (706 kcal)
£18.50

**Suprema di Pollo Principessa**
Pan fried breast of chicken with white wine, mushrooms & cream sauce, garnished with asparagus (1105 kcal)
£18.95

**Scaloppine Signor Sassi**
Tuscan veal cooked in cream, brandy, mustard seeds & chopped mushrooms
(1175 kcal)
£19.95

**Agnello Toscana**
Lamb cutlets with Barolo red wine, rosemary and sunblushed tomato sauce
(723 kcal) £24.95

**Classic Steak Diane**
8oz flattened fillet steak with brandy mustard & mushroom sauce (1267 kcal)
£29.95

**Filetto al Pepe Verde**
8oz fillet steak with a brandy & green peppercorn sauce (922 kcal)
£30.95

## SAN CARLO GRILL

**Agnello**
Grilled lamb cutlets with rosemary & thyme (513 kcal)
£22.95

**Pollo e Rosmarino**
Flattened breast of chicken, grilled with rosemary (386 kcal)
£18.50

**Tagliata Di Filetto Di Manzo**
San Carlo special fillet steak sliced & served with fresh Italian dressing
(608 kcal) £29.95

**The Great San Carlo Mixed Grill**
Steak, lamb cutlets, chicken breast & Tuscan sausage. Charcoal grilled
(903 kcal) £27.95

*Big Steaks to Share*

**Bone in Rib-eye**
30oz chargrilled rib-eye served with Italian broccoli (778 kcal)
£49.90

**Bistecca Fiorentina (For 2)**
35oz Tuscan style T-bone cooked on our Robata grill (1687 kcal)
£54.95

**Steak & Lobster (For 2)**
8oz dry aged fillet & whole native lobster served with zucchine fritte
(1397 kcal)
£68.00

**"Great food and great service from a true Italian"**

*Adults need around 2000 kcal a day. If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. An optional service charge of 10% will be added to your bill.*

San Carlo

# LISTA DEI VINI

## BY THE GLASS

| | 175ml | 250ml |
|---|---|---|
| **Remigio Chardonnay** | **5.65** | **8.00** |
| **Pinot Grigio** | **6.30** | **8.90** |
| **Grillo Bianco** | **6.40** | **9.00** |
| **Chardonnay** | **6.90** | **9.70** |
| **Sauvignon Friuli** | **7.25** | **10.50** |

| | 175ml | 250ml |
|---|---|---|
| **Remigio Rosso** | **5.65** | **8.00** |
| **Nero D'Avola** | **5.95** | **9.00** |
| **Cabernet** | **6.25** | **9.50** |
| **Chianti** | **8.00** | **11.40** |
| **Merlot** | **7.10** | **10.40** |
| **Pinot Grigio Rosé** | **7.10** | **10.40** |

## BIANCHI

**Remigio Chardonnay, Piemonte** **22.90**
Specially selected for San Carlo

**Grillo Bianco** **26.90**
A wine with charm & finesse, full bodied but delicate, rose petal aroma. The palate has fruit acidity & structure

**Frascati** **27.50**
Bright straw yellow in colour. Apple bouquet with fresh acidity

**Pinot Grigio** **26.50**
Delicately fruity, full and refined. Lightly elegant

**Soave Classico** **27.95**
Brilliant intense yellow, yet light and fresh. From Veneto

**Sauvignon Friuli** **29.95**
Single vineyard north of Venice. Fragrant fresh white bursting with flavours of tropical fruit

**Chardonnay** **29.00**
Aromas of apple & elderflower, delicately dry with fine balance & harmony

**Verdicchio Classico Castelli di Jesi DOC** **29.20**
Dry, full concentrated style with honey dew melon aroma

**Pinot Grigio Santa Margherita** **36.70**
Delightfully dry & full of flavour with a smooth texture

**Vermentino** **34.50**
The nose is delicate & floral, dominated by fruity notes that emerge from a complex aromatic weave

**Langhe DOC Chardonnay - Vigneto Morino** **36.55**
Intense colour of straw yellow. Offers an ample & intense palate of a long honey richness & a smooth vanilla finish, Carlo's favourite Chardonnay

**Sauvignon - Alto Adige** **39.75**
100% Sauvignon grapes, straw yellow with green-golden nuances. Intense but smooth with scents of green pepper & sage, dry at the palate with an excellent body

**Falanghina Tenuta Cavalier Pepe** **36.50**
Fruity notes and intense nose, good acidity with taste of banana & green apple

**Pomino Bianco DOC** **41.50**
Floral notes with apple, pear & citrus. Fresh & full in flavour

**Colomba Platino IGT** **41.00**
One of the most renowned Sicilian white wines, delicate & fruity

## ROSSI

**Remigio Rosso, Piemonte** **22.90**
Especially selected for San Carlo

**Nero D'Avola** **26.50**
Forest fruit flavours, a hint of spice & soft round tannins

**Cabernet** **27.50**
Fruity rich & round smooth flavour of the South Puglian farmyards & sea breeze. Deep ripe fruit aroma

**Primitivo** **26.00**
Fruity bouquet with an abundance of berries & plums

**Merlot Grave del Friuli DOC** **30.90**
Nicely tannic with a smooth finish, easy drinking

**Montepulciano D'abruzzo Riparosso** **32.00**
Red fruit notes, full bodied, deep, ripe & round with a final note of liquorice

**Valpolicella Classico DOC** **33.00**
Pleasantly fruity & smooth with a hint of spice

**Chianti Classico DOCG Dievole** **34.00**
Well balanced flavour with an aroma of ripe fruit

**Sasseo Primitivo del Salento** **36.00**
Pleasantly fruity & smooth with a hint of spice

**Ripasso della Valpolicella DOC** **38.50**
Fine & subtle, plum & berry flavours: bright & fruity

**Barbera d'Alba** **48.50**
100% Barbera grapes, ruby red with crimson reflections, harmonious & long lasting with hints of blackberry

**Barbera D'Asti** **47.50**
Soft and full, ripe blackberry and cherry flavours with smooth tannins

**Cannonau Riserva Sella Mosca Di Sardegna DOC** **42.00**
Suprisingly elegant & generous. Earthy aromas & dark berry fruit flavours

**Chianti Classico Riserva Ruffino** **49.50**
Brilliant deep ruby red colour with an intense bouquet

**Barolo DOCG** **56.00**
Superbly dry & smooth with a pleasant oakiness

**Amarone classico La Colombaia** **61.50**
Copious black fruit aromas with notes of balsamic, baking spice & vanilla, bushels of warm cherry flavour

## ROSÉ

**Negroamaro Spinelli di Falcone Copertino** **27.20**
Single vineyard from Puglia, outstanding berries & flowers on the nose, crisp & clean

**Pinot Grigio Rosé** **31.00**
Fresh, delicate aromas that open up in the glass, excellent balance of fruit & fresh acidity

**Rosé Costaripa Rosamara** **43.50**
Aromas of spring flowers with mellow fruit flavours

## HALF BOTTLES

### WHITES

**Half Frascati** **14.25**
Dry & light in colour & flavour with a lingering taste of bitter almonds

**Half Pinot Grigio** **20.25**
Soft & full with a fruity, intense bouquet

**Half Chablis** **28.00**
A well balanced wine with a mineral, chalky & flinty backbone

### REDS

**Half Valpolicella Classico** **16.75**
Intense, velvety & well structured with a typical hint of cherry, mellow & mouth filling with a long finish

**Half Barolo** **29.50**
Oddero barolo shows a developed complex spicy nose & a multi-layered palate with a long finish

**Half Amarone** **34.50**
One of Veneto's most famous & prestigious wines

## FRENCH WINE

**Sancerre** **41.50**
Vibrantly aromatic, opulent on the nose & palate, stylish & dry on the finish

**Chablis** **49.50**
A well balanced wine with a mineral, chalky & flinty backbone

## CHAMPAGNE

| | 125ml | btl |
|---|---|---|
| **Prosecco Balbinot** | **7.95** | **35.95** |
| **Rosé Spumante** | | **38.95** |
| **House Champagne** | **10.90** | **50.00** |
| **House Champagne Rosé** | **12.70** | **56.00** |
| **Moët & Chandon** | | **70.00** |
| **Bollinger** | | **76.00** |
| **Veuve Clicquot** | | **78.00** |
| **Laurent-Perrier Rosé** | | **92.50** |
| **Dom Perignon** | | **195.00** |
| **Cristal** | | **250.00** |

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