

STUZZICHINI

Pane all'Aglío bread topped with garlic & sea salt (823 kcal)	5.50
Pane all'Aglío com Pomodoro garlic bread topped with tomato (829 kcal)	5.50
Italian Bread a selection of Italian breads (528 kcal)	4.50
Olives with olive tapenade & Sardinian Pane Carasau (229 kcal)	4.10
Sourdough Bruschetta with mushrooms, black truffle, garlic & pecorino cheese (438 kcal)	7.50
Arancini Tartufo Sicilian rice balls with truffle & Parmesan (1238 kcal)	7.95
Sourdough Bruschetta with Sicilian pachino tomatoes, basil & extra virgin olive oil (180 kcal)	6.95
Prosciutto San Daniele prosciutto with fried dough sticks (403 kcal)	9.50

ANTIPASTI

Duck Salad with rocket, Melinda apples from Trentino, pancetta, balsamic vinegar (129 kcal)	8.95
Avocado Salad beef tomato, red onion with balsamic & pomegranate dressing (230 kcal)	8.95
Beetroot Carpaccio & Goats Cheese roasted with rosemary, thyme & garlic with spiced breadcrumbs (195 kcal)	8.95
Carpaccio of Beef with mustard mayonnaise, rocket & Parmesan (423 kcal)	11.95
Tuna Tartare sashimi grade tuna with avocado & lemon (604 kcal)	13.95
Handpicked Crab Salad with avocado, rocket, lemon oil & Sardinian flat bread (270 kcal)	11.95
Insalata di Cesare Caesar salad with grilled chicken & Sardinian flat bread (228 kcal / 504 kcal)	st 9.50 mc 13.95
Calamari classic fried squid served with aioli (252 kcal)	9.50
Fumo Cured Meat Board selection of exclusively sourced, cured Italian meats (2 people, 837 kcal)	11.95 pp
Gamberoni Piccanti Sicilian prawns with lemon & garlic (121 kcal)	10.95
Fritto Misto deep fried prawns, scallops & Calamari with garlic aioli & spicy mayo (2 people, 825 kcal)	12.50 pp
Burrata (a special mozzarella) with Parma ham & marinated black truffle (516 kcal)	11.95
Gamberoni Fritti tempura prawns dressed with a spicy mayonnaise (236 kcal)	9.90
Melanzane al Forno baked layers of Sicilian aubergine, with parmesan cheese & tomato (342 kcal)	13.95

PIZZA NEAPOLITAN STYLE

Pizza Margherita classic San Marzano tomato with Fior di latte cheese (941 kcal)	10.50
Pizza Radiccio e Gorgonzola white based pizza with Fior di latte, Italian Gorgonzola & radiccio (874 kcal)	12.95
Pizza Friarielli e Provola Sicilian sausage, friarielli & Provola cheese & mascarpone cheese (1106 kcal)	12.50
Pizza Mortadella Fior di latte, Mortadella, Pistachio, Stracciatella di Mozzarella (1389 kcal)	12.50
Pizza Vesuvio slow cooked chilli beef mince with Fior di latte cheese (1026 kcal)	13.85
Pizza Piccante San Marzano tomato, Fior di latte, Schiacciata Calabrese (spicy Calabrian salami) (945 kcal)	13.85
Schiacciata Provola Sicilian rustico, semolina bread filled with Provola cheese & tomato sauce (922 kcal)	13.85
Pizza Tartufo Fior di latte, porcini, chestnuts, truffle & thyme (872 kcal)	14.50

PASTA & AL FORNO

Ravioli Spinach & Ricotta served with pachino tomato (920 kcal)	11.50
Fumo Porcini Risotto black truffle risotto with porcini mushrooms (1148 kcal)	16.95
Penne Arrabbiata pasta penne in tomato sauce with garlic & chilli (440 kcal / 880 kcal)	st 6.50 mc 10.95
Tagliolini Granchio long pasta with hand-picked Devonshire crab, chilli, fresh tomato & rocket (393 kcal)	15.95
Pasta Norma the most popular dish of Southern Italy, with aubergine, tomato, basil & garlic topped with Pecorino cheese (477 kcal)	13.50
Tagliatelle Ragu Original Bologna recipe with slow cooked beef ragu (434 kcal / 868 kcal)	st 8.50 mc 13.95
Classic Carbonara spaghetti with pancetta, egg yolk & Parmesan cheese (640 kcal / 1280 kcal)	st 8.50 mc 13.95
Lasagne Emiliane fresh layers of pasta with slow cooked bolognese sauce, baked with bechamel, mozzarella & parmesan (968 kcal)	13.95
Strozzapreti e Polpette slow cooked beef meatballs in a tomato sauce (636 kcal / 1272 kcal)	st 9.50 mc 14.50
San Carlo's Famous Ravioli Truffle homemade ravioli filled with pecorino cheese and truffle, with cream, parmesan & truffle oil sauce, topped with fresh truffle (833 kcal / 1665 kcal)	st 10.95 mc 16.95
Ravioli Lobster homemade ravioli filled with lobster & served with a light creamy tomato sauce (363 kcal / 726 kcal)	st 10.95 mc 16.95
Spaghetti Vongole classic spaghetti served with clams, garlic, chilli & white wine (1179 kcal)	16.95
Spaghetti Frutti di Mare classic shellfish pasta with clams, mussels, prawns, garlic & Datterino tomato covered in pizza dough & oven baked (2 people, 2295 kcal)	18.50 pp
Spaghetti Lobster more famous than our truffle ravioli! Spaghetti with lobster & garlic, chilli & pachino tomato (865 kcal)	28.50
Ravioli Zucca pumpkin ravioli with sage & butter (826 kcal)	14.50

SECONDI

Pollo Milanese flattened breast of chicken breadcrumbs pan fried with rocket & Datterino tomato (363 kcal)	18.95
Pollo Diavola pan fried breast of chicken with spicy 'Nduja Calabrian sausage & tomato (378 kcal)	17.95
Scallops San Carlo scallops with white wine, garlic, lemon & breadcrumbs (551 kcal)	21.00
Pollo Tartufo breast of chicken pan fried with truffle & cream sauce (1277 kcal)	18.95
Scaloppa alla Milanese Tuscan veal escalope in breadcrumbs, pan fried in olive oil (476 kcal)	20.95
Lamb Cutlets marinated in sundried tomato & thyme (1170 kcal)	22.95
Salt Baked Sea Bass whole sea bass cooked in sea salt casing, keeping the fish beautifully moist & enhancing its flavours allow 20 minutes to cook (1547 kcal)	25.50
Filetto al Tartufo 8oz fillet steak wrapped in Pancetta with cream & black truffle sauce (489 kcal)	29.95
Fresh Lobster Thermidor double cream, english mustard, tarragon, parmesan cheese finished under the grill (867 kcal)	39.95

OYSTERS 6, 12 or 18

served with shallots in red wine vinegar & Tabasco (51 kcal)



16.95 / 33.75 / 49.75

GRILL

San Carlo Aberdeen Beef Burger with burrata, balsamic onions & grilled Parma ham (1058 kcal)	15.50
Fumo Charcoal Mixed Grill steak, lamb cutlets, chicken breast & Tuscan sausage (882 kcal)	24.95
Ribeye on the Bone 30oz chargrilled rib-eye served with friarielli (1584 kcal)	49.90
Tuscan Fennel Sausage chargrilled sausage served with friarielli (761 kcal)	18.95
Tomahawk a large bone-in steak with a big rich flavour to match (2 people, 2017 kcal)	59.95
Sirloin 10oz aged 28 days served with garlic butter or bearnaise sauce (687 kcal / 669 kcal)	21.50
Fillet 8oz aged 28 days served with garlic butter or peppercorn sauce (649 kcal / 545 kcal)	29.95
Chateaubriand (for 2) Served with bearnaise sauce (825 kcal)	65.50
Whole Grilled Sea Bass charcoal grilled whole seabass with gremolata dressing (1538 kcal)	23.50
Grilled Prawns Argentinian chargrilled prawns with garlic & chilli (347 kcal)	24.50
Grilled Lobster plain (215 kcal) or garlic butter (556 kcal)	35.50
Sea Bass fillet of sea bass, charcoal grilled served with friarielli, Taggiasche olives & anchovies (353 kcal)	21.95

VEGETALI

Onion Rings lightly battered deep fried onions (110 kcal)	3.95
Roast Potatoes served with rosemary & salt (216 kcal)	4.20
Pisellini petit pois with onions, pancetta & a touch of cream (426 kcal)	4.20
Zucchini Fritte fried courgettes (38 kcal)	4.20
French Beans with shallots & butter (40 kcal)	4.50
Truffle Fries served with truffle & parmesan cheese (648 kcal)	4.95
Fries (526 kcal)	4.20
Grilled Avocado with vinaigrette, chilli & rock salt (331 kcal)	4.95
Tender Stem Broccoli tossed with garlic & chilli (35 kcal)	4.95
Mixed Salad (75 kcal)	3.95
Rocket & Parmesan Salad (127 kcal)	4.50
Sicilian Tomato & Onion Salad (129 kcal)	4.50

1 ST PETERS SQUARE, OXFORD ROAD, MANCHESTER

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

A discretionary 10% service charge will be added to your bill

VINI

ROSSI

NORTH

Remigio, Piemonte
Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for everyday drinking due to its soft tannis & ripe fruit foods.

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.

Merlot Grave del Friuli Terre DOC (Friuli)
Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.

Barbera d’Asti Vespa (Piemonte)
It has a brilliant transparency, ruby red colour with reflexes tending towards garnet. Its smell is vinous, clear with hints of vanilla and toasted bread.

Barolo Batasiolo (Piemonte)
Deep garnet red. Intense & persistant aromas of ripe fruit, flowers & spices.

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 delicate notes of cloves, wild berries and violet with a good body.

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.

Montepulciano d’Abruzzo Illuminati (Abruzzo)
Deep mature ruby red, rich full nose with notes of oak and spice, full bodied, ripe & round.

Chianti Riserva Vigna Albergotti (Toscana)
Red, warm, round bouquet with flavours of ripe plum & spices. Good balance of tannins on the finish.

Rosso di Montalcino (Toscana)
Bright ruby red, intense & very fine with marked overtones of violet & blackberry with an elegant finish.

Lago di Corbara (Umbria)
'Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit with overtones of spice Full & round on the palate, soft tannins & a lingering finish.

SOUTH & THE ISLANDS

Primitivo (Puglia)
Fruity bouquet with an abundance of berries and plums.

Nero d’Avola (Sicilia)
Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.

Negro Amaro (Puglia)
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.

Syrah Astoria (Sicilia)
Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorices. Its taste is full bodied and supple, intense & good structure.

Primitivo, Coppi (Puglia)
A crisp fruity wine, purple tinged, ruby red in colour, youthful with heady aromas of ripe fruit.

SPECIALY IMPORTED FOR SAN CARLO FUMO

WHITE WINE
Bianco di Vespa
From a small vineyard in Puglia.

RED WINE
Il Bruno dei Vespa
An IGP Puglia red that can elegantly accompany daily meals of all kinds.

Il Rosso dei Vespa Salento
Harmonious & fresh, which reflects the Pugliese nature on our tables.

BIANCO

NORTH

Remigio, Chardonnay
100% Chardonnay, fruity bouquet with an elegant finish.

Pinot Grigio (Veneto)
Delicately fruity, full & refined. Lightly elegant.

Soave Classico DOC (Veneto)
Dry with well balanced acidity. Fresh & delicate notes of elder & lime.

Pinot Grigio Santa Margherita (Veneto)
Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.

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.

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.

CENTRAL

Trebbiano d’Abruzzo (Abruzzo)
Undoubtedly one of the regions best whites. Good intensity & persistence on the nose.

Frascati (Lazio)
Bright straw yellow in colour. Apple bouquet with good fresh acidity.

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.

Vernaccia di San Gimignano (Toscana)
Dry & elegant white wine. Pale yellow in colour with greenish hints.

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. This is the future “Pinot Grigio”.

Falanghina Irpinia DOC, Tenuta Cavalier Pepe (Campania)
Fresh & fruity on the palate with strong & persistent notes of citrus, pineapple & white flowers. On the palate it is fresh with a perfectly balanced acidity & a good structure.

Greco di Tufo Tenuta Cavalier Pepe (Campania)
Smooth & elegant on the palate, full-bodied with mineral notes on the finish.

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.

Colomba Platino (Sicily)
Notes of peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced & medium-bodied.

Lacryma Christi Bianco DOC, Tenuta Cavalier Pepe (Campania)
Straw yellow in colour with hints of white peach & pear on the nose & a typical liquourice aroma. Well-structured & balanced wine, showing fine fruit complemented by mineral notes.

ROSE

Nerello Mascalese Rosé (Sicilia)
Obtained mainly from Nerello Mascalese grapes. The wine is inviting, slightly, warm nose with a background of peach & spices, considerable finesse on the palate which is kept together by a nice balanced acidity.

Pinot Grigio Rosé Torresella (Veneto)
The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.

Rosé Montepulciano Cerasuolo "Campiroso" DOC Illuminati (Abruzzo)
The colour is brilliant & clear. On the palate it has a dry, fresh, delicate texture with good persistence.

PROSECCO, CHAMPAGNE

& SPARKLING

Prosecco
Prosecco Rosé

House Champagne
House Champagne Rosé

Veuve Clicquot
Bollinger

Laurent-Perrier Rosé

Dom Perignon
Cristal

BIRRA

Mastri Birrai Umbri, Italian Blonde Ale
Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.

Mastri Birrai Umbri, Italian Pale Ale
An intense & cloudy amber colour with copper tones & a compact & persistant head.

Peroni Nastro Azzurro (Roma)
Brewed from the finest spring planted barley malts, has a unique balanced taste with a delicate aroma arising from the hops of the most exclusive varieties.

Moretti (Marche)
Birra Moretti is a genuine beer produced using a traditional process that has remained almost unchanged since 1859.

Menabrea (Piedmonte)
A great malt driven lager that leaves a long finish with a slight yeasty texture.

Peroni 0.0%, alcohol free (73 kcal)

SOFT DRINKS & JUICES

Coke (74 kcal)
Fruit juices

Diet Coke (1 kcal)
Still Water
Still Water btl 750ml
Sparkling Water btl 750ml

San Bitter Rosso (66 kcal)
Crodino (61 kcal)

Appletiser (129 kcal)