

San
CARLO
ST JAMES'S

AUTUMN 2018



Oysters Fine de Claire (No 2) 3.00 each	Neapolitan green olives 3.50	Spicy almonds 3.50	Truffle Arancini 5.50	Bruschetta Pomodoro 5.95
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ANTIPASTI

Minestrone soup (v) 6.50	Aubergine Parmigiana, layers of aubergine, tomato and Parmesan cheese (v) 9.95	Autumn salad, pickled autumn vegetables with ricotta and parmesan biscuit (v) 9.95
Sicilian red prawn Carpaccio with burrata 13.00	Oak smoked Scottish salmon 9.95	Burrata Pugliese, with aubergine, onion jam and hazelnuts 9.95
Fried calamari, with chilli and tartare sauce 9.95	Yellowfin tuna and avocado tartare 9.50	Prawns Luciana, with tomato, white wine and chilli 11.00
Insalata Caprese, buffalo mozzarella, tomato, avocado and basil (v) 8.95	Clams & mussels sautéed in white wine, chilli and tomato 9.50	Ligurian style Bouillabaisse, prawns, langoustines and scallops 14.95
Parma ham 24 months, buffalo mozzarella and pickles 9.75	Cornish crab salad with broccoli puree and mint 10.50	Fritto misto, fried prawns, calamari, fish goujons with tartare and chilli sauce (for 2 people) 10.50pp
Beef tartare, wild mushrooms and truffle 12.50	Carpaccio of beef with artichokes, mustard and peccorino 10.50	

PASTE E RISOTTI

Classic Penne Arrabbiata with spicy pachino tomato, garlic and chilli (v) 11.95	Tagliolini with butter, truffle and sage (v) 12.95	Classic spaghetti carbonara 12.95
Tagliolini al salmone with tomato, cream flambé with vodka 12.50	Bigoli bolognese, long pasta with slow cooked beef ragu 12.95	Orecchiette with Calabrian sausage and broccoli 12.50
Spinach and ricotta ravioli with pachino tomato and basil 12.95	Ravioli Lobster with tomato and cream 15.95	Gnocchi filled with porcini, black truffle sauce 14.95
Pici Cacio e Pepe, classic Tuscan spaghetti shaped pasta with pecorino cheese and pepper (v) 11.95	Classic spaghetti vongole, with clams, chilli, garlic and parsley 15.95	Tagliolini with crab, lemon and saffron 13.95
Spaghetti shellfish 17.95	Spaghetti Lobster 27.95	Risotto with truffle and parmesan 15.95
Risotto San Carlo with porcini mushrooms and 24 month matured parma ham 14.95	Risotto with Scottish langoustine 16.00	

PESCI E CROSTACEI

SHELLFISH ROYALE

Roasted langoustines, scallops, giant prawns, prawns crevette and mussels served with garlic butter (for 2 people) 29.00pp

Whole seabass grilled 22.00	Whole Dover sole grilled or muggina 37.00
Fillet of turbot with fennel 21.95	Grilled halibut with shellfish bisque 19.95
Grilled langoustines with garlic butter and lemon 32.00	Whole roasted turbot with potatoes and olives (for 2 people) 29.00 pp
Roasted seabass in salt 25.00	Giant prawns and scallops Thermidor 26.50
	Lobster grilled or Thermidor 35.00

CARNI

Grilled corn-fed spatchcock chicken with spicy nduja sausage or herbs served with potatoes and artichokes 18.95	Tagliata di Manzo, sliced sirloin of beef with rocket, tomato and rocket pesto 21.00	Classic veal Milanese on the bone (Orecchie d'elefante) 21.95 32.00
Boneless rack of lamb with glazed shallot, hazelnuts and carrot purée 24.95	Fillet of beef with gorgonzola crust, smoked mashed potato and Barolo jus 29.00	Veal Ossobuco with Risotto Milanese 23.00
Calves Liver alla Veneziana, with onions, Parsley and grilled polenta 18.95		Veal Nodino, veal chop, sage and butter 32.00

FLORENTINE GRILL

ALL OUR CUTS ARE SCOTCH BEEF FROM ABERDEENSHIRE

RIBEYE 23.00 10oz, 32 day dry aged	STEAKS TO SHARE FOR 2 PEOPLE
SIRLOIN 24.00 10oz, 32 day dry aged	T-BONE BEEF FIORENTINA, 30.00 pp 38oz, 40 days dry-aged T bone steak
FILLET 27.00 8oz, 32 day dry aged	TOMAHAWK 30.00 pp 45oz, 40 days dry-aged Tomahawk
VEAL CHOP 32.00 12oz	

SAUCES

Bearnaise, Peppercorn or Red wine and rosemary all 2.75



CONTORNI

Zucchini fritte 3.95	French beans and olive tapenade 3.95
Sautéed spinach 4.50	Sautéed broccoli 3.95
Roasted baby potatoes with rosemary 3.95	Tomato and onion salad 3.95
Truffle chips 4.25	Mixed leaves salad 4.25
Smoked mashed potato with black truffle 4.25	

CICCHETTI

Smaller portions typically served in cicchetti bars in Venice
To experience our cicchetti menu we suggest 5 - 6 dishes between 2 people

Insalata Caprese, buffalo mozzarella, tomato, avocado and basil 5.95	Gran Tanara cured ham 24 months matured, with buffalo mozzarella 7.50	Ravioli Lobster with tomato and cream 11.95
Fried calamari served with tartare sauce, garlic and chilli 7.50	Penne with spicy Pachino tomato and garlic 8.50	Gnocchi filled with porcini, black truffle sauce 10.95
Cornish crab salad with broccoli and mint 8.00	Classic linguine with clams 10.00	Mixed fried fish & shellfish with courgettes 12.00
Tuna and avocado tartare 7.25	Spinach and ricotta ravioli with Pachino tomato and basil 8.00	Gamberoni with tomato, white wine and chilli 10.00
		Burrata Pugliese, with aubergine, onion jam and hazelnuts 7.50

A cover charge of £2 and an optional charge of 12.5% will be added to your bill

Food Allergies and Intolerances: Before ordering, please speak to our staff about your requirements. (v) Vegetarian. Vegan options are available - please ask

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