

# SAN CARLO

MENU

## San Carlo Private Dining.

With spaces suitable for all occasions, we invite you to experience a world where every event is transformed into something extraordinary.



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BOOKING PAGE

# SAN CARLO

Carlo has always put ingredients  
at the centre of his restaurants.

We go to great lengths to source  
the best produce available.

Italian food is simple because the quality  
of ingredients speak for themselves.

We hope you enjoy.

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**Marinated  
Green Olives**  
4.25

**Focaccia al Tartufo**  
focaccia with fior di latte & truffle  
12.50

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**Ostriche**  
Colchester rock oysters  
served with shallots in  
red wine vinegar & tabasco  
SIX- 18.95 NINE - 28.25



**Arancini**  
fried Sicilian rice balls with  
truffle & Grana Padano  
10.50

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## BRUSCHETTE E PANE

**Selection of Italian Bread**  
served with sundried tomato  
& black olive tapenade 6.75

**Focaccia**  
sea salt, olive oil & rosemary  
flatbread 6.50

**Garlic Bread**  
with Garlic & Sea Salt 6.75  
with Tomato 7.95  
with Cheese 8.75  
with Tomato & Cheese 8.95

**Bruschetta Romana**  
toasted Altamura bread with  
chopped Sicilian Pachino tomatoes,  
garlic & olive oil 8.25

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## ANTIPASTI

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**Minestrone**  
classic Italian vegetable soup  
9.50

**Chicken Liver Pâté**  
chicken liver pâté with brandy, served  
with sourdough & a Chianti dressing  
12.50

**Cozze all' Arrabbiata  
OR Marinière**

fresh mussels in either,  
Arrabbiata; a spicy tomato sauce  
with chilli & garlic OR  
Marinière; white wine, shallots,  
cream & parsley 11.50

**Insalata Tricolore**  
avocado, beef tomato & mozzarella  
di bufala ST 10.50 MC 16.25

**Chicken Caesar Salad**  
chicken breast salad with caesar  
dressing & Sardinian carasau  
ST 11.95 MC 16.95

**Carpaccio di Manzo**  
thinly sliced raw fillet of beef with  
mustard & mayo dressing, Grana  
Padano cheese & rocket 15.25

**Tartare di Manzo**  
beef tartare with mustard  
dressing 18.75

**Tartare di Tonno**  
fresh tuna tartare mixed with olive oil,  
mustard, lemon juice, wild rocket &  
served with Altamura crostini 16.75

*To Share*

**Frittura di Pesce Portofino**  
deep fried calamari, prawns,  
scampi & scallops served with  
tartare sauce & chilli mayonnaise  
18.75pp (MINIMUM 2 PEOPLE)

**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  
16.75pp (MINIMUM 2 PEOPLE)

**Gamberoni Fritti**  
tempura king prawns dressed  
with a spicy mayonnaise 14.75

**Calamari Fritti**  
deep fried squid with fresh  
chilli & tartare sauce 11.95

**Gamberoni alla Diavola**  
king prawns sautéed with garlic,  
fresh chilli, white wine & toasted  
Altamura bread 14.95

**Cocktail di Gamberetti**  
tender Norwegian prawns,  
crispy romaine lettuce with  
Marie Rose sauce, garnished  
with a prawn crevette 14.75

**Costine di Maiale Orientale**  
barbecue pork ribs in our special  
San Carlo sauce 11.95

**Burrata e Pomodoro OR con  
Panzanella**

burrata from Corato in Puglia  
served with either;  
marinated beef tomato carpaccio  
& fresh basil 14.25  
OR  
panzanella with onions, celery, white  
wine vinegar, beef tomato, crostini  
& capers 13.50

**Mozzarella in Carrozza**  
popular in Southern Italy, fried  
mozzarella in breadcrumbs with  
a basil & tomato sauce 11.50

**Gamberoni Luciana**  
king prawns with garlic, chilli,  
tomato, a touch of cream &  
toasted Altamura bread 14.95

**Capesante al Forno**  
roasted scallops with olive oil,  
garlic & chilli topped with  
breadcrumbs 17.75

**Avocado Bernardo**  
avocado with prawns,  
scampi & lobster served with  
Marie Rose sauce 15.75

**Melanzane alla Parmigiana**  
a classic Sicilian dish, layers of  
aubergine, Grana Padano & tomato  
baked in the oven  
ST 10.95 MC 16.75

**Funghi Piemontese**  
mixed mushrooms in garlic &  
parsley butter in a filo pastry  
basket 10.50

## PASTA E RISOTTO

*Gluten free pasta is available upon request*

### Trofie Pesto & Straciatella

Trofie pasta with pesto, pine nuts & straciatella cheese 19.75

### Penne Arrabbiata

short tubes of pasta in a spicy tomato sauce with chilli & garlic  
ST 10.50 MC 16.25

### Zitoni Toscanini

long pasta tubes, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & pecorino cheese 19.25

### Rigatoni alla Norma

the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata  
ST 10.95 MC 17.25

### Spaghetti Puttanesca

olives & capers in a rich tomato sauce  
ST 10.95 MC 17.25

### Tagliatelle Bolognese

original Bologna recipe with slow cooked beef ragú  
ST 10.95 MC 18.75

### Spaghetti Carbonara

pancetta, egg yolk, Grana Padano cheese & cream ST 10.95 MC 17.95

### Penne Pollo e Gamberetti

penne pasta in a creamy sauce with chicken, baby prawns & parsley 18.75

### Pappardelle all'Anatra

long ribbon egg pasta with slow cooked duck ragú  
ST 15.25 MC 20.75



### Tagliolini Crab

tagliolini pasta with handpicked crab, tomato, saffron & a touch of cream 23.95

### Tortellini Panna e Prosciutto

fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & Grana Padano cheese 18.75

### Tagliatelle Montecarlo

tagliatelle with monkfish & lobster bisque 20.25

### Spaghetti Gamberoni Piccanti

spaghetti with king prawns, spicy chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato 22.25

### Our Famous Spaghetti Frutti di Mare

with clams, mussels, prawns, garlic & tomato 23.25

### Lasagne Emiliane

fresh layers of pasta with slow cooked Bolognese sauce, baked with béchamel, mozzarella & Grana Padano cheese  
ST 10.95 MC 17.95

### Risotto Gamberi & Asparagi

classic risotto with king prawns, Argentinian prawn, asparagus & mascarpone 20.95

### Mafaldine con Ragú di Manzo

short wavy pasta with slow cooked beef ragú 19.75

### Ravioli all'Astice

ravioli filled with lobster & crab meat in a light, creamy & pink peppercorn sauce with baby prawns  
ST 16.25 MC 24.75

### Ravioli Tartufo

handmade ravioli filled with pecorino cheese & truffle, with a cream & Grana Padano sauce, topped with fresh truffle  
ST 16.25 MC 24.75

### Penne Salmone

penne with smoked salmon & peas with tomato & cream 18.75

### Tagliolini all'Aragosta

San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream 37.95

### Risotto San Carlo

carnaroli rice with porcini mushrooms, cream & white wine wrapped in Parma ham 18.75

## PIZZA

*Our pizza is made with Neapolitan flour & Sicilian tomatoes*

### Margherita

tomato, fior di latte & oregano 15.75

### San Carlo

tomato, fior di latte, Parma ham, rocket, Grana Padano shavings 17.75

### Quattro Stagioni

tomato, fior di latte, mushrooms, artichokes & sweet peppers 16.95

### Burrata

tomato, fior di latte, vegetarian 'nduja, roasted tomatoes, whole burrata & basil pesto 19.95

### Tartufo

white based pizza with fior di latte, porcini mushroom, black truffle, Taleggio & thyme 18.95

### Pata Pizza

tomato, fior di latte, chips & sliced wüstel (hot dog sausage). Famous in southern Italy & especially popular with children 17.75

### Diavola

tomato, fior di latte, spicy Calabrian sausage, onions & chilli 17.75

### Pollo e Rosmarino

tomato, fior di latte, chicken, mushrooms & rosemary 16.95

### Calzone Pollo

folded pizza with chicken, garlic, spinach & fior di latte topped with tomato sauce 17.75

### Calzone Salsiccia Piccante

folded pizza with spicy sausage, tomato, fior di latte & chilli 18.50

Extra Toppings from 2.00  
Truffle 3.50

# CARNE

**Suprema di Pollo Principessa**  
pan-fried chicken breast with white wine, mushrooms & cream, with green asparagus 26.25

**Pollo Milanese**  
flattened chicken breast in breadcrumbs pan-fried, served with rocket & Pachino tomato 25.25

**Pollo Diavola**  
pan-fried chicken breast with spicy 'nduja Calabrian sausage, fresh sausage & tomato 25.50

**Classic Saltimbocca alla Romana**  
sliced veal with Parma ham, cooked in white wine, sage & butter 26.50

**Scaloppa alla Milanese**  
classic veal escalope, pan-fried in breadcrumbs 25.50

**Scaloppine Signor Sassi**  
veal cooked in cream, brandy, mustard seeds & mushrooms 25.50

**Agnello Toscana**  
lamb cutlets with red wine, rosemary & sunblushed tomato sauce 31.50

**Filetto Dolcelatte**  
8oz/227g fillet steak crowned with a velvety Gorgonzola cheese sauce 41.95

**Filetto al Pepe Verde**  
8oz/227g fillet steak with a brandy & green peppercorn sauce 41.95

**Tournedo Rossini**  
8oz/227g fillet steak, crouton base topped with paté & Madeira wine sauce 41.95

**Filetto al Tartufo**  
8oz/227g fillet steak wrapped in Parma ham with creamy black truffle sauce 43.95

## MACELLERIA GRILL

**San Carlo  
Mixed Grill**  
steak, lamb cutlet,  
chicken & Tuscan sausage,  
charcoal grilled  
33.50

**Sirloin Steak**  
8oz/227g aged 28 days,  
served with garlic butter or  
béarnaise sauce  
31.50

**Rib-Eye Steak**  
12oz/340g aged 28 days,  
served with garlic butter or  
béarnaise sauce  
34.50

**Fillet Steak**  
8oz/227g aged 28 days,  
served with garlic butter  
or béarnaise sauce  
38.75

**Tagliata di  
Filetto Di Manzo**  
8oz/227g fillet steak sliced  
& served with fresh Italian  
dressing 39.75

**Pollo Marinato**  
flattened chicken breast with a  
caper, butter & lemon sauce  
21.95

## BIG CUTS TO SHARE

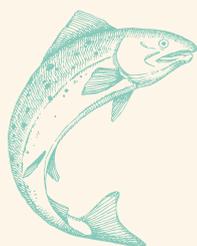
*for 2 people*

**Tomahawk**  
1.2kg a large bone-in steak  
with a big rich flavour to match  
88.25

**Chateaubriand**  
18oz/510g front cut best of fillet,  
served with béarnaise sauce  
78.75

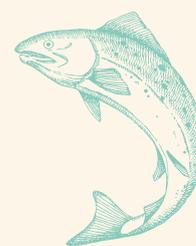
**Filetto di Manzo & Aragosta**  
8oz/227g 25 day aged fillet steak  
& whole native lobster  
served with zucchini fritte  
84.00

**Extra Sauce**  
Pepper, Béarnaise, Barolo,  
Garlic, Truffle from 3.00



## PESCE

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



# CONTORNI

**Zucchine Fritte**  
fried courgette sticks 6.50

**Piselli con Pancetta**  
peas with onions, pancetta  
& a touch of cream 5.95

**Patate Fritte**  
french fries 5.95  
  
with fresh truffle &  
Grana Padano 7.25

**Fagiolini**  
french beans with shallots  
& butter 5.95

**Patate Arrosto**  
sautéed potatoes 5.25  
with bacon, onion & rosemary 6.25

**Spinaci**  
fresh baby spinach sautéed  
with garlic oil & chilli 6.25

**Tenderstem Broccoli**  
with garlic & chilli 6.75

**Insalata di Avocado**  
avocado with beef tomatoes &  
red onion in a pomegranate dressing  
6.25

**Insalata di Pomodori  
Siciliani e Cipolla**  
tomato, red onion, oregano &  
olive oil 6.50

**Rucola e Grana Padano**  
rocket & Grana Padano salad 5.95

**Insalata Mista**  
mixed salad 5.50

## GIFT VOUCHERS

Speak to the team to purchase today or scan the  
QR code and give the gift of San Carlo.



### Allergies & Intolerances:

*If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.  
An optional service charge of 12.5% will be added to your bill.*



SCAN FOR ALLERGY  
INFORMATION

SAN CARLO

**“Great food & great service from a true Italian”**