

**Arancini** £5.50  
Fried rice balls with truffle & parmesan to share with your meal

PASSIONATE ABOUT FOOD

ANTIPASTI

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

£9.95 (per person)  
(Minimum 2 people)

**Frittura di Pesce Portofino**

Deep fried calamari, prawns, scampi & scallops served with tartar & sweet chilli sauce

£9.95 (per person)  
(Minimum 2 people)

**Minestrone al Soffritto (V)**

Classic Italian vegetable soup

£6.95

**Salsiccia con Spinaci**

Tuscan homemade pork & fennel sausage with spinach & chilli

£7.95

**Calamari Fritti**

Deep fried squid with fresh chilli & tartar sauce

£7.95

**Gnocchi al tartufo**

Homemade crispy potato gnocchi with parmesan fondue & black truffle

£7.25

**Costine di Maiale Orientale**

Barbecue short ribs in a special San Carlo sauce

£7.95

**Salmone Affumicato**

Severn & Wye smoked salmon, with shallots & Sicilian capers

£8.95

**Tuscan Pate**

Chicken liver pate with Italian brandy, served with toast & chutney

£7.50

**Fegatini di Pollo**

Chicken livers sautéed with marsala, chestnuts & grapes

£7.60

**Insalata Caprese (V)**

Avocado, beef tomato & mozzarella di bufala

st £7.95  
mc £11.50

**Mozzarella in Carrozza**

Fried mozzarella in bread with a garlic & anchovy sauce

£7.50

**Burrata Pugliese e Melanzane (V)**

Burrata specially imported from Puglia with aubergines marinated in garlic, chilli & mint

£8.95

**Melanzane al Forno**

Baked sliced eggplant, with parmesan cheese & tomato sauce

st £7.95  
mc £12.20

**Prosciutto Tanara & Melone**

Parma ham from the Giancarlo Tanara estate in Langhirano with melon

£8.45

**Avocado Diverso**

Avocado served with Devonshire crab, smoked trout, sunblushed tomatoes, horseradish and marie rose sauce

£9.50

**Insalata di Cesare**

Caesar salad with grilled chicken & Sardinian flat bread

st £7.25  
mc £10.95

**Funghi Piemontese (V)**

Mixed mushrooms in garlic & parsley butter in a filo pastry basket

£7.50

**Prosciutto Tanara & Mozzarella**

Prosciutto with buffalo mozzarella & Sicilian sun blushed tomatoes

£8.45

CARPACCIO & TARTARE

**Beef Carpaccio**

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

£10.50

**Tuna Tartare**

Sashimi grade tuna mixed with olive oil, mustard, lemon juice, wild rocket (*Prepared at the table*)

£9.95  
with truffle £12.95

**Octopus & Tuna Carpaccio**

Thinly sliced yellow fin tuna with citrus dressing & octopus carpaccio, with olives, capers, sun blushed tomatoes & extra virgin olive oil from Sicily

£10.50

**Beef Tartare**

Classic - raw chopped Aberdeen fillet of beef with shallots, capers, olive oil, french mustard & lemon juice (*Prepared at the table*)

£11.95

**Arancini** £5.50  
Fried rice balls with truffle & parmesan to share with your meal



## CROSTACEI

Shellfish



### Queen Scallops St Margherita

Served with spinach soufflé & creamy Dijon mustard sauce

£7.95

### Pesce Veneziana

Scallops, halibut, clams, scampi & mussels in tomato & white wine sauce on toasted Altamura bread

£10.50

### Gamberoni Luciana

Tiger prawns with garlic, chilli, tomato & a touch of cream

£9.25

### Cozze all arrabiata or Mariniera

Fresh mussels in a spicy tomato sauce with chilli & garlic **OR** white wine, garlic & parsley

£7.90

### Crab & Prawn Cakes

Devonshire crab, prawns, ricotta cheese, served with sweet chilli sauce

£8.90

### Avocado Bernardo

Avocado with lobster, scampi & prawns, served with marie rose sauce

£10.50

### Lumache Alla Gallica (Bourgogne)

6 oven baked snails in garlic butter, served with Altamura toasted bread

£7.95

### Gamberoni Alla Diavola

Tiger prawns sautéed with garlic, fresh chilli & white wine

£9.25

### Insalata di Pesce

A mixture of squid, prawns & octopus marinated in extra virgin olive oil, garlic & lemon juice

£9.50

### Cocktail Di Gamberetti

Tender Norwegian prawns on a bed of crispy romaine lettuce with marie rose sauce

£8.20

### Capesante Piccanti

Lightly pan fried scallops in vinegar, mustard & chilli, served with brown toast

£7.95

### Colchester Rock Oysters

Six - £12.00  
Nine - £18.00

## BRUSCHETTE E PANE

### Selection of Italian bread (V)

£3.50

### Bruschetta del Duca

Toasted Altamura bread with Calabrian ground Nduja sausage & buffalo mozzarella

£5.95

### Garlic bread (V)

Flat bread with garlic & sea salt

£4.65

### Bruschetta Romana (V)

Toasted Altamura bread with chopped Sicilian tomatoes, garlic & olive oil

£5.50

### Trio di Bruschette

Chef's selection of the day with 3 different toppings

£6.75

### Garlic bread with tomato (V)

£4.95

### Bruschetta Granchio

With hand picked crab, chilli & garlic

£6.75

### Focaccia (V)

Flatbread with sea salt, olive oil & rosemary

£4.65

### Garlic bread with tomato & cheese (V)

£6.75

## PIZZA

*Our Pizza is made with Neopolitan flour, Sicilian tomatoes & the finest mozzarella.*

### Pizza Margherita (V)

Tomato, buffalo mozzarella & oregano

£8.95

### Pizza Diavola

Tomato, buffalo mozzarella, spicy hot Calabrian sausage, onions & chilli

£13.95

### Pizza Tartufo (V)

Caciocavallo cheese, porcini mushrooms & black truffle

£14.50

### Pizza Prosciutto e Funghi

Tomato, buffalo mozzarella, ham & mushrooms

£12.85

### Pizza Rustica Piccante

With Calabrian Nduja sausage, pepperoni, Tuscan sausage, chilli, tomato & rocket

£12.95

### Pizza Quattro Stagioni (V)

Tomato, Buffalo Mozzarella, mushrooms, artichokes & sweet peppers

£12.45

### Pizza Primavera (V)

Tomato, mozzarella, aubergines, courgettes & red onions topped with goats cheese

£10.70

### Pizza Spago

White pizza with onions, soured cream & smoked salmon

£13.95

### Pizza Calzone

Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce

£13.95

### Pizza San Carlo

Tomato, buffalo mozzarella, parma ham, rocket, parmesan shavings

£13.85

### Pizza Pollo e Rosmarino

Tomato, buffalo mozzarella, chicken, mushrooms & rosemary

£12.65

### Extra toppings

£1.90

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An optional service charge of 10% will be added to your bill.*

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**PASTA**

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*To Share***Tris di Pasta**Three different types of pasta chosen by our head chef  
£12.95 (per person)**Risotto con Gamberoni e Gamberetti**Saffron risotto with 3 types of prawns & a touch of paprika  
£15.70 (per person)**Tagliatelle Bolognese**Original Bologna recipe with slow cooked beef ragu  
st £7.95  
mc £12.65**Spaghetti a Pomodoro e Basilico (V)**Thin spaghetti with San Marzano tomato, garlic & fresh basil, slightly spiced  
st £6.95  
mc £9.95**Rigatoni alla Norma (V)**The most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese  
st £6.75  
mc £10.95**Zitoni Toscanini**Long pasta tubes, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & Tuscan pecorino  
£12.95**Spaghetti Carbonara**Pancetta, egg yolk, parmesan cheese & cream  
st £6.95  
mc £10.95**Spaghetti Shellfish**with venus clams, mussels, prawns, garlic & tomato  
£15.40**Tagliolini con Granchio**Very thin egg pasta with hand picked cornish crab, sweet Sicilian cherry tomatoes, saffron & a touch of cream  
£14.95**Tagliatelle Montecarlo**Pasta ribbons served with monk fish, shallots, white wine, chilli, tomato & cream sauce  
£14.95**Lasagne Emiliane**Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & parmesan cheese  
st £8.20  
mc £12.50**Spaghetti Vongole e Gamberoni**Baby clams, prawns, tomato sauce & garlic  
£15.40**Ravioli Salmone Romanoff**Ravioli filled with salmon, flambéed in vodka with pink peppercorns, touch of tomato & cream  
£13.95**Penne Arrabbita (V)**Short tubes of pasta in a spicy tomato sauce with chilli & garlic  
st £6.95  
mc £9.95**Ravioli Lobster**Ravioli stuffed with lobster & crab meat in a light creamy & pink peppercorn sauce  
st £9.35  
mc £14.65**Ravioli Tartufo**Handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with fresh truffle  
st £9.35  
mc £14.65**Spaghetti Gamberoni Piccanti**Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato  
£16.55**Penne Pollo e Gamberetti**Penne pasta in a creamy sauce with chicken, baby prawns & parsley  
£13.95**Penne Romana**Short pasta with pancetta, onions, garlic, tomato sauce & parmesan shavings  
£11.95**Tortellini panna e prosciutto**Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & parmesan cheese  
£13.95**Ravioli Langoustine**Homemade ravioli filled with Scottish langoustine, served with a sauce of Mediterranean prawns  
£15.95**Tagliolini Lobster**San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream  
£23.50**Risotto Lobster**(with black truffle add £3.00)  
£22.50**Risotto San Carlo**Carnaroli rice with wild mushrooms, cream & white wine wrapped in parma ham  
£14.95**Risotto Agli Scampi**Italian Canaroli rice with scampi and langoustine  
£15.95**Gnocchi Con Scampi**Scampi with dumplings made of 50/50 potatoes & flour in fresh tomato, brandy, garlic & cream sauce  
£15.95**Gnocchi Gorgonzola**in a baked parmesan basket  
£14.95

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**CONTORNI**

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**Chargrilled Avocado** £4.70  
With vinaigrette, chilli & rock salt**Sautéed Spinach** £4.20  
With garlic, chilli & Worcester sauce**French Beans** £3.95  
With shallots & butter**French Fries** £3.60**Petit Pois** £4.20  
With onions, pancetta & a touch of cream**Zucchini Fritte** £4.20  
Fried courgettes**Sauté Potatoes** £3.95  
With bacon, onion & rosemary**Mashed potato** £5.70  
With black truffle**Portobello Mushroom** £4.90  
Pan fried with balsamic vinegar & garlic**Potato Dauphinoise** £4.20  
Baked sliced potato with garlic, cream & cheese**Rocket & Parmesan salad** £4.15**Sicilian Tomato & onion salad** £4.50**Mixed Salad** £4.20

**Arancini** £5.50  
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## CARNE

### Pollo alla Milanese

Chicken breast in breadcrumbs pan fried in olive oil  
£15.50

### Pollastrello

Small whole corn-fed chicken in a salt, pepper & chilli sauce  
£16.50

### Abbacchio Ligure

Baked rack of lamb with red wine & mixed Italian herbs  
£19.95

### Scaloppa alla Milanese

Tuscan veal escalope in breadcrumbs, pan fried in olive oil  
£18.95

### Fegato alla Veneziana

Thinly sliced strips of calves liver in white wine & onion sauce served with grilled polenta  
£18.95

### Pollo alla Romana

Pan fried breast of chicken with English mustard & cream, served with gnocchi sautéed in butter & sage  
£16.50

### Pollo Sorpresa

Chicken breast in breadcrumbs stuffed with garlic butter  
£15.90

### Saltimbocca alla Romana

Sliced Tuscan veal with ham, cooked in white wine, sage & butter  
£18.95

### Scaloppine Signor Sassi

Tuscan veal cooked in cream, brandy, mustard seeds & chopped mushrooms  
£18.95

### Fegato Burro e Salvia

Pan fried calves liver in butter & sage  
£18.95

### Suprema di Pollo Principessa

Pan fried breast of chicken with white wine, mushrooms & cream sauce, garnished with asparagus  
£16.95

### Medaglioni di Agnello

Noisettes of Welsh lamb, with mint sauce  
£19.95

### Scaloppine al Limone

Tuscan veal cooked in butter & lemon  
£18.95

### Nodino di Vitello

Tuscan veal cutlet with butter & sage  
£25.95

### OR

Char-grilled with rosemary & black truffle  
£28.95

## BISTECCHIE

*We go to great lengths to source some of the best beef from around the world including Scotland, Piemonte in Italy & USA.  
All steaks are cooked on our Robata grill.*

### FILLET STEAK

*Pan fried 8oz 28-day aged Fillet steak (UK)*

#### Pepe verde

Brandy & green peppercorn sauce  
£25.95

#### Dolcelatte

Italian blue cheese & cream sauce  
£25.95

#### San Carlo

Special homemade butter using over 30 ingredients  
£25.95

#### Steak Diane

Flattened steak with brandy mustard & mushroom sauce  
£25.95

#### Tournedo rossini

Crouton based topped with pate & Madeira wine sauce  
£26.95

#### Tagliata Di Filetto Di Manzo

San Carlo special sliced & flambéed with brandy & balsamic vinegar, served with wild rocket  
£25.95

### CHARCOAL GRILL

*All served with garlic butter or bearnaise sauce*

#### Ribeye 10oz (UK) aged 28 Days

£19.80

#### Bone in Ribeye 14oz dry aged 35 days

£31.95

#### Sirloin 9oz aged 28 days

£20.50

#### 8oz Fillet aged 28 days

£24.95

#### T-Bone 21oz dry aged 35 days

£31.95

### To share

#### Tomahawk Steak 28oz (For 2)

One of the most rare & expensive steak from the USA. A large bone-in steak with a big, rich flavour to match  
£59.95

#### Chateaubriand (For 2)

Served with bearnaise sauce  
£49.85

#### Steak & Lobster (For 2)

8oz dry aged fillet & whole native lobster served with zucchini fritte  
£55.00

## PESCE



*For the best selection of fresh fish & shellfish in the city sourced from our shores & beyond, please see our specials menu.*



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## VINI

## APERITIVI

<b>Rossini</b>	£8.90	<b>Aperol Spritz</b>	£9.50
<b>Bellini</b>	£8.90		

## PROSECCO &amp; CHAMPAGNE

	flute	btl		flute	btl
<b>Prosecco</b>	£8.50	£31.95	<b>Laurent Perrier La Cuvée</b>	£11.95	£65.00
<b>Prosecco Rosé</b>	£8.75	£32.95	<b>Bollinger</b>		£74.50
<b>Prosecco Fossmarai</b>		£37.80	<b>Laurent Perrier Rosé</b>	£14.95	£85.00
<b>Prosecco Fossmarai Rosé</b>		£40.90	<b>Laurent Perrier 2006 Vintage</b>		£95.00
<b>House Champagne</b>	£10.90	£44.90	<b>Laurent Perrier Grand Siecle</b>		£190.00
<b>House Champagne Rosé</b>	£12.70	£49.80	<b>Dom Perignon</b>		£195.00
<b>Laurent Perrier Demi Sec</b>		£55.00	<b>Cristal</b>		£250.00

EXCLUSIVE HOUSE WINES  
BY THE GLASS*Specially imported for San Carlo restaurants*

WHITES	125ml	175ml	REDS	125ml	175ml
<b>House White</b>	£4.10	£5.65	<b>House Red</b>	£4.10	£5.65
<b>Pinot Grigio</b>	£5.35	£7.20	<b>Corvo Rosso</b>	£4.40	£5.95
<b>Colomba Platino</b>	£6.15	£8.35	<b>Chianti</b>	£5.70	£7.50
<b>Vermentino</b>	£6.50	£8.50	<b>Barbera</b>	£5.80	£7.80
<b>Rapitala Gran Cru</b>	£6.75	£8.90	<b>Syraz Principe di Butera</b>	£5.90	£7.90
<b>Biano Vespa</b>	£5.70	£7.55	<b>Mon Plaisir de Montresor</b>	£6.70	£8.90
			<b>Il Rosso del Vespa Salento</b>	£6.90	£9.20
			<b>Barolo</b>	£9.40	£12.50
<b>Rosé</b>	£5.20	£7.00	<b>Amarone</b>	£9.95	£13.50

## VINI



## HALF BOTTLES



## WHITES

<b>Frascati Superiore</b> Dry, fresh & fruity	£13.50
<b>Pinot Grigio</b> Delightfully dry & full of flavour with a smooth texture	£15.50
<b>Chablis</b> A well balanced wine with a mineral, chalky & flinty backbone	£23.00

## REDS

<b>Valpolicella Classico</b> Intense, velvety & well structured with a typical hint of cherry, mellow & mouth-filling with a long finish	£15.00
<b>Barolo</b> Full-bodied, warm & dry with a touch of oak on the finish	£27.50
<b>Amarone</b> One of Veneto's most famous & prestigious wines. Intensively flavoured dry red wine made from dried grapes	£29.00
<b>Brunello di Montalcino</b> Harmonic, fine & elegant with typical aromas of ripe red fruits combined with the spices originating from the long ageing in the barrels	£38.00



## ITALIAN WHITE



<b>House Wine</b> Especially selected for San Carlo	£22.60
<b>Grillo Bianco</b> A wine with charm & finesse, full bodied but delicate, rose petal aroma. The palate has fruit acidity & structure	£23.60
<b>Frascati</b> Dry & fresh yet pleasantly fleshy & fruity	£24.80
<b>Falanghina Del Sannio</b> Fresh & fruity with a hint of citrus & wild flowers	£26.75
<b>Pinot Grigio Santa Margherita</b> Delightfully dry & full of flavour with a smooth texture	£28.90
<b>Isonzo Sauvignon Luisa</b> Single vineyard north of Venice. Fragrant fresh white bursting with flavours of green peppers & tropical fruit	£28.95
<b>Verdicchio Classico Castelli di Jesi d.o.c</b> Dry, full concentrated style with good honey dew melon aroma	£29.20
<b>Vernaccia di san Gimignano</b> The bouquet is fine, penetrating & fruity with light green apple notes	£31.00
<b>Colomba Platino i.g.t</b> One of the most renowned Sicilian white wines, delicate & fruity	£34.70
<b>Langhe d.o.c. Chardonnay - Vigneto Morino</b> Intense colour of straw yellow. Offers an ample & intense palate of a long honey richness & a smooth vanilla finish, Carlo's favourite chardonnay	£35.55
<b>Monteoro Vermentino Di Gallura d.o.c.g Superiore</b> The nose is delicate & floral, dominated by fruity notes that emerge from a complex aromatic weave	£32.00

<b>Sauvignon - Alto Adige</b> 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	£35.70
<b>Gavi del Comune di Gavi d.o.c.g</b> Renowned dry white, made in Piedmont in the North-West of Italy	£36.50
<b>Pinot Grigio - Collio</b> 100% Pinot Grigio d.o.c. straw yellow with amber nuances. Fresh with hints of ripe banana & toasted coffee, taste long & persisting, good & elegant body	£38.40
<b>Rapitala Gran Gru</b> One of the best Sicilian white wines, well structured intense but smooth. Fruity & delicate to the palate	£39.40
<b>Lugana Santa Sofia</b> Alto Adige straw yellow. Delicate bouquet with parfum of white almond & golden apple. Savoury & fresh taste	£40.00
<b>Pomino Doc Benefizio Frescobaldi</b> Tuscan Chardonnay with high notes of pineapple & lemon skins, unusual vanilla & notes make this refreshing	£55.30
<b>Piodilei Chardonnay i.g.t Pio Cesare</b> Single vineyard Chardonnay from Piemonte with notes of banana, melon, aniseed & mint. Elegant & mature	£63.00
<b>Bianca Di Valguarnera Duca Salaparuta</b> Catarratto & Chardonnay from Sicily, Spring aroma of sensational flowers & fresh fruit	£74.00
<b>Cervaro Della Sala "Antinori"</b> Very ripe full bodied, buttery Chardonnay fruit, is underpinned by generous amount of toasted oak	£93.30

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VINI

FRENCH WHITE

**Sancerre** £37.50  
Vibrantly aromatic, opulent on the nose & palate, stylish & dry on the finish

**Chablis Premier Cru** £42.00  
A ripe Chablis with good weight & intensity. Green apple & pear emerges on the finish

ROSÉ

**Negramaro Spinelli dei Falcone Copertino** £27.20  
Single vineyard from Puglia, outstanding berries & flowers on the nose, crisp & clean

**Rosé Costaripa Rosamara** £28.35  
Very light colour of blossoming rose petal, bouquet of spring flowers, balanced full & excellent aromas

**Pinot Grigio Rosé** £27.30  
Full body delicate rosé petal aroma with fruit & tender softness

ITALIAN RED

**House Red** £22.60  
Especially selected for San Carlo

**Il Guardiano Poggio Mandorlo d.o.c** £32.50  
Sangiovese & Merlot from Tuscany, musky hints of ripe cherries with violet notes

**Corvo Rosso** £24.10  
The first wine to be bottled in Sicily back in 1824

**Barbera D'Alba** £36.80  
100% barbera grapes, red ruby with crimson reflections, harmonious & long lasting with hints of blackberry

**Negramaro Copertino Riserva d.o.c** £26.80  
Fruity rich & round smooth flavour of the South Puglian farmyards & sea breeze. Deep ripe fruit aroma

**Barbera D'Asti** £38.90  
100% barbera grapes, red ruby with crimson reflections, harmonious & long lasting with hints of blackberry

**Merlot Grave del Friuli d.o.c** £27.20  
Nicely tannic with a smooth finish, easy drinking

**Tanca Farrà Alghero d.o.c** £39.60  
A great classy wine that is suprisingly elegant & generous. It is a successful blend of Cannonau & Cabernet Sauvignon, grown on strong, red, iron-rich clay soils

**Montepuciano D'abruzzo Riparosso** £27.20  
Red fruit notes, full bodied, deep, rip, round with a final note of liquorice

**Lago di Corbara - Castello di Corbara** £39.90  
Sangiovese, merlot, cabernet sauvignon, presence of montepulciano, intense ruby colour with a bouquet of ripe fruit

**Valpolicella Classico d.o.c** £27.90  
Pleasantly fruity & smooth with a hint of spice

**Chianti Classico Riserva Ruffino** £43.80  
Brilliant deep ruby red colour with an intense bouquet

**Chianti Classico d.o.c.g Dievole** £29.50  
Well balanced flavour with an aroma of ripe fruits

**Barolo d.o.c.g** £51.40  
Superbly dry & smooth with a pleasant oakiness

**Sasseo Primitivo del Salento** £29.50  
Pleasantly fruity & smooth with a hint of spice

**Ripasso della Valpolicella d.o.c** £31.00  
Fine & subtle, plum & berry flavours: bright & fruity

**Amarone classico 'la Colombaia'** £55.70  
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** £36.30  
Rich, smooth wine with delicate spice & a generous, juicy fruity flavour

**Brunello di Montalcino d.o.c.g.** £71.50  
Superb, noble & wonderfully smooth with hints of spices

**Syraz Principe di Butera** £31.00  
Full bouquet & persistent with appealing notes of cherries, red fruits & sweet 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

**Rubinus Smeralda** £41.50  
Sardinian smooth & lingering red

**Barolo la Corda della Briccolina d.o.c.g.** £78.90  
Single vineyard Barolo ages in barrique

**Chianti Ruffino Oro** £59.00  
Distinctive Tuscan bouquet offers notes of violet, cherry & plum. Full bodied & well balanced

VINI

FROM BRUNO VESPA

A SMALL VINEYARD IN PUGLIA

<b>Bianco di Vespa</b> White wine from a small vineyard in Puglia	£28.50	<b>Il Rosso dei Vespa Salento</b> Is a harmony of freshness & fantasy which reflects the pugliese nature on our tables	£38.90
<b>Il Bruno dei Vespa</b> An IGP Puglia red that can elegantly accompany daily meals of all kinds	£27.80	<b>Raccontami Primitivo di Manduria d.o.c.</b> Full bodied, aged 12 months in Never Barriques & Troncais	£56.60

FINE ITALIAN WINES

<b>Mongris Pinot Grigio Marco Felluga</b> Acacia wflowers & apples are prominent within, elegant structure, crisp & fresh, aged for six months in the bottle before release	£29.95
<b>Pinot Grigio Livio Felluga</b> Interesting aroma of orange blossom, liquorice & white pepper. Full & balanced with a note of peaches	£46.20
<b>Barbaresco Pio Cesare</b> From the famous vineyards of Pio Cesare. 100% Nebbiolo. A very classic Barbaresco, elegant with ripe & spicy fruit, great depth & complexity	£105.00
<b>Helena Nero Di Troia i.g.p</b> Made in homage to "Helen of Troy" it is an exclusive wine of limited production produced from vines aged over 50 years old where each bottle is uniquely numbered	£95.00
<b>Tignanello (Marchesi Antinori) Rosso Toscana i.g.t</b> One of the very first Supertuscans from a world famous producer an outstanding marriage of local Sangiovese Grosso Cabernet Sauvignon & Cabernet Franc from the Tignanello vineyard	£115.00
<b>Amarone Campolongo</b> A superb Amarone from a renowned historic vineyard with a history dating back to the 12th century	£163.00
<b>Brunello di Montalcino Biondi Santi</b> Aromatic, offering scents of juicy cherries, wild flowers & earth	£185.00
<b>Amarone Classico Bertani</b> The wine is a deep garnet red colour. The classical cherry flavours are immediately perceptible to the nose	£205.00
<b>Sassicaia</b> Sassicaia DOC has an intense, dep ruby colour. The scent is elegant & complex with notes of red fruits	£305.00
<b>Solaia</b> 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	£390.00
<b>Ornellaia</b> The cuvée brings together the best terroirs of Tuscany & combines the Mediterranean experssion of opulence & generosity with structure & complexity	£415.00

Please ask your waiter for our latest cocktail menu.

Discretionary 10% service charge to be added to all bills. All prices include VAT of the current rate. Suitable for vegetarians, may not be suitable for vegans.

Our dishes may contain nuts or nut traces. Party Bookings: Our restaurants are ideal for any occasion, we welcome parties & we will be pleased to discuss with you any requirements you may have.