

SAN CARLO

SAN CARLO BUON NATALE CHRISTMAS MENU 2022

Celebrate at San Carlo this festive period.

Renowned for our fresh produce sourced from the best producers in Italy and the UK our festive menu's showcase some of our best plates.

This year is our most luxurious menu to date including black winter truffle and burrata. As usual you will be guaranteed the famous San Carlo atmosphere and flamboyant service.

Whether it's for a an office party or family get together San Carlo is the only place to be this Christmas.

PLEASE CALL OR EMAIL
CHRISTMAS@SANCARLO.CO.UK
TO RESERVE

Flying Pizza, 60 Street Lane,
Leeds LS8 2DQ
0113 266 6501

San Carlo, 44 Corn Street,
Bristol BS1 1HQ
0117 922 6586

Fiorentina Manchester Airport,
Marriott Hotel,
Hale Road, Cheshire
0161 904 5043

San Carlo, 4 Temple Street,
Birmingham B2 5BN
0121 633 0251

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.

Should customers require wheelchair assistance please contact the restaurant prior to their visit.

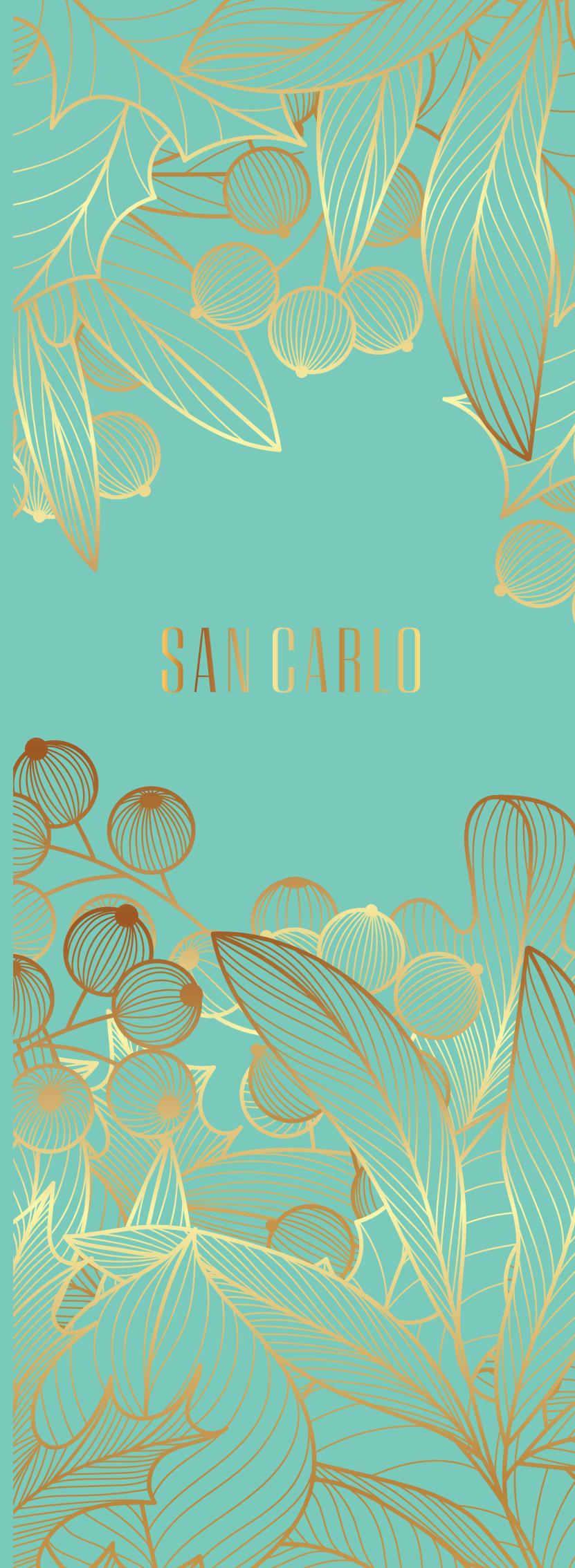
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SAN CARLO

CHRISTMAS FAYRE LUNCH & DINNER

Gamberoni Luciana

Prawns with garlic, chilli & tomato
with a touch of cream

Mozzarella in Carozza

Popular in Southern Italy, fried mozzarella
in bread with a garlic & tomato sauce

Salmone Affumicato

Scottish smoked salmon served with
chopped shallots & Amalfi lemon

Tuscan Paté

Chicken liver paté with Italian brandy,
served with toasted Altamura bread & fig chutney

Burrata e Pomodoro Arrosto

Creamy burrata with roasted Pachino tomatoes

Zuppa al Tartufo

Creamy onion, potato & truffle soup
with fresh black winter truffle

Suprema di Pollo Principessa

Pan fried breast of chicken with a white wine, mushroom
& cream sauce, garnished with asparagus

Tacchino con ripieno di Castagne

Turkey with chestnut stuffing, chipolatas
wrapped in pancetta, served with Italian jus

Ravioli Tartufo

Handmade ravioli filled with pecorino cheese
& truffle with a cream, parmesan & truffle sauce,
topped with fresh black winter truffle

Seabass Signor Sassi

Pan fried seabass fillets in white wine & garlic,
with seasonal winter mushrooms

Salmone Prosecco e Gamberetti

Pan fried salmon served with prosecco
& Norwegian prawn sauce

Medaglioni al Pepe

(£3 Supplement per person per fillet)

Fillet of beef medallions pan fried in a green
peppercorn sauce

Melanzane alla Parmigiana

Layers of finely sliced aubergines with fresh tomato
sauce, buffalo mozzarella cheese with fresh basil
served on a bed of rocket salad topped
with parmesan cheese

Selection of seasonal vegetables & rosemary potatoes

Panettone Bread & Butter Pudding

With limoncello & homemade vanilla icecream

Ferrero Rocher Cake

Tiramisu

The Italian classic made with savoiardi biscuits soaked
in Marsala wine, coffee & mascarpone cheese

Pannacotta

Traditional Italian dessert made from
fresh cream, served with winterberries

Coffee

£44.95

SAN CARLO BUON NATALE

CHRISTMAS MENU 2022

CHRISTMAS DAY FESTIVE LUNCH

Avocado Bernardo

Avocado with lobster, scampi
& prawns with marie rose sauce

Salmone Affumicato

Scottish smoked salmon served with
chopped shallots & Amalfi lemon

Carpaccio di Manzo

Very thinly sliced fillet of beef with mustard
dressing, parmesan cheese & rocket salad

Tuscan Paté

Chicken liver paté with Italian brandy,
served with toasted Altamura bread & fig chutney

Zuppa di Aragosta

Mediterranean lobster soup

Melanzane alla Parmigiana

Layers of finely sliced aubergines with fresh tomato
sauce, buffalo mozzarella cheese with fresh basil
served on a bed of rocket salad topped
with parmesan cheese

Champagne Sorbet

Tournedo Rossini

Classic fillet of beef cooked in madeira
wine sauce topped with foie gras & fresh truffle

Tacchino con ripieno di Castagne

Turkey with chestnut stuffing, chipolatas
wrapped in pancetta, served with Italian jus

Brasato di Agnello

Slow cooked lamb shoulder served with spinach

Halibut Pernod

Wild North Atlantic halibut fillet with garlic spinach,
lobster bisque, tomato concasse, chives & basil

Salmone Prosecco e Gamberetti

Pan fried salmon served with prosecco
& Norwegian prawn sauce

Tagliolini con Aragosta

Special egg pasta from Venice cooked with lobster,
brandy, cream & a hint of tomato

Selection of seasonal vegetables & rosemary potatoes

Tiramisu

The Italian classic made with savoiardi biscuits soaked
in Marsala wine, coffee & mascarpone cheese

Torta Pistachio

Sicilian pistachio cake

Millefoglie

Crisp & delicate puff pastry layered with Chantilly cream

Coffee & Petitfours

£89.95

(children under 12 half price) Vegan / Vegetarian options are available
A discretionary service charge will be added to your bill

NEW YEAR'S EVE

Burrata e Pomodoro Arrosto

Burrata with roasted Pachino tomatoes

Carpaccio di Manzo

Very thinly sliced fillet of beef with mustard
dressing, parmesan cheese & rocket salad

Salmone Affumicato

Scottish smoked salmon served with
chopped shallots & Amalfi lemon

Melanzane alla Parmigiana

Layers of finely sliced aubergines with fresh tomato
sauce, buffalo mozzarella cheese with fresh basil
served on a bed of rocket salad topped
with parmesan cheese

Ravioli Lobster

Ravioli stuffed with lobster & crab meat in a light,
creamy pink peppercorn sauce

Zuppa di Aragosta

Mediterranean lobster soup

Champagne Sorbet

Tournedo Rossini

Classic fillet of beef cooked in madeira
wine sauce topped with foie gras & fresh truffle

Agnello Toscana

Lamb cutlets with Barolo red wine,
rosemary & sun blushed tomato sauce

Seabass Signor Sassi

Pan fried seabass fillets in white wine & garlic,
with seasonal winter mushrooms

Coda di Rospo "Aurora"

Fresh monkfish in garlic, white wine,
cream & cherry tomato sauce

Ravioli Tartufo

Handmade ravioli filled with pecorino cheese
& truffle with a cream, parmesan & truffle sauce,
topped with fresh black truffle

Selection of seasonal vegetables & rosemary potatoes

Tiramisu

The Italian classic made with savoiardi biscuits soaked
in Marsala wine, coffee & mascarpone cheese

Torta Pistachio

Sicilian pistachio cake

Millefoglie

Crisp & delicate puff pastry layered with Chantilly cream

Coffee

£69.95

