

M E N U



Cucina Originale Italiana

MANCHESTER | LEEDS | LIVERPOOL
BIRMINGHAM | LEICESTER | BRISTOL
LONDON | KUWAIT | ROME
BANGKOK | BEIRUT



WINNER OF THIRTYTWO
PRESTIGIOUS AWARDS

BRUSCHETTE

TO GO WITH YOUR MEAL

- 3.75 BRUSCHETTA ROMANA**
toasted bread with freshly chopped cherry tomatoes and garlic
- 3.95 TRIO DI BRUSCHETTE**
chef's selection of the day with three different toppings!
- 3.95 BRUSCHETTA RUSTICA**
salami and mozzarella
- 3.75 BRUSCHETTA TOSCANA**
marinated roasted peppers with garlic, olive oil and parsley
- 4.50 GARLIC BREAD WITH TOMATO**
- 5.25 GARLIC BREAD WITH TOMATO AND MOZZARELLA**
- 4.50 FOCACCIA**
pizza base with garlic and rosemary
- 2.50 ITALIAN BREAD**

ANTIPASTI

- 5.95** 9.50 **PARMIGIANA** (V)
layer of aubergine baked with tomato, basil and mozzarella
- 5.95 POLPETTE DI MANZO**
meat balls in tomato sauce, basil and mozzarella
- 5.95 FUNGHI PIEMONTESE** (V)
sautéed button mushrooms in garlic and parsley butter
- 6.95 COSTATINE DI MAIALE ORIENTALE**
barbeque spare ribs with our very own recipe
- 7.95 ANTIPASTO ROMANO**
mixed italian salami and parma ham served with artichoke and fried pecorino cheese
- 7.95 CARPACCIO DI MANZO**
very thinly sliced fillet of beef with mustard dressing, parmesan cheese and rocket
- 7.15 COCKTAIL DI GAMBERETTI**
Norwegian prawn cocktail with a marie rose sauce
- 5.95** 9.50 **MARINATA DI VERDURE** (V)
chargrilled aubergines, courgettes and peppers marinated in fresh mint, extra virgin olive oil, garlic and chilli, served with buffalo mozzarella and parsley
- 6.50** 10.95 **INSALATA CAPRESE** (V)
buffalo mozzarella, tomato and avocado slices dressed with extra virgin olive oil and sunblushed tomatoes
- 5.95 MOZZARELLA IN CARROZZA**
Fried mozzarella and bread served with spicy tomato sauce
- 6.95 POLPETTE DI GRANCHIO**
Crab cakes served with a spicy sweet chilli sauce
- 6.95 AVOCADO DIVERSO**
avocado served with crab meat, smoked trout, horseradish and sunblushed tomatoes and marie rose sauce,
- 7.50 GAMBERONI LUCIANA**
prawns with garlic, chilli and tomato sauce with a touch of cream
- 5.95 PATE SAN CARLO**
San Carlo home-made paté with orange
- 4.50 MINISTRONE** (V)
Home-made vegetable soup
- 4.50 ZUPPA DEL GIORNO**
Soup of the day

TO SHARE

- 8.50 PER PERSON** **FRITTURA DI PESCE PORTOFINO**
A mixture of deep fried calamari, prawns and scallops, served with tartare sauce and sweet chilli sauce
- 8.50 PER PERSON** **THE GREAT 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

"Eating is a need. Knowing how to eat is an art".

LA ROCHEFOUCAULD (1613-1680)

Information on Allergen is available on request from the Duty Manager

6.95

Bellini Aperitivo

PASTA

starter main course

 suitable for vegetarians

- 5.50** 8.50 **RIGATONI ALLA NORMA** 
 a famous dish born in “Catania” and taking the name from the famous opera “Norma”. Rigatoni alla Norma with aubergine, tomatoes, basil, garlic and topped with pecorino cheese
- 8.50 **SPAGHETTI CON POLPETTE DI MANZO**
 spaghetti with meat balls, tomato and mozzarella
- 9.50 **ZITONI CON RAGU DI SALSICCIA**
 zitoni pasta served with sausages ragu sauce
- 5.75** 8.50 **SPAGHETTI CARBONARA**
 spaghetti with bacon, black pepper, egg yolk and cream
- 5.50** 7.95 **PENNE ALL'ARRABBIATA** 
 penne served with spicy tomato and black olives
- 9.50 per person **TRIO DI PASTA** (Vegetarian option Available)
 (min 2 persons) the chefs will surprise you with a choice of 3 different pasta dishes
- 8.95 **PENNE POLLO E GAMBERETTI**
 penne with prawns and chicken in a creamy sauce
- 10.50 **LINGUINE CON VONGOLE E GAMBERONI**
 linguini with clams, tiger prawns, tomato sauce, garlic and cream
- 5.95** 8.50 **TORTELLINI AI SPINACI** 
 tortellini filled with spinach served with asparagus, cream and parmesan cheese sauce
- 8.95 **TAGLIATELLE BOLOGNESE**
 tagliatelle with bolognese sauce
- 8.95 **LASAGNE EMILIANE**
 layers of pasta with béchamel and bolognese sauce, baked with mozzarella and parmesan cheese
- 5.25** 7.50 **SPAGHETTI CON POMODORO E BASILICO** 
 spaghetti with fresh cherry tomatoes, garlic and basil
- 8.95 **RISOTTO SAN CARLO**
 wild mushrooms risotto with cream and white wine, wrapped in parma ham
- 5.50** 8.95 **CANNELLONI CON SPINACI E RICOTTA** 
 tube pasta filled with ricotta cheese and spinach, baked with tomato sauce, béchamel, mozzarella and parmesan
- 8.95 **“CLASSIC” PENNA AL SALMONE AFFUMICATO E PISELLI**
 classic penne with shallots, smoked salmon, black pepper, parsley, peas, brandy, white wine and cream
- 8.95 **GNOCCHI AI 4 FORMAGGI** 
 Italian Gnocchi served with 4 cheese sauce
- 10.50 **SPAGHETTI AI GAMBERONI PICCANTI**
 spaghetti with king prawns, hot chilli, anchovies, capers, olives, parsley and tomato
- 10.95 **RAVIOLI CON CAPESANTE E GAMBERETTI**
 ravioli filled with scallops and prawns served with lobster sauce and spinach
- 7.95 **ORECCHIETTE ALLA CALABRESE**
 orecchietti with spicy sausages and tomato
- 5.95** 8.95 **FAGOTTINI SAN CARLO**
 fresh pasta filled with cured ham and served in a creamy wild mushroom sauce

*I nostri piatti sono espressi
 vi ringraziamo per la gentile attesa*

*As our dishes are prepared at the moment
 we ask you kindly to be patient*



**Information on Allergen is available on request
 from the Duty Manager**

6.95

Rossini . Aperitivo

SECONDI

- 12.50** **COTOLETTA DI POLLO**
shallow fried flattened breast of chicken in breadcrumbs
- 12.95** **POLLO AL TALEGGIO**
breast of chicken wrapped with parma ham and served with honey, pine-nuts and creamy taleggio cheese
- 12.95** **POLLO DEL CERTOSINO**
pan fried chicken breast with spicy Italian sausages, tomato, chilli and fresh pepperes
- 12.95** **POLLO PRINCIPESSA**
pan fried breast of chicken with white wine, mushrooms, cream and asparagus
- 12.75** **POLLO ALLA KIEV**
deep fried breast of chicken filled with garlic butter and coated with breadcrumbs
- 12.95** **POLLO SAN CARLO**
pan fried chicken breast with white wine, prawns, peppers, green peppercorns, cherry tomatoes and cream, garnish with tiger prawn
- 13.95** **SCALOPIA MILANESE**
breadcrumbs thin slice of veal fried in butter
- 13.95** **SCALOPPINE AL LIMONE**
escalope of veal pan seared with lemon and a touch of cream
- 14.95** **SCALOPPINE DI VITELLO AI PORCINI**
escalope of veal served with white wine, wild mushrooms and cream sauce
- 14.50** **SALTIMBOCCA ALLA ROMANA**
typical roman dish; thin slice of veal with parma ham, cooked with white wine and sage
- 15.95** **AGNELLO ALLA TOSCANA**
pan seared lamb cutlets with madeira jus, rosemary and sunblush tomatoes
- 17.50** **BISTECCA DI MANZO ALLA DIANE**
pan seared flatten sirloin steak served with diane sauce
- 17.50** **BISTECCA ALLA PIZZAIOLA**
pan seared flatten sirloin steak served with spicy tomato and herbs sauce
- 20.95** **TOURNEDO ROSSINI**
fillet steak on crouton base, topped with pate and madeira sauce
- 20.95** **FILETTO AL PEPE VERDE**
fillet steak served with a creamy peppercorns sauce
- 20.95** **FILETTO AL DOLCELATTE**
fillet steak in creamy blue cheese sauce

FROM THE GRILL

- 19.50** **FILETTO AL MAÎTRE D'HÔTEL**
grill fillet with garlic butter and parsley
- 16.95** **BISTECCA ALLA GRIGLIA**
grilled sirloin steak served with béarnaise sauce
- 12.50** **POLLO CARBONELLA**
flattened breast of chicken and grilled, served with extra virgin olive oil and lemon wedge

CONTORNI

side orders

- 2.95** SAUTEED OF MIXED BABY VEGETABLES
- 2.50** SAUTÉED POTATOES
- 2.50** ZUCCHINI FRITTE FRIED COURGETTE STICKS
- 2.50** FRENCH FRIES
- 2.95** SPINACH SAUTÉ WITH GARLIC, CHILLI AND WORCESTER SAUCE
- 2.95** SAUTÉED POTATOES WITH BACON, ONION AND ROSEMARY
- 2.50** FRENCH BEANS
- 2.95** PETIT POIS WITH ONION, BACON AND A TOUCH OF CREAM
- 2.95** MIXED SALAD WITH ITALIAN DRESSING
- 2.95** TOMATO AND ONION SALAD
- 3.50** ROCKET SALAD
- 6.50** 9.95 CESARE SALAD

For a large selection of fresh fish delivered daily see our specials menu

6.95

Mimosa Aperitivo

PIZZA

Leicester's only wood burning oven makes authentic & delicious pizza's crafted by hand individually to order. Our commitment and desire for quality is reflected in our delicious recipes made from the freshest natural ingredients.

NEW at LEICESTER

Pizza al Metro

Select 3 pizzas of your choice and it will be served as a long pizza to share
The cheapest pizza is ½ price

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| 6.95 | PIZZA MARGHERITA | V | tomato, cheese and oregano |
| 8.10 | PROSCIUTTO E FUNGHI | | tomato, mozzarella, ham and mushrooms |
| 8.95 | PIEMONTESE | V | tomato, mozzarella, chargrilled vegetables, finished with rocket salad and parmesan shavings |
| 8.10 | TROPICALE | | tomato, mozzarella, ham and pineapple |
| 7.90 | PRINCIPE CARLO | V | tomato, mozzarella, roasted vegetables, sun blushed tomatoes and goats cheese |
| | 10.95 LEICESTER TIGERS | | the first pizza dedicated to the Champions of Leicester red leicester cheese and tiger prawns A great combination to bring together the City passion 'Tigers' |
| 8.95 | ROSA | | mozzarella, dolcelatte and smoked salmon |
| 8.95 | SICILIANA | | tomato, cheese, ham, chicken, spicy sausage, onion and garlic |
| 8.50 | VEGETARIANA | V | tomato, cheese, aubergine, courgettes and onions, topped with buffalo mozzarella |
| 8.50 | QUATTRO STAGIONI | | tomato, mozzarella, mushrooms, olives, artichokes and peppers |
| 9.50 | ITALIA | | tomato, mozzarella, parma ham, rocket and parmesan shavings |
| 8.50 | TONNO | | tomato, mozzarella, tuna, chilli and onion |
| 8.95 | GALABRESE | | tomato, mozzarella, spicy sausages, nduja (hot sausage paste from Calabria) onion and chilli |
| 8.50 | FIorentINA | V | tomato, mozzarella, spinach and fresh egg |
| 10.95 | GALZONE (CARNE) | | folded pizza with chicken, garlic, spinach, mozzarella and tomato |
| 10.50 | GALZONE (VEGETARIANO) | V | folded pizza with roasted vegetables, garlic, spinach, mozzarella and tomato |
| 8.95 | POLLO E ROSMARINO | | tomato, mozzarella, chicken, mushrooms and rosemary |
| 8.50 | ROMANA | | tomato, buffalo mozzarella, capers and anchovies |
| 8.50 | SMOKED | | tomato, mozzarella, smoked scamorza cheese, smoked bacon and parmesan |
| 1.70 each | EXTRA TOPPINGS | | ham, chicken, spicy sausage, mushrooms, goats cheese, onions, pineapple, peppers, anchovies and olives |

San Carlo is not a theme restaurant. We are proud to be able to provide the true essence of authentic Italian food, with Italian directors, management and chefs. Using the finest fresh produce and ingredients, many of which are specially imported from Italy, San Carlo is able to create an explosion of culinary tastes. All San Carlo restaurants create food of the highest quality, but each restaurant displays its own unique style in food due to the individuality of our creative chefs and management.

VINI

BY THE GLASS

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|------|----------------------|-------|-----------------------------|
| 4.95 | CHARDONNAY | 4.50 | HOUSE RED |
| 4.95 | FASCATI | 4.50 | HOUSE WHITE |
| 5.50 | ORVIETO | 5.75 | CHIANTI |
| 4.25 | HOUSE ROSE | 4.95 | PINOT GRIGIO |
| 5.35 | MERLOT | 7.50 | PROSECCO |
| 4.95 | NERO D'AVOLA | 9.95 | HOUSE CHAMPAGNE |
| 4.95 | MONTEPULCIANO | 11.50 | HOUSE CHAMPAGNE ROSE |

WHITE

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| 20.95 | CHARDONNAY the colour is light straw yellow; the bouquet is pleasantly fruity reminding of golden apple the taste is fined elegant and noble |
| 44.00 | GRECO DI TUFO straw-yellow in colour with a fruity bouquet of overtones of lime leaf, vanilla and apple. the palate is sapid, with a good structure and an elegant, persistent finish with flavours of white currant |
| 27.50 | FALANGHINA bright straw yellow colour with greenish reflections ; its smell is intense with notes of green apples and pear. fruity and savoury on the palate with a good match between smell and taste |
| 21.95 | PINOT GRIGIO straw yellow with copper shades in colour. the bouquet is intense fruity, fine and elegant. the palate is full, soft and characteristic |
| 21.95 | SOAVE intense yet delicate, dry medium body and fresh with a touch of honey and almonds |
| 19.50 | TREBBIANO straw yellow with greenish reflections with a fresh and fruity bouquet. the palate is soft, smooth and fragrant |
| 20.95 | FRASCATI dry and light in colour and flavour with lingering taste of bitter almonds |
| 22.95 | VERDICCHIO pale straw in colour with green tinges, with wine has a fine scent and taut dryness with a good fruit-acid balance |
| 24.75 | ORVIETO abboccato is classic, traditional style for the local white wine and means "softly sweet" attractive, grapy and nutty flavours with gentle sweetness |
| 22.95 | SAUVIGNON straw yellow with greenish reflections with aromatic bouquet reminding of elderflower. the palate is dry fresh velvety and elegant |
| 29.95 | GAVI DI GAVI a refined but intense, tangy dry white with and intriguing hint of lime |
| 32.50 | GRILLO MAGGIORE rather intense straw yellow colour, and bouquet with flower and hazelnut nuances. full bodied taste, complete, pleasant and generous |

CHAMPAGNE

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| 24.95 | ASTI SPUMANTE |
| 29.95 | PROSECCO D.O.C. mouth watering, fresh and dry with a fine perlage |
| 39.50 | HOUSE CHAMPAGNE light and fruity with a delightfully dry flavour |
| 44.25 | HOUSE CHAMPAGNE ROSÉ light and crisp |
| 47.95 | MOET ET CHANDON |
| 54.95 | TAITTINGER ROSÉ |
| 54.95 | VEUVE CLIQUOT PONSARDIN BRUT |
| 61.00 | BOLLINGER |
| 79.95 | LAURENT PERRIER ROSÉ |
| 165.00 | KRUG |
| 145.00 | DOM PERIGNON |
| 280.00 | CRISTAL (LOUIS ROEDER) |

HAPPY HOURS

MONDAY TO THURSDAY 5.00PM - 7.00PM

THAT'S THE TIME WHEN WITH YOUR FIRST ORDER,
YOU GET TWO DRINKS FOR THE PRICE OF ONE!

THE OFFER APPLIES TO HOUSE WINES & BEERS.

HAPPY HOUR DOES NOT APPLY IN THE MONTH OF DECEMBER

PARTY BOOKINGS

OUR RESTAURANTS ARE IDEAL FOR ANY OCCASION,
WE WELCOME PARTIES AND WE WILL BE PLEASED TO DISCUSS
WITH YOU ANY REQUIREMENTS YOU MAY HAVE

VINI

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R E D

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- 22.95** **MERLOT**
a wonderful rich texture and is obtained from grapes aged a couple of month in large oak barrels
- 21.70** **CABERNET**
an intense red wine with a characteristic herbaceous flavour when young. It has balanced tannins with full harmonious body
- 27.50** **CHIANTI RISERVA**
brilliant transparency,ruby red colour with reflexes tending towards garnet. It refines with age. The flavour is dry, sapid, slightly tannic and well-structured. It is a well-balanced and harmonic wine
- 24.95** **CHIANTI**
ruby red, clean plummy fruit, mid-bodied with balanced tannins on the finish
- 22.95** **VALPOLICELLA**
aromas of ripe red berries, vinous and spicy, medium bodied, velvet-smooth and balanced
- 32.95** **CANNONAU**
ruby red,warm,dry,harmonious with dominant,aristocratic oak flavour
- 20.75** **NERO D'AVOLA**
its colour is a very intense ruby red; its bouguet has a hint of spices,dry fruit and jam.full taste, meaty and supple, very intense and with good structure
- 20.95** **PRIMITIVO DELLA PUGLIA I.G.T.**
very intense red colour with purple reflections; complex bouquet with nuances of spices and red fruit jam. full bodied taste, embracing with a good structure and some tannin
- 22.00** **SYRAH**
very intense ruby red colour; typical bouquet with traces of red berry fruits, blueberry and liquorices. its taste is full bodied and supple, very intense and with a good structure
- 20.30** **MONTEPULCIANO**
ruby red in colour and intense bouquet combines with a pleasantly tannic, full-bodied and harmonious palate making this wine and ideal pairing for pasta and red meats
- 44.50** **BAROLO MARCHISIO**
oddero's barolo shows a developed complex spicy nose and a multi-layered palate with a long, warm and tannic finish
- 29.95** **BARBERA D'ALBA**
ruby red in colour,dry with intense nose,refined, complex and fresh while the palate is long and stylish
- 48.50** **AMARONE**
intense garnet red with a strong,pesistent,ethereal and fruity bouquet with hints of black cherries and prunes, floral notes and sweet spice aromas.full bodied and rich,backed by structured, yet velvety tannins
- 27.50** **DOLCETTO**
Ruby colour with intense aroma of berries and spice, great with strong meat and fish

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R O S E

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- 20.75** **PINOT GRIGIO ROSE**
fresh delicate aromas that open up in the glass and an excellent balance between mellow fruit and fresh acidity on the palate
- 26.95** **ROSE COSTARIPA ROSAMARA**
very light colour of blossoming rose petal, bouquet of spring flowers, balanced full and excellent aromas to the palate

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F R E N C H W I N E

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- 33.50** **CHABLIS**
a well balanced wine with a mineral, chalky and flinty backbone
- 33.50** **SANCERRE**
vibrantly aromatic, opulent on the nose and palate, stylish and dry on the finish

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H A L F B O T T L E S

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- WHITES**
- 12.75** **HALF FRASCATI**
dry and light in colour and flavour with lingering taste of bitter almonds
- 18.50** **HALF CHABLIS**
a well balanced wine with a mineral, chalky and flinty backbone
- 15.25** **HALF PINOT GRIGIO**
straw yellow with copper shades in colour.the bouquet is intense fruity, fine and elegant.the palate is full, soft and characteristic
- REDS**
- 13.75** **HALF CHIANTI**
ruby red, clean plummy fruit, mid-bodied with balanced tannins on the finish
- 13.95** **HALF VALPOLICELLA**
aromas of ripe red berries, vinous and spicy, medium bodied, velvet-smooth and balanced
- 22.95** **HALF BAROLO**
oddero's barolo shows a developed complex spicy nose and a multi-layered palate with a long, warm and tannic finish



40-42 KING STREET WEST MANCHESTER M3 2WY
4 TEMPLE STREET BIRMINGHAM B2 5BN
44 CORN STREET BRISTOL BS1 1HQ
38-40 GRANBY STREET LEICESTER LE1 1DE
41 CASTLE STREET LIVERPOOL L2 9SH
6-7 SOUTH PARADE LEEDS LS1 5QX
60 STREET LANE LEEDS LS8 2DQ



RISTORANTE ITALIANO

14 KNIGHTSBRIDGE GREEN SW1X 7QL
SIGNOR SASSI KUWAIT GULF ROAD
SIGNOR SASSI PATHUMWAN BANGKOK

LISTA DEI VINI



CICCHETTI

BAR | RISTORANTE | CAFFÈ | CICCHETTI



CICCHETTI KING STREET MANCHESTER M3 2QG
CICCHETTI 215 PICCADILLY LONDON W1J 9HL
CICCHETTI WELLINGTON STREET COVENT GARDEN WC2E 7BD
CICCHETTI DOHA QATAR

Fumo

BAR | CICCHETTI | RISTORANTE

FUMO 1 WATERLOO STREET BIRMINGHAM B2 5PG
FUMO ST PETERS SQUARE OXFORD ROAD MANCHESTER

San CARLO

bottega

CHAMPAGNE BAR | RISTORANTE | CAFFÈ | CICCHETTI

BOTTEGA SELFRIDGES EXCHANGE SQUARE MANCHESTER M3 1BD

San CARLO

GRANCAFFÈ

CAFFÈ • BAR • PATISSERIE

GRAN CAFÉ SELFRIDGES EXCHANGE SQUARE MANCHESTER M3 1BD



San CARLO

FIORENTINA

BAR | RISTORANTE

FIORENTINA MANCHESTER AIRPORT MARRIOTT HOTEL CHESHIRE WA15 8XW



WINNER OF THIRTY TWO PRESTIGIOUS AWARDS