

## BRUSCHETTE

*To go with your meal*

<b>Bruschetta Romana</b>	<b>3.75</b>
toasted bread with freshly chopped cherry tomatoes and garlic	
<b>Garlic Bread with Tomato</b>	<b>4.50</b>
<b>Garlic Bread with Tomato and Mozzarella</b>	<b>5.25</b>
<b>Focaccia</b>	<b>4.50</b>
pizza base with garlic and rosemary	
<b>Italian Bread</b>	<b>2.50</b>

## ANTIPASTI

*Starter / Main*

<b>Parmigiana (v)</b>	<b>5.95 / 9.50</b>
layers of aubergine baked with tomato, basil and mozzarella	
<b>Polpette di Manzo</b>	<b>5.95</b>
meat balls in tomato sauce, basil and mozzarella	
<b>Funghi Piemontese (v)</b>	<b>5.95</b>
sautéed button mushrooms in garlic and parsley butter	
<b>Carpaccio di Manzo</b>	<b>7.95</b>
very thinly sliced fillet of beef with mustard dressing, parmesan cheese and rocket	
<b>Cocktail di Gamberetti</b>	<b>7.15</b>
prawn cocktail with a marie rose sauce	
<b>Insalata Caprese (v)</b>	<b>6.50 / 10.95</b>
buffalo mozzarella, tomato and avocado slices dressed with extra virgin olive oil and sunblushed tomatoes	
<b>Mozzarella in Carrozza</b>	<b>5.95</b>
fried mozzarella and bread served with spicy tomato sauce	
<b>Polpette di Granchio</b>	<b>6.95</b>
crab cakes served with a spicy sweet chilli sauce	
<b>Avocado Diverso</b>	<b>6.95</b>
avocado served with crab meat, smoked trout, horseradish and sunblushed tomatoes and marie rose sauce	
<b>Gamberoni Luciana</b>	<b>7.50</b>
prawns with garlic, chilli and tomato sauce with a touch of cream	
<b>Minestrone (v)</b>	<b>4.50</b>
home-made vegetable soup	
<b>Zuppa del Giorno</b>	<b>4.50</b>
Soup of the day	

### *To Share*

#### **Frittura di Pesce Portofino**

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

**8.50** (per person)  
(Minimum 2 people)

#### **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

**8.50** (per person)  
(Minimum 2 people)

## PASTA

*Starter / Main*

<b>Spaghetti con Polpette di Manzo</b>	<b>8.50</b>
spaghetti with meatballs, tomato and mozzarella	
<b>Spaghetti Carbonara</b>	<b>5.75 / 8.50</b>
spaghetti with bacon, black pepper, egg yolk and cream	
<b>Penne all' Arrabbiata (v)</b>	<b>5.50 / 7.95</b>
penne served with spicy tomato and black olives	
<b>Trio di Pasta</b> (vegetarian option available)	<b>9.50 (per person)</b>
the chefs will surprise you with a choice of 3 different pasta dishes	(Minimum 2 people)
<b>Penne Pollo e Gamberetti</b>	<b>8.95</b>
penne with prawns and chicken in a creamy sauce	
<b>Linguine con Vongole e Gamberoni</b>	<b>10.50</b>
linguini with clams, tiger prawns, tomato sauce, garlic and cream	
<b>Tortellini al Spinaci (v)</b>	<b>5.95 / 8.50</b>
tortellini filled with spinach served with asparagus, cream and parmesan cheese sauce	
<b>Lasagne Emiliane</b>	<b>8.95</b>
layers of pasta with béchamel and bolognese sauce, baked with mozzarella and parmesan cheese	
<b>Spaghetti con Pomodoro e Basilico (v)</b>	<b>5.25 / 7.50</b>
spaghetti with fresh cherry tomatoes, garlic and basil	
<b>Risotto San Carlo</b>	<b>8.95</b>
wild mushroom risotto with cream and white wine, wrapped in parma ham	
<b>Canneloni con Spinaci e Ricotta (v)</b>	<b>5.50 / 8.95</b>
tube pasta filled with ricotta cheese and spinach, baked with tomato sauce, béchamel, mozzarella and parmesan	
<b>Spaghetti al Gamberoni Piccanti</b>	<b>10.50</b>
spaghetti with king prawns, hot chilli, anchovies, capers, olives, parsley and tomato	
<b>Ravioli con Lobster e Gamberetti</b>	<b>12.95</b>
ravioli filled with lobster and prawns served with lobster sauce and spinach	

*Information on allergens is available on request from the duty manager.*

*(v) suitable for vegetarians*

## SECONDI

<b>Pollo del Certosino</b>	<b>12.95</b>
pan fried chicken breast with spicy italian sausages, tomato, chilli and fresh peppers	
<b>Pollo Principessa</b>	<b>12.95</b>
pan fried breast of chicken with white wine, mushrooms, cream and asparagus	
<b>Pollo San Carlo</b>	<b>12.95</b>
pan fried chicken breast with white wine, prawns, peppers, green peppercorns, cherry tomatoes and cream	
<b>Scaloppa Milanese</b>	<b>13.95</b>
thin slice of veal coated in breadcrumbs fried in butter	
<b>Scaloppa al Limone</b>	<b>13.95</b>
escalope of veal pan seared with lemon and a touch of cream	
<b>Scaloppine di Vitello al Porcini</b>	<b>14.95</b>
escalope of veal served with white wine, wild mushrooms and cream sauce	
<b>Agnello alla Toscana</b>	<b>15.95</b>
pan seared lamb cutlets with madeira jus, rosemary and sunblush tomatoes	
<b>Filetto al Pepe Verde</b>	<b>20.95</b>
fillet steak served with a creamy peppercorn sauce	

### FROM THE GRILL

<b>Filetto al Maître d'Hotel</b>	<b>19.50</b>
grill fillet with garlic butter and parsley	
<b>Bistecca alla Griglia</b>	<b>16.95</b>
grilled sirloin steak served with béarnaise sauce	
<b>Pollo Carbonella</b>	<b>12.50</b>
flattened breast of chicken, grilled and served with extra virgin olive oil and a wedge of lemon	

## CONTORNI

Side Orders

<b>Sautéed mixed baby vegetables</b>	<b>2.95</b>
<b>Sautéed potatoes</b>	<b>2.50</b>
<b>Zucchini fritte</b> , fried courgette sticks	<b>2.50</b>
<b>French fries</b>	<b>2.50</b>
<b>Spinach sautéed with garlic, chilli and Worcester sauce</b>	<b>2.95</b>
<b>Sautéed potatoes with bacon, onion and rosemary</b>	<b>2.95</b>
<b>Petit pois with onion, bacon and a touch of cream</b>	<b>2.95</b>
<b>Mixed salad with Italian dressing</b>	<b>2.95</b>
<b>Tomato and onion salad</b>	<b>2.95</b>
<b>Rocket salad</b>	<b>3.50</b>
<b>Caesar salad</b>	<b>6.50 / 9.95</b>

## PESCE

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

## PIZZA

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

<b>Pizza Margherita (v)</b>	<b>6.95</b>
tomato, cheese and oregano	
<b>Prosciutto e funghi</b>	<b>8.10</b>
tomato, mozzarella, ham and mushrooms	
<b>Leicester Tigers</b>	<b>10.95</b>
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'	
<b>Siciliana</b>	<b>8.95</b>
tomato, cheese, ham, chicken, spicy sausage, onion and garlic	
<b>Quattro stagioni</b>	<b>8.50</b>
tomato, mozzarella, mushrooms, olives, spinach and peppers	
<b>Italia</b>	<b>9.50</b>
tomato, mozzarella, parma ham, rocket and parmesan shavings	
<b>Calabrese</b>	<b>8.95</b>
tomato, mozzarella, spicy sausages, 'Nduja (spicy Calabrian sausage) onion and chilli	
<b>Fiorentina (v)</b>	<b>8.50</b>
tomato, mozzarella, spinach and fresh egg	
<b>Calzone Carne</b>	<b>10.95</b>
folded pizza with chicken, garlic, spinach, mozzarella and tomato	
<b>Calzone Vegetariano (v)</b>	<b>8.50</b>
folded pizza with roasted vegetables, garlic, spinach, mozzarella and tomato	
<b>Extra toppings</b>	each <b>1.70</b>
ham, chicken, spicy sausage, mushrooms, goats cheese, onions, pineapple, peppers, anchovies and olives	

### 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

Information on allergens is available on request from the duty manager.  
(v) suitable for vegetarians

*San*  
**CARLO**

40-42 KING STREET WEST, MANCHESTER M3 2WY  
4 TEMPLE STREET, BIRMINGHAM B2 5BN  
44 CORN STREET, BRISTOL BS1 1HQ  
38-40 GRANBY STREET, BRISTOL LE1 1DE  
41 CASTLE STREET, LIVERPOOL L2 9SH  
6-7 SOUTH PARADE, LEEDS LS1 5QX  
60 STREET LANE, LEEDS LS8 2DQ  
2 REGENT STREET ST JAMES'S, LONDON, SW1Y 4LR

# LISTA DEI VINI

*alto*

by *San*  
**CARLO**

• rooftop ristorante •  
all-day alfresco bar and dining

SELFRIDGES, OXFORD ST, LONDON, W1A 1AB

*San*  
**CARLO**  
**bottega**

CHAMPAGNE BAR | RISTORANTE | CAFFÈ | CICHETTI

SELFRIDGES, EXCHANGE SQUARE, MANCHESTER M3 1BD

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**CARLO**

**CICCHETTI**

BAR | RISTORANTE | CAFFÈ | CICHETTI

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

*Fumo*

BAR | CICHETTI | RISTORANTE

1 WATERLOO STREET, BIRMINGHAM B2 5PG  
ST PETERS SQUARE, OXFORD ROAD, MANCHESTER  
37 ST MARTINS LANE, LONDON, WC2N 4ER  
SELFRIDGES IN THE BULLRING, BIRMINGHAM B5 4BP

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**CARLO**

**GRANCAFE**

CAFE • BAR • PATISSERIE

SELFRIDGES, EXCHANGE SQUARE, MANCHESTER M3 1BD  
SELFRIDGES IN THE BULLRING, BIRMINGHAM B5 4BU



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**CARLO**

FIORENTINA

BAR | RISTORANTE | ITALIANO

MANCHESTER AIRPORT MARRIOTT HOTEL, CHESHIRE WA15 8XW

*Signor Sassi*  
RISTORANTE ITALIANO

14 KNIGHTSBRIDGE GREEN, LONDON SW1X 7QL

**WINNER OF 38 PRESTIGIOUS AWARDS**

## BY THE GLASS

<b>House Red</b>	<b>4.50</b>	<b>Chardonnay</b>	<b>4.95</b>
<b>House White</b>	<b>4.50</b>	<b>Fascati</b>	<b>4.95</b>
<b>Chianti</b>	<b>5.75</b>	<b>Orvieto</b>	<b>5.50</b>
<b>Pinot Grigio</b>	<b>4.95</b>	<b>House Rosé</b>	<b>4.25</b>
<b>Prosecco</b>	<b>7.50</b>	<b>Merlot</b>	<b>5.35</b>
<b>House Champagne</b>	<b>9.95</b>	<b>Nero d'Avola</b>	<b>4.95</b>
<b>House Champagne Rosé</b>	<b>11.50</b>	<b>Montepulciano</b>	<b>4.95</b>

## WHITE

<b>Chardonnay</b> pleasantly fruity, aromas of golden apple and a refined and elegant taste	<b>20.95</b>
<b>Greco di Tufo</b> a bouquet of lime, vanilla and apple with good structure and an elegant, persistent finish	<b>44.00</b>
<b>Falanghina</b> intense aromas of green apple and pear, fruity and savoury on the palate	<b>27.50</b>
<b>Pinot Grigio</b> soft and full with a fruity, intense bouquet	<b>21.95</b>
<b>Soave</b> intense yet delicate, dry, medium bodied with a touch of honey and almonds	<b>21.95</b>
<b>Trebbiano</b> fresh and fruity, this wine is soft and smooth on the palate	<b>19.50</b>
<b>Frascati</b> dry and light with a lingering taste of bitter almond	<b>20.95</b>
<b>Verdicchio</b> pale straw in colour, crisp and well balanced	<b>22.95</b>
<b>Orvieto</b> Aboccolato is a classic, traditional white wine which means 'softy sweet'	<b>24.75</b>
<b>Sauvignon</b> elderflower aromas, velvety soft and elegant	<b>22.95</b>
<b>Gavi di Gavi</b> a refined but intense, tangy and dry with a hint of lime	<b>29.95</b>
<b>Grillo Maggiore</b> full bodied and generous with floral notes and a touch of hazelnut	<b>32.50</b>

## CHAMPAGNE

<b>Asti Spumante</b>	<b>24.95</b>
<b>Prosecco DOC</b> mouth watering, fresh and dry with a fine perlage	<b>29.95</b>
<b>House Champagne</b> light and fruity with a delightfully dry flavour	<b>39.50</b>
<b>House Champagne Rosé</b> light and crisp	<b>44.25</b>
<b>Moët et Chandon</b>	<b>47.95</b>
<b>Taittinger Rose</b>	<b>54.95</b>
<b>Veuve Clicquot Brut</b>	<b>54.95</b>
<b>Bollinger</b>	<b>61.00</b>
<b>Laurent-Perrier Rosé</b>	<b>79.95</b>
<b>Krug</b>	<b>165.00</b>
<b>Dom Perignon</b>	<b>145.00</b>
<b>Louis Roederer Cristal</b>	<b>280.00</b>

## 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

## RED

<b>Merlot</b>	<b>22.95</b>
a wonderful rich texture, obtained from grapes aged a couple of months in large oak barrels	
<b>Cabernet</b>	<b>21.70</b>
an intense red wine with well balanced tannins and a full body	
<b>Chianti Reserva</b>	<b>27.50</b>
dry, well balanced and refined with soft tannins	
<b>Chianti</b>	<b>24.95</b>
ruby red, mid-bodied with well balanced tannins on the finish	
<b>Valpolicella</b>	<b>22.95</b>
aromas of ripe red berries, velvet-smooth and balanced	
<b>Cannonau</b>	<b>32.95</b>
ruby red, warm and harmonious with oak flavours	
<b>Nero d'Avola</b>	<b>20.75</b>
intense and full-bodied, with red fruit jam flavours and a hint of spice	
<b>Primitivo della Puglia IGT</b>	<b>20.95</b>
complex bouquet, rich and full with good tannins and structure	
<b>Syrah</b>	<b>22.00</b>
intense ruby red in colour with flavours of red berry fruit, blueberry and liquorice	
<b>Montepulciano</b>	<b>20.30</b>
full-bodied with a harmonious palate making it the ideal pairing with pasta and red meats	
<b>Barolo Marchisio</b>	<b>44.50</b>
oddero's barolo shows a developed complex spicy nose and a multi-layered palate with a long finish	
<b>Barbera d'Alba</b>	<b>29.95</b>
refined, complex and stylish with intense aromas	
<b>Amarone</b>	<b>48.50</b>
full-bodied and rich with hints of black cherry, floral notes and spice	
<b>Dolcetto</b>	<b>27.50</b>
intense aromas of berries and spice, great with meat and fish	

## ROSÉ

<b>Pinot Grigio Rosé</b>	<b>20.75</b>
fresh, delicate aromas that open up in the glass, excellent balance of fruit and fresh acidity	
<b>Rosé Costaripa Rosamara</b>	<b>26.95</b>
aromas of spring flowers with mellow fruit flavours	

## FRENCH WINE

<b>Chablis</b>	<b>33.50</b>
a well balanced wine with a mineral, chalky and flinty backbone	
<b>Sancerre</b>	<b>33.50</b>
vibrantly aromatic, opulent on the nose and palate, stylish and dry on the finish	

## HALF BOTTLES

### WHITES

<b>Half Frascati</b>	<b>12.75</b>
dry and light in colour and flavour with a lingering taste of bitter almonds	
<b>Half Chablis</b>	<b>18.50</b>
a well balanced wine with a mineral, chalky and flinty backbone	
<b>Half Pinot Grigio</b>	<b>15.25</b>
soft and full with a fruity, intense bouquet	

### REDS

<b>Half Chianti</b>	<b>13.75</b>
ruby red, mid-bodied with well balanced tannins on the finish	
<b>Half Valpolicella</b>	<b>13.95</b>
aromas of ripe red berries, velvet-smooth and balanced	
<b>Half Barolo</b>	<b>22.95</b>
oddero's barolo shows a developed complex spicy nose and a multi-layered palate with a long finish	

## HAPPY HOUR

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 wine & beers.

Happy hour does not apply in  
the month of December

*San*  
**CARLO**

**M E N U**