



## PESCE



### Fresh Lobster

*fresh Lobster Thermidor or grilled  
with garlic butter*

*(1007 kcal / 789 kcal)*

**£44.85**

### Frittura di Pesce Portofino

*deep fried calamari, prawns, scampi &  
scallops served with tartare & sweet  
chilli sauce (1229 kcal)*

**£23.00**

### Lemon Sole Carlo

*grilled & served in a white wine &  
mushroom sauce (400 kcal)*

**£24.00**

### Dover Sole

*grilled Dover Sole*

*(743 kcal)*

**£40.80**

### Dover Sole Muniere

*whole Dover sole with capers  
& lemon butter sauce (1315 kcal)*

**£40.80**

### Fresh Grilled Langoustine

*grilled langoustine in butter & garlic sauce*

*(746 kcal)*

**£32.70**

### Salmone alla Griglia

*fresh grilled salmon served with prawns  
& pink peppercorn dill sauce*

*(1210 kcal)*

**£23.60**

### Halibut

*grilled & served with lobster sauce*

*(648 kcal)*

**£28.80**

### San Carlo Special Shellfish

*a special mixture of shellfish in  
garlic & butter sauce*

*(801 kcal)*

**£33.90**

### Mixed Grill of Fish

*a selection of five different  
types of fish & shellfish*

*(747 kcal)*

**£34.00**

### Branzino alla Griglia or Salt

*fillet of sea bass baked in black Etna sea  
salt or grilled fillet of sea bass served with  
gremolada dressing (927 kcal)*

**£28.75**

**Mixed Italian**  
**Olives with Herbs** *(241 kcal)*  
**£4.65**

**Bruschetta al Pomodoro**  
*Sicilian Pachino tomatoes, basil,  
olive oil, toasted Altamura bread (252 kcal)*  
**£6.70**

**Artisan**  
**Bread Basket** *(511 kcal)*  
**£4.40**

## ANTIPASTI

### Prosciutto e Melone

*Parma ham & Melon (186 kcal)*

**£17.50**

### Beef Carpaccio

*very thinly sliced raw beef,  
served with Cipriani dressing, rocket &  
Parmesan shavings*

*(396 kcal)*

**£18.50**

### Parmigiana al Forno

*classic Sicilian baked sliced  
aubergine with parmesan  
cheese & tomato sauce (540 kcal)*

**£13.30**

### Calamari Fritti

*deep fried squid  
with fresh chilli (824 kcal)*

**£13.30**

### Antipasti San Carlo

*start your meal the true Italian way!  
Our chef will prepare a large plate of antipasto  
representing the regional tastes of Italy*

*(889 kcal) (min 2 people)*

**£13.95pp**

### Cozze

*fresh mussels in a spicy tomato  
sauce with chilli & garlic (384 kcal)*

**£13.15**

### Cozze & Vongole

*fresh mussels, clams, cherry tomatoes,  
garlic, rosemary & parsley (413 kcal)*

**£15.15**

### Gamberoni Luciana

*Tiger prawns with garlic, chilli & tomato sauce  
with a touch of cream (133 kcal)*

**£15.40**

### Astice Avocado

*Lobster tail with marinated courgette,  
avocado & Marie rose sauce (348 kcal)*

**£17.00**

### Tricolore Salad

*avocado, tomato &  
buffalo mozzarella (583 kcal)*

**£12.30**

### Asparagi Dorati

*fresh asparagus, gratinated  
cheese & fresh black truffle (427 kcal)*

**£15.40**

### Burrata Pugliese

*finest Burrata from Puglia with  
grilled San Marzano tomatoes (504 kcal)*

**£13.95**

## ZUPPE

**Classic Minestrone**  
*homemade vegetable soup (124 kcal)*  
**£9.25**

**Zuppa di Aragosta**  
*mediterranean lobster soup (122 kcal)*  
**£15.35**

“Great food and great service  
from a true Italian”

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PASTA E RISOTTI

<b>Risotto all’Aragosta</b> <i>lobster risotto (555 kcal)</i> £35.65	<b>Spaghetтини Lobster</b> <i>our famous spaghetti lobster from our sister restaurant Signor Sassi in Knightsbridge (647 kcal)</i> £35.65	<b>Ravioli Lobster</b> <i>handmade ravioli in rich tomato &amp; lobster sauce (874 kcal)</i> £20.80
<b>Spaghetti Carbonara</b> <i>pancetta, egg yolk &amp; parmesan cheese (769 kcal)</i> £15.60	<b>Fettuccine Alfredo</b> <i>the original recipe for this fettuccine pasta, imported from Rome, tossed with butter, cream &amp; parmesan cheese A unique experience (1376 kcal)</i> £15.35	<b>Spaghetti Pomodoro e Basilico</b> <i>very thin spaghetti with San Marzano Tomatoes, garlic &amp; fresh basil. Slightly spiced (542 kcal)</i> £13.30
<b>Penne Arrabiata</b> <i>short tubes of pasta in a spicy tomato sauce with chilli &amp; garlic (544 kcal)</i> £13.30	<b>Ravioli Zucca</b> <i>handmade ravioli filled with pumpkin &amp; served with a Gorgonzola cheese &amp; saffron sauce (903 kcal)</i> £16.00	<b>Tagliatelle Bolognese</b> <i>classic recipe from Bologna with a slow cooked beef ragu (619 kcal)</i> £16.70
<b>Tagliolini con Granchio</b> <i>very thin egg pasta with hand-picked Cornish crab, sweet Sicilian cherry tomatoes, saffron &amp; a touch of cream (589 kcal)</i> £18.55	<b>Black Ravioli</b> <i>handmade ravioli filled with mascarpone cheese &amp; crab, served with fresh clams &amp; white wine (458 kcal)</i> £19.55	<b>Gnocchi Gorgonzola</b> <i>dumplings made of 50/50 potatoes &amp; flour in a creamy gorgonzola sauce with asparagus (807 kcal)</i> £16.00
<b>Tagliolino Mazara San Carlo</b> <i>a true taste of Sicily, with red prawns from Mazara del Vallo with special tagliolini Cipriani (606 kcal)</i> £19.65	<b>Spaghetti alle Vongole Veraci</b> <i>baby clams, cherry tomato &amp; garlic (649 kcal)</i> £19.70	<b>Paccheri Ragu Napoletano</b> <i>large pasta tubes with classic beef ragu (954 kcal)</i> £15.70
<b>Spaghetti al Pesce</b> <i>shellfish, garlic, Sicilian tomato &amp; chilli (797 kcal)</i> £22.60	<b>Ravioli Tartufo</b> <i>handmade pecorino and truffle ravioli in a creamy truffle sauce (1115 kcal)</i> £23.80	<b>Risotto San Carlo</b> <i>risotto with porcini mushrooms &amp; parma ham (719 kcal)</i> £19.55
<b>Tagliolini al Tartufo Nero</b> <i>fresh egg pasta, with fresh black truffle (1033 kcal)</i> £28.35		

PLANT BASED

<b>Avocado</b> <i>served with caponata vegetables &amp; capers (264 kcal)</i> £11.30	<b>Glazed Portobello Mushrooms</b> <i>with guacamole sauce (270 kcal)</i> £11.30
<b>Spaghetti Puttanesca</b> <i>with olives, capers &amp; a rich tomato sauce (603 kcal)</i> £10.85	<b>Ravioli con Salvia</b> <i>handmade ravioli filled with pumpkin, olive oil, sage &amp; vegan Parmesan (572 kcal)</i> £13.35

CARNE

<b>Pollastrino Diavola</b> <i>baby chicken, grilled with rosemary, chilli &amp; garlic (Allow 20 mins for cooking) (286 kcal)</i> £20.55	<b>Scaloppine al Limone</b> <i>tuscan veal cooked with butter &amp; lemon sauce (816 kcal)</i> £23.00	<b>Costata Reale Milanese</b> <i>flattened best end of veal in breadcrumbs on the bone (921 kcal)</i> £37.30
<b>Suprema di Pollo San Carlo</b> <i>corn fed breast of chicken with white wine, mushrooms, cream sauce &amp; asparagus (802 kcal)</i> £21.00	<b>Abbacchio Ligure</b> <i>baked rack of lamb, with red wine &amp; rosemary jus served on truffle mashed potato (954 kcal)</i> £27.30	<b>Saltimbocca alla Romana</b> <i>sliced veal with ham, cooked in white wine, butter &amp; sage (503 kcal)</i> £23.00
<b>Filetto al Pepe Verde</b> <i>9oz fillet steak served with creamy brandy &amp; green pepper corn sauce (783 kcal)</i> £31.85		<b>Ossobuco alla Milanese</b> <i>traditional dish from Lombardy, veal knuckle slow cooked &amp; served with saffron risotto (600 kcal)</i> £25.65

FROM THE GRILL

<b>10oz Ribeye</b> <i>served with béarnaise sauce (917 kcal)</i> £26.30	<b>Agnello</b> <i>grilled lamb cutlets with rosemary &amp; thyme (761 kcal)</i> £25.70
<b>T-Bone Steak</b> <i>20 oz grilled &amp; served with béarnaise sauce (1775 kcal)</i> £37.75	<b>Filetto alla Griglia</b> <i>28 days hung fillet of beef, served with béarnaise sauce (734 kcal)</i> £31.45
<b>Grilled Lobster &amp; Fillet of Beef Tagliata</b> <i>with our homemade special butter sauce. For 2 people (1146 kcal)</i> £70.05	

CONTORNI

<b>French Beans</b> <i>tossed in butter &amp; shallots (135 kcal)</i> £4.65	<b>Sautéed Baby New Potatoes</b> <i>with rosemary &amp; onions (209 kcal)</i> £4.65	<b>Piselli e Pancetta</b> <i>peas with onion &amp; bacon (696 kcal)</i> £5.15
<b>Longstem Broccoli</b> <i>sautéed in chilli &amp; garlic (137 kcal)</i> £5.15	<b>Spinach Sauté</b> <i>with garlic, chilli &amp; Worcestershire sauce (20 kcal)</i> £4.85	<b>Rocket &amp; Parmesan Salad</b> <i>(142 kcal)</i> £5.70
<b>French Fries (598 kcal)</b> £3.75 <b>With Truffle &amp; Parmesan (556 kcal)</b> £5.15	<b>Mashed Potato</b> <i>with black truffle (222 kcal)</i> £5.15	<b>Zucchine Fritte</b> <i>fried courgettes (118 kcal)</i> £5.15
<b>Tomato &amp; Onion Salad</b> <i>(122 kcal)</i> £5.00	<b>Funghi Trifolati</b> <i>sautéed mushrooms in garlic &amp; parsley (54 kcal)</i> £5.70	<b>Mixed Baby Leaf Salad</b> <i>(138 kcal)</i> £5.15

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