

San CARLO bottega

CHAMPAGNE BAR | RISTORANTE | CAFFE | CICHETTI

Cicchetti (pronounced chi - ket - tee) are medium 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. San carlo bottega brings influences from all around Italy. All our dishes are small plates to be shared so that you can enjoy the variety of flavours from this region.

APERITIVO

ROSSINI made with fresh strawberries & prosecco 9.50

BELLINI made with white peach juice & prosecco 9.50

APEROL SPRITZ Aperol & prosecco 9.95

PANE

OLIVES & TAPENADE with Sardinian flat bread (201 kcal) 3.95

SELECTION OF ITALIAN BREADS (528 kcal) 4.20

GARLIC BREAD (646 kcal) 5.55

GARLIC BREAD with tomato & basil (696 kcal) 5.70

GARLIC BREAD with cheese (852 kcal) 6.70

BRUSCHETTA Sicilian tomatoes, garlic, basil & grated ricotta (286 kcal) 5.95

MUSHROOM BRUSCHETTA with winter mushrooms, black truffle & garlic (501 kcal) 6.95

INSALATA

BURRATA CHEESE (a special mozzarella) with Parma ham & black truffle (446 kcal) 9.95

TARTARE OF FRESH TUNA mixed with olive oil, french mustard, lemon juice, balsamic vinegar & wild rocket (prepared at your table) (161 kcal) 11.90

SMOKED CHICKEN BREAST SALAD with caesar dressing & Sardinian pane carasau (300 kcal) 7.95

INSALATA CAPRESE mozzarella, avocado, tomato & basil (354 kcal) 8.20

AVOCADO SALAD avocado, vine tomato, red onion, in balsamic & pomegranate dressing (255 kcal) 6.95

HANDPICKED CRAB with avocado, rocket, lemon oil & Sardinian flat bread (275 kcal) 11.95

FRITTI

TRADITIONAL FRIED ITALIAN STREET FOOD

BABY MOZZARELLA fried cheese balls (301 kcal) 6.50

SICILIAN ARANCINI rice balls filled with beef ragu (988 kcal) 8.20

GAMBERONI FRITTI tempura prawns dressed with a spicy mayonnaise (236 kcal) 9.95

PIATTI DA DIVIDERE

PLATES TO SHARE (RECOMMEND A MINIMUM OF 2 PEOPLE)

FRITTO PORTOFINO deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (831 kcal, for 2 people) 17.95

PIZZA

ALL OUR DOUGH IS FRESHLY MADE ON THE PREMISES

MARGHERITA the classic pizza of Naples with tomato, Fior di latte & basil (941 kcal) 8.20

GALABRESE with 'Nduja Calabrian soft spicy sausage & Fior di latte (1142 kcal) 9.30

FIorentINA with tomato, Fior di latte, spinach & egg (836 kcal) 8.15

POLLO PARMIGIANA with smoked chicken, mozzarella cheese, parmesan & fresh basil (1033 kcal) 9.10

PROSCIUTTO E FUNGHI with Fior di latte, porcini mushrooms, Italian ham & tomato (830 kcal) 9.10

BASILICATA with spicy sausage, chilli, tomato & Fior di latte (889 kcal) 9.30

PUGLIESE tomato, burrata, Parma ham, rocket & black truffle (959 kcal) 10.20

CALZONE folded pizza with tomato, cheese & ham (866 kcal) 8.95

PIZZA MORTADELLA, Fior di latte, mortadella, pistacchio, Stracciatella di burrata (1389 kcal) 9.20

PANZEROTTO PUGLIESE, fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (608 kcal) 7.50

PASTA E FORNO

TRUFFLE & PECORINO RAVIOLI (963 kcal) 9.95

STROZZAPRETI E POLPETTE slow cooked beef meatballs in tomato sauce served with Strozzapreti pasta (636 kcal) 9.50

SPAGHETTINI with prawns, mussels, garlic & chilli (467 kcal) 10.95

TAGLIATELLE BOLOGNESE the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (554 kcal) 9.90

SPAGHETTI CARBONARA egg yolk & pancetta (589 kcal) 9.50

TAGLIOLINI with lobster & cherry tomato (379 kcal) 14.95

SPINACH AND RICOTTA RAVIOLI with rocket & Pachino tomatoes (309 kcal) 7.95

RAVIOLI LOBSTER with lobster bisque & prawns (415 kcal) 11.95

LASAGNE AL FORNO layers of pasta with slow cooked beef ragu (574 kcal) 9.50

MELANZANE PARMIGIANA classic Sicilian. Layers of aubergine, parmesan & tomato baked in the oven (342 kcal) 8.95

CAVATELLI CON MELANZANE E SALSICCIA cavatelli pasta served with aubergine & sausage (900 kcal) 10.95

VEGETALI

PATATINE FRITTE french fries (526 kcal) 3.95

OR with parmesan & black truffle (723 kcal) 4.70

ROASTED POTATO with rosemary (387 kcal) 3.95

TENDERSTEM BROCCOLI with garlic & chilli (35 kcal) 4.10

PLANT BASED

RAW BEETS TARTARE with tofu & balsamic dressing (173 kcal) 7.95

GRILLED ARTICHOKES with mint sauce (78 kcal) 7.50

SPAGHETTI PUTTANESCA with olives, capers & a rich tomato sauce (496 kcal) 8.50

PACCHERI large pasta tubes with asparagus, peas & cauliflower in a creamy sauce (508 kcal) 8.95

INSALATA LENTICCHIE beetroot, artichokes, black lentils & red peppers (156 kcal) 8.95

CARNE

POLLO MILANESE flattened breast of chicken, fried in breadcrumbs, with rocket & Sicilian Pachino tomatoes (339 kcal) 10.50

BOTTEGA BURGER Aberdeen Angus fillet burger with burrata, balsamic onion & grilled parma ham (1058 kcal) 10.95

GRILLED RIB-EYE steak served with parsley & chilli dressing (508 kcal) 16.95

FILLET OF BEEF TAGLIATA served with rocket, shaved parmesan & balsamic vinegar (479 kcal) 14.95

MIXED GRILL Italian homemade sausage, lamb cutlets & rib-eye steak (919 kcal) 17.95

LAMB CUTLETS Marinated in sundried tomato & thyme (645 kcal) 11.50

PESCE

CALAMARI FRITTI classic fried squid (381 kcal) 8.50

GAMBERONI PICCANTI Sicilian prawns with chilli lemon & garlic (115 kcal) 10.95

FILLET OF SEA BASS with olive oil, garlic, lemon zest & broccoli di rapa (982 kcal) 11.50

KING SCALLOPS gratin with garlic, olive oil, lemon & breadcrumbs (567 kcal) 10.95

HALIBUT with samphire & Pachino tomatoes (391 kcal) 12.95

MIXED GRILLED FISH a selection of different fish & shellfish (635 kcal) 18.95

PISELLINI baby peas with onions & bacon (541 kcal) 3.95

ZUCCHINE FRITTE fried courgette sticks (86 kcal) 4.50

MIXED SALAD (73 kcal) 4.10

ROCKET & PARMESAN SALAD (109 kcal) 4.20



VINI
BIANCO

	glass (175ml)	glass (250ml)	btl
Remigio, Chardonnay 100% Chardonnay, fruity bouquet with an elegant finish.	5.65	8.00	22.90
Pinot Grigio (Veneto) Delicately fruity, full & refined. Lightly elegant.	6.30	8.90	26.50
Soave Classico DOC (Veneto) Dry with well balanced acidity. Fresh & delicate notes of elder & lime.	6.95	9.75	27.95
Sauvignon Bianco (Veneto) Dry & elegant white wine. Bright straw yellow in colour with greenish hints. Particularly suitable as an aperitif & perfect with hors d'oeuvres.	7.95	11.60	33.30
Pinot Grigio Santa Margherita (Veneto) Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.	8.50	12.50	36.70
Gavi di Gavi (Piemonte) Novi Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.			42.00

CENTRAL

Trebbiano d'Abruzzo (Abruzzo) Undoubtedly one of the regions best whites. Good intensity & persistence on the nose.	6.35	9.00	23.60
Frascati (Lazio) Bright straw yellow in colour. Apple bouquet with good fresh acidity.	6.65	9.20	27.50
Verdicchio Classico Castello di Jesi (Marche) Pale straw in colour with green tinges, this wine has a fine scent & dryness with a good fruit-acid balance.	6.95	9.75	29.20
Vernaccia di San Gimignano (Toscana) Dry and elegant white wine. Pale yellow in colour with greenish hints.			39.80

SOUTH & THE ISLANDS

Grillo Bianco (Sicily) A wine with charm & finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity & structure.	6.40	9.00	26.90
Greco di Tufo Tenuta Cavalier Pepe (Campania) Smooth & elegant on the palate, full-bodied with mineral notes on the finish.			34.50
Vermentino (Sardegna) Straw yellow in colour with greenish reflections & with a fresh fragrance reminiscent of ripe apple. Dry on the palate without being bitter; fresh & lively; almond-rich backdrop & an excellent persistence.			34.50
Falanghina Irpinia DOC, Tenuta Cavalier Pepe (Campania) Fresh & fruity on the palate with strong & persistent notes of citrus. On the palate it is fresh with a perfectly balanced acidity & a good structure.	8.25	12.25	36.50
Colomba Platino (Sicily) Notes of peach, melon, banana & jasmine. The palate is fresh, soft, fruity, balanced & medium-bodied.			41.00
Lacryma Christi Bianco DOC, Tenuta Cavalier Pepe (Campania) Straw yellow in colour with hints of white peach & pear on the nose & a typical liquorice aroma. Well-structured & balanced wine, showing fine fruit complemented by mineral notes.			41.00

ROSÉ

Nerello Mascalese Rosé (Sicilia) Obtained mainly from Nerello Mascalese grapes. The wine is inviting, slightly, warm nose with a background of peach and spices, considerable finesse on the palate which is kept together by a nice balanced acidity.	6.00	8.00	23.90
Pinot Grigio Rosé Torresella (Veneto) The grapes are harvested during September then destemmed, crushed & left to a brief cold maceration to bring out the primary aromas.	7.50	10.50	28.20
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo) The colour is brilliant & clear. On the palate it has a dry, fresh, delicate texture with good persistence.	8.50	11.70	34.00

ROSSI
NORTH

	glass (175ml)	glass (250ml)	btl
Remigio, Piemonte Ruby red in colour with subtle violet hints. Light & fruity on the palate. The Italians like this wine for everyday drinking because of its soft tannins, ripe fruit & ability to match a variety of foods.	5.65	8.00	22.90
Cabernet del Veneto (Veneto) An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.	6.80	9.60	28.00
Merlot Grave del Friuli Terre DOC (Friuli) Vivid ruby red in colour with a pronounced bouquet of herbs & blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.	7.20	10.30	30.90
Barbera d'Asti Vespa (Piemonte) Clear & ruby red in colour with reflections tending towards garnet. Hints of vanilla, toasted bread & spice. It refines with age.			48.50
Barolo Batasiolo (Piemonte) Deep garnet red. Intense & persistant aromas of ripe fruit, flowers & spices.			56.00
Amarone della Valpolicella Classico (Veneto) This wine is aged between 10-12 months in oak casks & it is unfiltered. It is ruby red in colour with violet hues, with an ample bouquet with delicate notes of cloves, wild berries & violet, with a good body, balanced tannins & a long & fruity finish.			64.00

CENTRAL

Rosso Piceno (Marche) The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.	6.75	9.25	27.30
Montepulciano d'Abruzzo Illuminati (Abruzzo) Deep mature ruby red, rich full nose, with notes of oak & spice, full bodied, ripe & round.	7.90	11.15	32.00
Chianti Riserva Vigna Albergotti (Toscana) Red, warm, round bouquet with flavours of ripe plum & spice. Good balance of tannins on the finish.			39.50
Rosso di Montalcino (Toscana) Bright ruby red, intense & very fine. Overtones of violet & blackberry with an elegant finish.			47.25
Lago di Corbara (Umbria) 'Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit Full & round on the palate, soft tannins & a lingering finish.			54.00

SOUTH & THE ISLANDS

Primitivo (Puglia) Fruity bouquet with an abundance of berries & plums.	6.00	8.90	26.00
Nero d'Avola (Sicilia) Bright ruby. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours & a silky texture.	6.10	8.95	26.50
Negro Amaro (Puglia) An intense, fruity bouquet. Rich, full bodied & well balanced.	9.15	12.50	37.00
Syrah Astoria (Sicilia) Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry & liquorice. Its taste is full bodied & supple, very intense & with a good structure.	9.20	12.75	38.00
Primitivo, Coppi (Puglia) A crisp fruity wine, purple tinged, ruby red in colour, youthful with heady aromas of ripe fruit.			36.00

SPECIALLY IMPORTED FOR SAN CARLO

WHITE WINE

Bianco di Vespa From a small vineyard in Puglia.	8.25	11.75	34.00
Il Bruno dei Vespa An IGP Puglia red that can elegantly accompany meals of all kinds.	8.50	12.00	36.00
Il Rosso dei Vespa Salento Harmonious & well balanced, with flavours typical of the region.			46.25

PROSECCO CHAMPAGNE
& SPARKLING

Prosecco	7.95	35.95
Prosecco Rosé	8.50	38.95
House Champagne	10.90	50.00
House Champagne Rosé	12.70	56.00
Veuve Clicquot		85.00
Bollinger		76.00
Laurent-Perrier Rosé	18.50	108.00
Dom Perignon		220.00
Cristal		250.00

SOFT DRINK
& JUICES

Coke (74 kcal)		3.50
Diet Coke (1 kcal)		3.50
Sparkling Water (0 kcal)	btl 750ml	4.50
Still water (0 kcal)	btl 750ml	4.50
San Bitter Rosso (66 kcal)		3.00
Appletiser (129 kcal)		3.00
Crodino (61 kcal)		3.00
Fruit Juices (Orange (72 kcal), Apple (76 kcal), Cranberry (38 kcal), Pineapple (82 kcal), Grapefruit (68 kcal))		3.60

Fever-Tree Mixers (Indian Tonic Water (56 kcal), Naturally Light Tonic Water (30 kcal), Elderflower Tonic Water (68 kcal), Mediterranean Tonic Water (72 kcal), Ginger Ale (68 kcal), Ginger Beer (74 kcal), Lemon Tonic (70 kcal), Soda Water (0 kcal), Lemonade (70 kcal))		3.50
Peroni Nastro Azzuro	330ml	5.00
Moretti	330ml	4.75
Mastri Birrai Umbri, Italian Blond Ale	330ml	5.50
Mastri Birrai Umbri, Italian Pale Ale	330ml	5.50
Menabrea	330ml	5.20
La Gradisca	330ml	5.00

NON ALCOHOLIC BEER

Peroni 0.0% (Non-Alcoholic) (73 kcal)	330ml	4.50
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COFFEE

Espresso (3 kcal)	3.50	Latte (123 kcal)	3.75
Double Espresso (6 kcal)	3.75	Americano (6 kcal)	3.65
Macchiato (10 kcal)	3.25	Mocha (394 kcal)	4.00
Cappuccino (68 kcal)	3.70	Hot Chocolate (190 kcal)	4.20

Wines by the glass also available in a 125ml measure
A discretionary 10% service charge will be added to your bill.

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.
Adults need around 2000 kcal a day.