

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)

Minestrone al Soffritto

Classic Italian vegetable soup (139 kcal)

£6.95

Buffalo Mozzarella

With smoked aubergine, marinated in extra virgin olive oil, garlic & chilli (555 kcal)

Costine di Maiale Orientale

Barbecue ribs in our special San Carlo sauce (326 kcal)

> CARPACCIO & TARTARE

Beef Carpaccio

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

£11.95

Tuna Tartare

Sashimi grade tuna mixed with olive oil, mustard, lemon juice, wild rocket £13.95 (221 kcal)

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)

Zitoni Toscanini

Long pasta tubes, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & Tuscan pecorino (754 kcal)

Spaghetti Carbonara

Pancetta, egg yolk, parmesan cheese & cream (824 kcal / 1647 kcal) st £8.9 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

£18.50

£18.95

£19.95

£19.95

£20.95

Spaghetti Vongole

Pollo Milanese

Flattened breast of chicken in

Suprema di Pollo Principessa

Pan fried breast of chicken with

breadcrumbs pan-fried, served with

white wine, mushrooms & cream sauce,

Sliced Tuscan veal with ham, cooked in

Tuscan veal cooked in cream, brandy

Tuscan veal escalope in breadcrumbs

mustard seeds & chopped mushrooms

garnished with asparagus (1105 kcal)

Classic Saltimbocca alla Romana

white wine, sage & butter (704 kcal)

Scaloppine Signor Sassi

Scaloppa alla Milanese

pan fried in olive oil (508 kcal)

(1175 kcal)

rocket & datterino tomato (706 kcal)

Classic spaghetti with baby clams, garlic, chilli & a touch of tomato (621 kcal) £16.95 Arancini £7.95

Fried rice balls with truffle & parmesan to share with your meal (1238 kcal)

ANTIPASTI »—

Gamberoni Luciana

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

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)

Gamberoni alla Diavola

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

Mozzarella in Carrozza

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

Calamari Fritti

Deep fried squid with fresh chilli & tartar sauce (267 kcal)

Avocado Salad

Avocado with vine tomatoes & red onion in a balsamic & pomegranate dressing

Colchester Rock Oysters

Served with shallots in red wine vinegar & tobasco

Six (51 kcal) - £16.95 Nine (76 kcal) - £25.25

Insalata Tricolore

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

Melanzane al Forno Baked layers of Sicilian aubergine, with parmesan cheese & tomato (172 kcal / 344 kcal)

Gamberoni Fritti

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

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

Capesante al Forno

Roasted scallops with olive oil, garlic, chilli topped with breadcrumbs (541 kcal)

Avocado Bernardo

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

BRUSCHETTE E PANE

£9.95

£4.50

Selection of Italian bread

Bruschetta Romana

Toasted Altamura bread with chopped Sicilian Pachino tomatoes, garlic & olive oil (379 kcal)

Bruschetta del Duca

Toasted Altamura bread with Calabrian ground 'Nduja sausage & buffalo mozzarella (770 kcal) £7.50

» PASTA »

Gluten free pasta is available upon request

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

Penne Arrabbiata

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

Spaghetti Gamberoni Piccanti

Thin spaghetti with king prawns, hot chilli anchovies, capers, olives, fresh parsley & San Marzano tomato (608 kcal)

Tortellini panna e prosciutto

Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & parmesan cheese (1091 kcal)

Lamb cutlets with Barolo red wine.

Focaccia

Flatbread with sea salt, olive oil & rosemary (732 kcal)

Garlic Bread

Flatbread with Garlic & Sea Salt £5.50 (728 kcal) Garlic Bread with Tomato (790 kcal) £6.95

Garlic Bread with Cheese (934 kcal) £7.50 Garlic Bread with £7.75 Tomato & Cheese (903 kcal)

Tagliolini Lobster

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

Risotto Lobster

(1172 kcal) (with black truffle add £3.00 (7 kcal) **Risotto San Carlo**

cream & white wine wrapped in parma ham (1387 kcal) Penne Pollo e Gamberetti

Carnaroli rice with porcini mushrooms,

Penne pasta in a creamy sauce with chicken, baby prawns & parsley

£15.95 (1159 kcal) Ravioli Lobster

Ravioli stuffed with lobster & crab meat in a light creamy & pink peppercorn sauce (679 kcal / 1348 kcal)

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)

mc £17.95

Strozzapreti e Polpette

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

Pizza Margherita Tomato, buffalo mozzarella & oregano

Our Pizza is made with Neapolitan flour,

Sicilian tomatoes & the finest mozzarella.

£11.95 (936 kcal) Pizza Prosciutto e Funghi

£12.85

⊸∞ PIZZA »∽

Tomato, buffalo mozzarella, ham & mushrooms (1092 kcal)

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

Pizza Diavola

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

With tomato, mozzarella, tuna, onions & olives (1032 kcal) £13.95

Pizza Pollo e Rosmarino

Buffalo mozzarella, porcini mushroom & black truffle (958 kcal) £14.50

Tomato, buffalo mozzarella, mushrooms, artichokes & sweet peppers (1013 kcal) £12.45

Pizza Burrata

Burrata, tomato, fresh pachino tomatoes, £12.65

Pizza Fiorentina

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

Calzone Pollo

Folded pizza with chicken, garlic, spinach £14.50

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

Black truffle (7 kcal) £3.00

Chargrilled Avocado £4.95

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

With shallots & butter

(364 kcal) **Petit Pois** £4.50

£4.95

Fried courgettes (258 kcal)

Zucchine Fritte

Rocket & Parmesan Salad £4.50 (189 kcal) Sicilian Tomato & Onion Salad £4.50

Mixed Salad (107 kcal)

CARNE Agnello Toscana

£31.95

Filetto al Tartufo

(723 kcal)

8oz fillet steak wrapped in Parma ham with creamy black truffle sauce (943 kcal)

rosemary and sunblushed tomato sauce

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

Tournedo Rossini 8oz fillet steak, crouton based topped

(754 kcal)

with paté & Madeira wine sauce

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

Tuscan Fennel Sausage

Chargrilled sausage served with Italian broccoli (593 kcal) £18.95

Grilled lamb cutlets with rosemary & thyme (513 kcal)

Ribeye Steak aged 28 Days, served with garlic butter

or bearnaise sauce (782 kcal / 660 kcal)

Fillet Steak 8oz

Tagliata Di Filetto Di Manzo San Carlo special fillet steak sliced &

served with fresh Italian dressing (608 kcal)

Steak, lamb cutlets, chicken breast & Tuscan sausage. Charcoal grilled (903 kcal)

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

Pollo e Rosmarino Flattened breast of chicken, grilled with

rosemary (386 kcal)

"Great food and great service from a true Italian"

Pizza Tonno

Tomato, buffalo mozzarella, chicken, mushrooms & rosemary (1105 kcal)

Pizza Tartufo

Pizza Quattro Stagioni

& basil (1122 kcal)

& cheese topped with tomato sauce (1216 kcal) Calzone Salsiccia Piccante

CONTORNI

With vinaigrette, chilli & rock salt (404 kcal)

French Beans £4.50

(34 kcal) **French Fries** £4.25

With onions, pancetta & a touch of cream (203 kcal)

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

Portobello Mushroom £4.90 Grilled & served with balsamic dressing & rocket (365 kcal)

(113 kcal) £4.20

SAN CARLO GRILL

£22.95

aged 28 days, served with garlic butter or

aged 28 days, served with garlic butter or bearnaise sauce (584 kcal / 465 kcal)

bearnaise sauce (782 kcal / 660 kcal)

The Great San Carlo Mixed Grill

£18.50

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.

APERITIVI

San Carlo Bellini £8.90 Rossini £8.90 **Aperol Spritz** £9.50

PROSECCO & CHAMPAGNE

	flute	btl
Prosecco Balbinot	£7.95	£35.95
Rosé Spumante	£8.50	£38.95
House Champagne	£10.90	£50.00
House Champagne Rosé	£12.70	£56.00
Moët & Chandon		£70.00
Bollinger		£76.00
Veuve Clicquot		£85.00
Laurent-Perrier Rosé		£108.00
Dom Perignon		£220.00
Cristal		£250.00

⊸∞ HALF BOTTLES ≫∽

BIANCHI

Frascati Superiore £14.25 Dry, fresh & fruity

Pinot Grigio £20.25 Delightfully dry & full of flavour with a smooth texture

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

Valpolicella Classico £16.75 Intense, velvety & well structured.

Full-bodied, warm & dry with a touch of oak on the finish

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

£49.50

£34.00

£46.25

FRENCH WHITE

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

Chablis Premier Cru A ripe Chablis with good weight & intensity. Green apple & pear emerges on the finish

Negramaro Spinelli dei Falcone Copertino Single vineyard from Puglia, outstanding berries & flowers on the

Pinot Grigio Rosé £31.00 Full body delicate rosé petal aroma with fruit & tender softness

ROSE

Rosé Costaripa Rosamara Very light colour of blossoming rose petal, bouquet of spring flowers, balanced and full

FROM BRUNO VESPA

A SMALL VINEYARD IN PUGLIA

nose, crisp & clean

Bianco di Vespa

White wine from a small vineyard in Puglia

II Bruno dei Vespa Rosso An IGP Puglia red that can elegantly accompany daily meals of all

II Rosso dei Vespa Salento Harmonious & fresh, which reflects the

Pugliese nature on our tables

Raccontami Primitivo di Manduria DOC Full bodied, aged 12 months in Never Barriques & Troncais

FINE ITALIAN WINES

Tignanello Rosso Toscana IGT £180.00 Fantastic aromas of dark berries and wood. Full body, polished tannins and bright acidity with great depth

Amarone Classico Bertani £210.00 The wine is a deep garnet red colour. The classical cherry flavours are immediately perceptible to the nose

£265.00 **Amarone Campolongo** A superb Amarone from a renowned historic vineyard with a

history dating back to the 12th century Brunello di Montalcino Biondi Santi

Aromatic, offering scents of juicy cherries, wild flowers & earth £320.00

Sassicaia DOC has an intense, deep ruby colour. The scent is elegant & complex with notes of red fruits

Solaia £400.00 An intense ruby red in colour, at times impenetrably so, the Solaia shows intensely warm aromas which reflect the climate of the season while maintaining a delicate freshness as well

Ornellaia £420.00 The cuvée brings together the best terroirs of Tuscany & combines the Mediterranean expression of opulence & generosity with structure & complexity

EXCLUSIVE HOUSE WINES BY THE GLASS

Specially imported for San Carlo restaurants

BIANCHI	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
Vermentino	£8.50	£12.00
Colomba Platino	£9.70	£13.70
Gavi dei Commune di Gavi DOCG	£9.95	£14.00
Pinot Grigio Rosé	£7.50	£10.50

ROSSI	125ml	175ml	250m
Remigio Rosso		£5.65	£8.00
Nero D'Avola		£5.95	£8.50
Primitivo		£6.00	£8.90
Cabernet		£6.50	£9.20
Merlot		£7.20	£10.30
Barbera D'Alba	£7.50	£10.25	£14.25
Barolo	£9.50	£13.00	£19.00
Amarone	£10.50	£13.50	£19.90

ITALIAN WHITE »—

£22.90

Remigio Chardonnay, Piemonte

Especially 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

Bright, straw yellow colour. Apple bouquet with good fresh acidity.

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

Soave Classico 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 and elderflower, delicately dry with fine balance and harmony

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

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

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 green apple and banana

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 Gavi del Comune di Gavi DOCG £42.00 Renowned dry white, made in Piedmont in the North-West of

Lugana Santa Sofia £43.50 Delicate bouquet with parfum of white almond & golden

apple. Savoury & fresh tasting Rapitala Gran Gru £55.00 One of the best Sicilian white wines, well structured intense but smooth. Fruity & delicate to the palate

Piodilei Chardonnay IGT Pio Cesare £66.50 Single vineyard Chardonnay from Piemonte with notes of banana, mélon, aniseed & mint. Elegant & mature

Pomino DOC Benefizio Frescobaldi £71.00 Tuscan Chardonnay with high notes of pineapple & lemon zest,& vanilla

Cervaro Della Sala "Antinori" £105.00 Very ripe full bodied, buttery Chardonnay fruit, is underpinned by generous amount of toasted oak

ITALIAN RED

Remigio Rosso, Piemonte £22.90

Especially selected for San Carlo

Nero D'Avola £25.50 Forest fruit flavours, a hint of spice and soft round tannins

£27.50 An intense ruby red wine with a characteristic herbaceous flavour when young

Primitivo £26.00 Fruity bouquet with an abundance of berries and plums

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

Montelpuciano 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** £38.50

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

100% Barbera grapes, ruby red with crimson reflections,

harmonious & long lasting with hints of blackberry

Soft and full, ripe blackberry and cherry flavours with smooth tannins

Cannonau Riserva Sella Mosca Di Sardegna DOC Suprisingly elegant & generous. Earthy aromas and dark

berry fruit flavours Lago di Corbara - Castello di Corbara

Sangiovese, Merlot, Cabernet Sauvignon, presence of Montepulciano, intense ruby colour with a bouquet of ripe

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

Barolo DOCG Superbly dry & smooth with a pleasant oakiness

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

SPECIALLY SELECTED BY SAN CARLO

Mon Plaisir de Montresor

Rich, smooth wine with delicate spice & a generous, juicy fruity flavour

Syrah Principe di Butera £38.00 Full bouquet & persistent with appealing notes of cherries, red fruits & sweet spices

Chianti Ruffino Oro Distinctive Tuscan bouquet offers notes of violet, cherry & plum. Full bodied & well balanced

Brunello di Montalcino DOCG £71.50 Superb, noble & wonderfully smooth with hints of spices

Amarone Classico della Valpolicella Montresor£72.50 With a hint of coffee, chestnuts, sweet blackberry, plums on the palate. Subtle taste, rich in texture

Barolo la Corda della Briccolina DOCG £80.00

Single vineyard Barolo aged in barrique

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