

*San*  
CARLO



MENU

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# SAN VALENTINO

## CARPACCIO OF TUNA

Thinly sliced sashimi grade tuna with citrus and pink peppercorn dressing

## TAGLIOLINI CON ARAGOSTA

A special egg pasta from Venice with lobster, brandy, cream and a hint of tomato

## BURRATA POMODORO ☑

Traditional buttery mozzarella from Puglia with grilled San Marzano tomatoes

## GAMBERONI SAN CARLO

Sicilian red prawns sautéed in lemon, garlic, chilli and paprika

## PROSCIUTTO SAN DANIELE

San Daniele ham 24 months matured with Sicilian Pachino tomato crostini

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## SGROPPINO

Prosecco and lemon sorbet

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## TOURNEDO ROSSINI

Fillet of 28 days matured Angus beef with Madeira sauce topped with chicken liver paté

## HALIBUT IN SALSA D'ARAGOSTA

North Pacific Halibut in lobster sauce

## CARRE DI AGNELLO

Rack of Welsh lamb in breadcrumbs with fresh parsley, garlic, mixed herbs and Barolo sauce

## GAMBERONI E CAPESANTE THERMIDOR

Giant Madagascan prawn with king scallops in classic thermidor sauce

## RAVIOLI TARTUFO

Handmade pecorino filled ravioli with a black winter truffle, cream and parmesan sauce

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## CHOICE OF ITALIAN DESSERTS

COFFEE & PETIT FOURS

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*£69.95 per person*

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Information on allergens available  
on request from the Duty Manager

☑ Suitable for Vegetarians

Discretionary 10% Service charge to be added to all bills