

alto
by *San* CARLO

• rooftop ristorante •
all-day alfresco bar and dining

APERITIVO

Bellini Veneziana <i>classic bellini made with white peach juice & prosecco</i>	12.50
Aperol Spritz <i>aperol & prosecco</i>	12.50
Alto's Fizz <i>bombay sapphire, fresh raspberries, egg white, elderflower cordial, lemon juice & lemonade</i>	11.50

CROSTINI & STUZZICHINI

Marinated Olives (241 kcal)	4.95
Selection of Italian Artisan Bread (511 kcal)	4.95
Bruschetta , with Sicilian Pachino tomatoes, garlic & basil (236 kcal)	5.75
Pizzetta con Aglio , flatbread with fresh tomato, oregano & garlic (507 kcal)	5.75
Antipasto di Terra , special selection of cured meats & antipasti from around Italy (830 kcal, for two people)	21.25
Prosciutto di Parma e Gnocco Fritto , Parma ham with dough sticks (408 kcal)	9.50
Rock Oysters No. 2 (7 kcal)	each 3.75

CARPACCIO, TARTARE & INSALATA

Burrata , a special creamy mozzarella from Puglia; with Parma ham & black truffle (478 kcal)	13.25
with smoked aubergine, toasted hazelnuts & balsamic (545 kcal)	12.50
Carpaccio of Angus Beef , with rocket & Parmesan (134 kcal)	10.95
Yellowfin Tuna Tartare , served with capers, avocado & spiced mayonnaise (172 kcal)	14.50
Smoked Chicken Breast Salad , with cicchetti style 'Caesar' dressing & Sardinian pane carasau (564 kcal)	9.50
Caprese Salad , buffalo mozzarella, tomato, avocado & basil (538 kcal)	9.50
Grilled Asparagus with Parmesan & black truffle (243 kcal)	12.95
Fresh Crab Salad , with lemon mayo, peas, carrots & potatoes (502 kcal)	15.95

FRITTI TRADITIONAL FRIED STREET FOOD

Fritto Misto , fried calamari, prawns, whiebaüt & soft shell crab, served with tarragon & garlic mayonnaise & chilli jam (for two) (1202 kcal)	20.95
Sicilian Arancini , rice balls filled with beef ragu served with Sicilian roasted peppers (601 kcal)	6.95
Croquettes , with ham, taleggio cheese & an 'Nduja dip (1230 kcal)	6.95
Calamari Fritti , classic fried squid with tarragon mayo (1110 kcal)	9.50

Cicchetti (pronounced chi - KET - tee) are medium size 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. As dishes are freshly prepared they will be served as soon as they are ready.

To experience our cicchetti menu we suggest 4-5 dishes between 2 people.

PLANT BASED

Grilled Artichokes <i>with mint sauce (181 kcal)</i>	8.25
Spaghetti Puttanesca <i>with olives, capers & a rich tomato sauce (403 kcal)</i>	10.95
Penne Arrabbiata <i>with spicy tomato sauce (372 kcal)</i>	9.50

PESCE FISH

Fillet of Sea Bass , with olive oil, lemon & parsley (342 kcal)	13.50
Black Salt Sea Bass , baked in black salt with herb & olive oil salmoriglio (324 kcal)	13.95
Tuna Grill , with salmoriglio sauce (848 kcal)	15.75
Lemon Sole Mugnaia , with butter lemon sauce & capers (449 kcal)	12.95
Grilled Mediterranean Prawns , with lemon, seasonal herbs & olive oil (611 kcal)	13.50
Scallops , with garlic, lemon & chilli (251 kcal)	13.25
Lobster , half 23.75 whole 46.95 <i>plain grilled OR with garlic butter (half 320 kcal / whole 641 kcal)</i>	

VEGETALI VEGETABLES

Tenderstem Broccoli , sautéed with garlic, chilli & lemon (153 kcal)	4.95
Zucchine Fritte , fried courgette sticks (349 kcal)	5.95
Patatine Fritte , chips (478 kcal)	4.25
Patatine Fritte al Tartufo , truffle chips (556 kcal)	5.95
Roasted Potato , with onions (301 kcal)	4.75
Rocket & Parmesan Salad , with balsamic dressing (147 kcal)	5.75
Baby Leaf, Pachino Tomato & Avocado Salad , with lemon dressing (136 kcal)	6.25
Spinach , with garlic & chilli (33 kcal)	4.75
Pisellini , baby peas with onions, pancetta & a touch of cream (419 kcal)	4.75

CARNE MEAT

Veal Milanese , veal pan fried in breadcrumbs (916 kcal)	14.95
Fillet of Beef , sliced with truffle sauce (552 kcal)	21.95
Mini Burgers , beef burgers served with cucumber mayonnaise, caramelised onions & Scamorza cheese (1246 kcal)	13.50
Chargrilled Chicken , with garlic, herbs & chilli (595 kcal)	13.50
Spiedino di Pollo , chicken skewer wrapped in bacon & rosemary, barbecued on our Robata grill (449 kcal)	11.25
Lamb , 3 bone lamb rack with truffle mash potatoes & demi-glace sauce (760 kcal)	16.95
Beef Tagliata , grilled rib-eye steak, marinated in chilli and garlic, cooked on our charcoal Josper grill (502 kcal)	19.50

PASTA & AL FORNO

Truffle and Pecorino Ravioli (863 kcal)	13.75
Spaghetti Carbonara , egg yolk, pancetta, pecorino cheese & black pepper (915 kcal)	11.50
Tagliatelle Bolognese , the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (588 kcal)	10.75
Spaghetti Frutti di Mare , with prawns, clams & mussels (752 kcal)	16.50
Spaghetti Lobster , with native lobster (749 kcal)	21.75
Ravioli Lobster , with lobster bisque & prawns (489 kcal)	15.50
Tagliolini , with Sicilian red prawn, butter & Caviar (475 kcal)	20.95
Melanzane Parmigiana , classic Sicilian, layers of aubergine, Parmesan & tomato baked in the oven (436 kcal)	10.85
Lasagne al Forno , layers of pasta with slow cooked beef ragu (655 kcal)	10.50
Paccheri , (large tube pasta) with Tuscan pork sausage & Calabrian chilli (713 kcal)	10.50
Tagliolini Venezia , grain with ham & cheese (823 kcal)	11.95
Ravioli Zucca , pumpkin ravioli, butter & sage sauce (1193 kcal)	14.25
Spinach and Ricotta Ravioli , with Pachino tomatoes (391 kcal)	10.25
Risotto , with pumpkin, squash & Parmesan (516 kcal)	11.25
Risotto , with porcini mushrooms (599 kcal)	15.25

PIZZA TRADITIONAL NEAPOLITAN STYLE PIZZA

Margherita , the classic pizza of Naples with tomato, buffalo mozzarella & basil (602 kcal)	7.50
Pollo Parmigiana , with smoked chicken, mozzarella cheese, Parmesan & fresh basil (806 kcal)	8.95
Prosciutto & Funghi , with buffalo mozzarella, porcini mushrooms, Italian ham & tomato (698 kcal)	9.50
Basilicata , with sausage, chilli, tomato, buffalo mozzarella & Friarielli spinach (757 kcal)	10.25
Calabrese , with 'Nduja Calabrian soft spicy sausage & buffalo mozzarella (1011 kcal)	8.50
Marinara , tomato sauce, garlic, parsley & olive oil (351 kcal)	7.25
Calzone , folded pizza with tomato, cheese & ham (610 kcal)	9.95
Tartufo , mozzarella cheese, truffle & rocket (509 kcal)	11.50

Adults need around 2000 kcal a day
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VINI

BIANCO

North	glass (175ml)	glass (250ml)	btl
Remigio, Chardonnay (Piemonte) <i>100% Chardonnay, fruity bouquet with an elegant finish.</i>	7.20	9.80	28.75
Sauvignon Bianco del Veneto (Veneto) <i>Dry and elegant white wine. Pale yellow in colour with greenish hints. Particularly suitable as an aperitif and perfect with hors d'oeuvres.</i>	8.75	11.80	34.25
Pinot Grigio Santa Margherita (Veneto) <i>Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.</i>	9.50	12.65	37.95
Lugana Costaripa Pievecroce (Veneto) <i>Straw yellow. Delicate bouquet with parfum of white almond and golden apple.</i>	11.50	16.10	46.00
Gavi di Gavi Batasiolo (Piemonte) <i>This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.</i>			51.00
Gavi La Scolca, Black Label (Piemonte) <i>Pale straw, with delicate greenish highlights. Highly typical, flinty accents; almonds and hazelnut in the finale.</i>			86.75

Central	glass (175ml)	glass (250ml)	btl
Trebbiano d'Abruzzo (Abruzzo) <i>Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.</i>	7.40	10.20	29.60
Verdicchio Classico Castello di Jesi (Marche) <i>Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance.</i>	7.95	11.00	31.60
Pomino Bianco Frescobaldi (Toscana) <i>Pinot Bianco and Chardonnay blend with flavours of apple and a spring white flower aroma.</i>			39.80
Vermentino di Gallura DCG, Mancini (Sardegna) <i>A dry, single-variety wine produced from Vermentino grapes. Elegant, intense and smooth.</i>			45.00
Cervaro della Sala, Marchesi Antinori (Toscana) <i>A luminous yellow with greenish highlights, shows toasted aromas along with notes of citrus and tropical fruit and lightly butery sensations.</i>			125.00

South & the Islands	glass (175ml)	glass (250ml)	btl
Inzolia (Sicily) <i>An excellent, stylish dry white wine.</i>	7.95	11.00	31.60
Grillo Bianco (Sicily) <i>A wine with charm and finesse rarely found in the area. Full bodied, but delicate, rose aromas: the palate has fruit acidity and structure. This is the future "Pinot Grigio".</i>	7.95	11.00	31.60
Bianco di Vespa (Puglia) <i>The Fiano grapes have been cultivated in the south of Italy for over two thousand years. The grape is low yielding and produces a crisp, well balanced wine.</i>	9.60	13.30	38.25
Colomba Platino (Sicily) <i>The nose stand out yellow peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced and medium-bodied.</i>	10.70	14.90	42.80
Greco di Tufo, Tenuta Cavalier Pepe (Campania) <i>A great classic of Irpinia, a fruity bouquet with citrus, smooth, elegant and full-bodied.</i>	10.70	14.90	42.80
Falanghina, Tenuta Cavalier Pepe (Campania) <i>Bright straw yellow colour with greenish reflections; its smell is intense with notes of green apples and pear. Fruity and savoury on the palate.</i>	11.00	15.20	43.80
Lacryma Christi, Tenuta Cavalier Pepe (Campania) <i>The famous wine from Mount Vesuvius in Naples, made with Verdeca and Coda di Volpe grapes. Warm, well-structured and smooth on the palate with a fine tannins.</i>	12.25	17.30	49.00
Gran Cru Rapitala (Sicilia) <i>Honeydew melon and tropical fruits like pineapple and greengage, with notes of vanilla and cream.</i>			68.00

ROSÉ	glass (175ml)	glass (250ml)	btl	magnum
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo) <i>The colour is brilliant and clear. On the palate it has a dry, fresh, delicate texture with good persistence.</i>	8.50	11.70	34.20	
Pinot Grigio Rosé Torresella (Veneto) <i>The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.</i>	8.50	11.70	34.20	
Costaripa Rosato Rosamara (Veneto) <i>Very light blooming pink, characteristic of very soft, delicate vinification. Inviting, well-rounded aroma yet at the same time subtly elegant.</i>	10.20	14.20	40.80	81.60
Calafuria, Salento IGT, Tormaresca (Puglia) <i>100% Negroamaro. A fantastic rosé from the Salento peninsula, with fragrant notes of pomegranate, peach and grapefruit.</i>			44.00	85.00

Birra		btl
Peroni Nastro Azzurro <i>Instantly crisp and refreshing, a distinct flavour with subtle citrus notes.</i>	330ml	5.00
Peroni Nastro Azzurro Gluten Free	330ml	4.75
Peroni Gran Riserva Doppio Malto <i>Intense and balanced with aromas of toasted malt and a hint of spice.</i>	500ml	9.00
Peroni 0.0% (non-alcoholic) (73 kcal)	330ml	4.50

Prosecco, Champagne & Sparkling		btl
Prosecco	flute	42.70
Aneri Organic Leone Prosecco		54.00
Franciacorta Brut Berlucchi 61		55.00
House Champagne		61.00
House Champagne Rosé		67.50
Bollinger		105.00
Laurent-Perrier Rosé		107.00
Veuve Clicquot Yellow Label		100.00
Dom Perignon		215.00
Cristal		355.00

Caffè Speciali	
Bicerin Torinese hot chocolate, espresso & whipped cream (283 kcal)	4.75
Bombardino espresso, zabaglione cream, grappa & whipped cream (111 kcal)	4.95
Coffee Caramel Cream hot espresso, caramel & cream (270 kcal)	4.30
Iced Coffee espresso, ice & sugar (111 kcal)	4.30
Iced Coffee with Baileys or Amaretto	4.95
Vanilla Express Iced Coffee with vanilla syrup, double cream and chocolate (110 kcal)	5.00
Popcorn Latte Iced Coffee with popcorn syrup and milk (113 kcal)	5.00
Coco Iced Coffee with coconut, chocolate and whipped cream (113 kcal)	5.00
Black & White Mocha Iced Coffee with milk, white chocolate syrup and Nutella (387 kcal)	5.00

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The discovery of a good wine is increasingly better for mankind than the discovery of a new star.
Leonardo da Vinci (1452-1519)

ROSSI

North	glass (175ml)	glass (250ml)	btl
Remigio (Piemonte) <i>Ruby red in colour with subtle violet hints. Light and fruity on the palate. Italians like this wine for everyday drinking because of its soft tannins, and ripe fruit.</i>	7.20	9.80	28.75
Merlot Torresella (Veneto) <i>Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.</i>	8.20	11.30	32.70
Cabernet del Veneto (Veneto) <i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>	8.20	11.30	32.70
Valpolicella Ripasso Domeni Veneti (Veneto) <i>From the beautiful hilly villages east of Lake Garda, Ripasso wine has had a portion of the fermented, dried-skins from Amarone added to them. A beautiful deep ruby hue and lots of almost confected cherry, plum and berry fruits complemented by vanilla hints.</i>			43.80
Barbera d'Asti (Piemonte) <i>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.</i>			49.00
Barolo Figli Luigi Oddero (Piemonte) <i>Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.</i>	17.40	24.00	69.40
Amarone Della Valpolicella Classico (Veneto) <i>This wine is aged between 10-12 months in oak casks and it is unfiltered. It is ruby red in colour with violet hues, with an ample bouquet with delicate notes of cloves, wild berries and violet, with a good body, balanced tannins and a long and fruity finish.</i>	19.40	27.30	78.00
Barbaresco, Batasiolo, DCG (Piemonte) <i>Delicately spicy with hints of florals and cooked fruit on the nose. Dry, full and robust with soft tannins.</i>			75.00
Amarone Della Valpolicella Classico, Santa Sofia (Veneto) <i>The colour is deep ruby red with a typical and intense bouquet and a delicate, full and velvety taste.</i>			97.00

Central	glass (175ml)	glass (250ml)	btl
Rosso Piceno (Marche) <i>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.</i>	7.95	11.00	31.60
Montepulciano d'Abruzzo Illuminati (Abruzzi) <i>Rich full nose, with notes of oak and spice, full bodied, ripe and round.</i>	8.90	12.30	35.70
Chianti Lamole (Toscana) <i>Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.</i>	11.00	15.20	43.80
Rosso di Montalcino (Toscana) <i>Bright ruby red, intense and very fine, with marked overtones of violet and blackberry.</i>			55.60
Brunello di Montalcino Col d'Orcia 2011 (Toscana) <i>Typical of Sangiovese with marked hints of plum. Intense with long ageing in oak barriques. Good structure, delicate and mature tannins. Excellent balance between fruit and oak.</i>			84.00

South & the Islands	glass (175ml)	glass (250ml)	btl
Syrah Astoria (Sicilia) <i>Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorice. Its taste is full bodied and supple, very intense and with a good structure.</i>	7.95	11.00	31.60
Normanno Nero d'Avola (Sicilia) <i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>	7.95	11.00	31.60
Negro Amaro (Puglia) <i>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.</i>	9.10	12.50	36.20
Primitivo Del Salento (Puglia) <i>Il Rosso dei Vespa is a harmony of freshness and fantasy which reflects the Pugliese nature on our table. An ideal partner to light meats and fish with red sauces.</i>	11.00	15.25	44.10
Cannonau Riserva (Sardegna) <i>Ruby red, warm, dry, harmonious with a dominant, aristocratic oak flavour.</i>			49.00
Taurasi Radici Black Label, Tenuta Cavalier Pepe (Campania) <i>Taurasi is made in the hill area of Avellino in eastern Campania along the Calore River. The Aglianico grapes are intense ruby red, full, cherry violet and berries.</i>			94.50

Fine Italian Selection

	btl
Le Serre Nuove Dell ' Ornellaia Bolgheri DOC (Toscana) <i>Cabernet Sauvignon, Merlot, Cabernet Franc and a touch of Petit Verdot from Tuscany create this fresh fruited red with tones of old wild mint and spices.</i>	123.50
Amarone della Valpolicella Classico Costasera Masi (Veneto) <i>Rich and intense flavours of deep cooked plums and cherries, mild but soft tannins made with tray dried grapes which age for a minimum of 3 months to create the unique taste.</i>	123.50
Brunello di Montalcino, Biondi Santi - 13.5% (Toscana) <i>This was one of the strongest Biondi Santi Brunello. Dark ruby-red. Very elegant, delicate nose of fruit caramel, violet and mineral notes.</i>	260.00
Tignanello, Marchesi Antinori - 14% (Toscana) <i>An intense ruby red in colour, the aromas of the wine are characterized by powerful varietal expressiveness, with ample notes of red fruit, raspberries, and liquorice. Blend of: Cabernet, Sangiovese, Cabernet Franc.</i>	280.00
Amarone Mater, Domeni Veneti - 16.5% (Veneto) <i>Deep garnet red, saturated and intense, complex, spiced, ethereal, fully developed, with hints of vanilla and notes of dried fruits. Full bodied. Blend of: Corvina, Corvino, Rondinella.</i>	362.00
Sassicaia D.O.C. Bolgheri - 13.5% (Toscana) <i>Clear, ruby red with garnet hints. Intense bouquet, complex and fine, with aromas of black cherry, blackberry, sweet tobacco, cocoa, vanilla. Blend of: Cabernet Sauvignon, Cabernet Franc.</i>	449.00
Ornellaia, Bolgheri DOC Superiore - 14% (Toscana) <i>The wine's fragrances are generous and cleanly-defined, with rich, well-ripened fruit, complemented by chocolate and balsamic notes of aromatic herbs. Blend of: Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.</i>	530.00

Soft Drinks & Juices

Coke (74 kcal)	3.75	Appletiser (129 kcal)	3.95
Diet Coke (1 kcal)	3.75	San Bitter Rosso (66 kcal)	3.95
Lemonade (70 kcal)	3.75	Crodino (61 kcal)	3.95
Soda (1 kcal)	3.70	Sparkling Water (0 kcal)	btl 750ml 4.75
Tonic Water (56 kcal)	3.70	Still Water (0 kcal)	btl 750ml 4.75
Slimline Tonic (30 kcal)	3.70	Fruit Juices	4.50
Bitter Lemon (54 kcal)	3.70		(Orange 72 kcal, Apple 76 kcal, Cranberry 38 kcal)
Ginger Ale (68 kcal)	3.70		

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