

## CARNE

### Pollastrino Diavola

Baby chicken, grilled with rosemary, chilli & garlic  
(Allow 20 mins for cooking)

£18.95

### Abbacchio Ligure

Baked rack of lamb, with red wine & rosemary jus served on truffle mashed potato

£25.50

### Costata Reale Milanese

Flattened best end of veal in breadcrumbs on the bone

£26.50

### Suprema di Pollo San Carlo

Corn fed breast of chicken with white wine, mushrooms, cream sauce & asparagus

£17.50

### Tornado Rossini

9oz fillet steak on a crouton base, paté & Madeira jus

£32.90

### Saltimbocca alla Romana

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

£19.95

### Filetto al Pepe Verde

9oz fillet steak served with creamy brandy & green pepper corn sauce

£30.50

### Vitello Nodino

Veal chop with glazed shallots & thyme

£26.50

### Scaloppine al Limone

Tuscan veal cooked with butter & lemon sauce

£18.50



## FROM THE GRILL

### Tomahawk

45oz large bone in steak with a big, rich flavour

£42.50pp

(Allow 35 minutes for cooking)

### Agnello

Grilled lamb cutlets with rosemary & thyme

£23.95

### 10oz Ribeye

Served with béarnaise sauce

£24.50

### Filetto alla Griglia

28 days hung fillet of beef, served with béarnaise sauce

£28.95

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 display their own unique style in food due to the individuality of our creative chefs and management.

## CONTORNI

### French Beans

Tossed in butter & shallots

£3.95

### Longstem Broccoli

Sautéed in chilli & garlic

£4.50

### Sautéed Baby

New Potatoes

With rosemary & onions

£3.95

### Rocket &

Parmesan Salad

£5.20

### French Fries

£3.60

With Truffle & Parmesan

£4.50

### Piselli e Pancetta

Peas with onion & bacon

£4.50

### Mixed Baby

Leaf Salad

£4.90

### Zucchine Fritte

Fried courgettes

£4.50

### Spinach Sauté

With garlic, chilli & Worcestershire sauce

£4.20

### Mashed Potato

With black truffle

£4.50

“Great food and great service from a true Italian”

Allergies & Intolerances: 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.

an optional charge of 12.5% will be added to your bill

## ANTIPASTI

**Mixed Italian  
Olives with herbs**  
£4.50

**Bruschetta al Pomodoro**  
*Sicilian Pachino tomatoes, basil,  
olive oil, toasted Altamura bread*  
£6.50

**Artisan  
Bread basket**  
£4.25

**Spaghetti al Pomodoro  
e Basilico**  
*Thin spaghetti with San Marzano  
tomato, garlic & fresh basil.  
Slightly spiced*  
£8.00 / £13.95

## PASTE E RISOTTI

**Fettuccine Alfredo**  
*The original recipe for this fettuccine  
pasta, imported from Rome, tossed  
with butter, cream & parmesan cheese*  
*A unique experience*  
£8.00 / £13.95

**Tagliatelle Bolognese**  
*Classic recipe from Bologna  
with a slow cooked beef ragu*  
£8.50 / £14.95

**Crocchette di Patate  
al Tartufo**  
*Breaded potato croquette,  
truffle, parmesan, garlic mayo*  
£9.95

**Antipasti San Carlo**  
*Start your meal the true Italian way!  
Our chef will prepare a large plate of  
antipasto representing the regional  
tastes of Italy (min 2 people)*  
£11.95pp

**Tricolore Salad**  
*Avocado, tomato &  
buffalo mozzarella*  
£10.90

**Spaghetti Carbonara**  
*Pancetta, egg yolk &  
parmesan cheese*  
£8.50 / £14.95

**Gnocchi Sorrentina**  
*With tomato, mozzarella & basil*  
£14.50

**Pasta alla Norma**  
*The most popular pasta dish in  
southern Italy, with aubergine,  
tomato, basil & garlic &  
pecorino cheese*  
£14.50

**Vitello Tonnato**  
*Classic cold sliced veal with  
tuna mayonnaise & capers*  
£10.90

**Cozze**  
*Fresh mussels in white wine, garlic,  
lemon & parsley OR a spicy tomato  
sauce with chilli & garlic*  
£11.75

**Gamberoni Salsa Piccante**  
*Mediterranean prawns served  
with tomato & chilli sauce*  
£15.50

**Penne Arrabiata**  
*Short tubes of pasta in a spicy  
tomato sauce with chilli & garlic*  
£8.00 / £13.95

**Penne Romanoff**  
*The personal chef of the last Russian  
Czar, Nicholas II, escaped to Italy  
before the Bolshevik revolution in 1918.  
In Italy, he created a pasta dish which  
combined the culinary flavours of  
Imperial Russia and Italy.  
Salmon with a touch of tomato &  
cream, flambé in vodka (min 2 people)*  
£16.50pp

**Spaghetti Cacio e Pepe**  
*Traditional Roman dish with  
Cacio cheese & black pepper.*  
£8.00 / £13.95

**Beef Carpaccio**  
*Very thin sliced raw fillet of  
beef with mustard dressing,  
parmesan cheese & rucola*  
£12.00

**Capesante al Forno**  
*Roasted scallops with olive oil, garlic  
& chilli topped with breadcrumbs*  
£14.95

**Asparagi Dorati**  
*Fresh asparagus, gratinated  
cheese & fresh black truffle*  
£13.95

**Penne Amatriciana**  
*With pancetta, tomato  
& pecorino*  
£14.50

**Risotto al Tartufo**  
*Parmesan & truffle carnaroli rice  
with shaved black truffle*  
£17.50

**Risotto San Carlo**  
*Risotto with porcini  
mushrooms & parma ham*  
£16.90

**Parmigiana al Forno**  
*Classic Sicilian baked sliced  
aubergine with parmesan  
cheese & tomato sauce*  
£11.90

**Fritto Misto**  
*Deep fried squid, prawns, scallops,  
fish goujons & garlic mayo  
(min 2 people)*  
£12.50pp

**Burrata Pugliese**  
*Finest Burrata from Puglia with  
grilled San Marzano tomatoes*  
£12.50

**Tagliolini con Granchio**  
*Very thin egg pasta with  
hand-picked Cornish crab,  
sweet Sicilian cherry tomatoes,  
saffron & a touch of cream*  
£16.90

**Spaghetti alle Vongole Veraci**  
*Baby clams, cherry tomato & garlic*  
£17.90

**Ravioli Lobster**  
*Handmade ravioli in rich  
tomato & lobster sauce*  
£16.95

**Calamari Fritti**  
*Deep fried squid  
with fresh chilli*  
£11.90

**Yellowfin Tuna  
Tartare & Avocado**  
£12.50

**Avocado Bernardo**  
*Avocado with lobster, scampi &  
prawns with Marie rose sauce*  
£11.25

**Classic Beef Lasagna**  
*Fresh layers of pasta with slow cooked  
Bolognese sauce baked with béchamel,  
mozzarella & parmesan*  
£15.50

**Zitoni Toscanini**  
*Long pasta tubes, favourite of the great  
Maestro Toscanini. made with Tuscan  
spiced sausage, extra virgin olive oil,  
fresh tomatoes & Tuscan pecorino*  
£14.95

**Ravioli Ricotta e Spinaci**  
*Handmade ravioli filled with ricotta  
& spinach with butter & sage*  
£14.20

**Tuna Carpaccio**  
*Sashimi grade tuna  
with fava beans*  
£11.95

**Moscardini**  
*Crispy fried baby squid  
with fresh chilli*  
£9.95

**Mozzarella in Carrozza**  
*Mozzarella in fried  
bread with pesto*  
£8.95

**Risotto all'Aragosta**  
*Lobster risotto*  
£28.95

**Tagliolino Mazara San Carlo**  
*A true taste of Sicily, red prawns  
from Mazara del Vallo with special  
tagliolini Cipriani*  
£16.90

**Ravioli Tartufo**  
*Handmade pecorino and truffle  
ravioli in a creamy truffle sauce*  
£21.90

**Spaghetti al Pesce**  
*Shellfish, garlic, Sicilian  
tomato & chilli*  
£18.50

**Spaghettoni Lobster**  
*Our famous spaghetti lobster from  
our sister restaurant Signor Sassi in  
Knightsbridge*  
£28.95

## ZUPPE

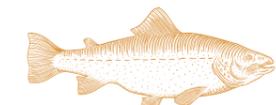
**Classic Minestrone**  
*Homemade vegetable soup*  
£8.95

**Guazzetto di Pesce**  
*Classic shellfish cooked in  
tomato & white wine served  
with Altamura crostini*  
£16.70

**Zuppa di Aragosta**  
*Mediterranean lobster soup*  
£14.90

## PESCI & CROSTACEI

*fresh fish from our shores delivered  
daily, please see our specials menu*



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