#### To Share

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 £11.95 pp (Minimum 2 people)

Frittura di Pesce Portofino
Deep fried calamari, prawns, scampi & scallops served with tartar & garlic chilli mayonnaise

£12.95 pp (Minimum 2 people)

Minestrone al Soffritto

Classic Italian vegetable soup

£6.95

**Buffalo Mozzarella** With smoked aubergine, marinated in extra virgin olive oil, garlic & chilli £9.95

Costine di Maiale Orientale

Barbecue ribs in our special San Carlo sauce

# **CARPACCIO** & TARTARE

**Beef Carpaccio** 

Very thin sliced raw Aberdeen fillet of beef with mustard dressing, parmesan cheese & rocket

£11.95

**Tuna Tartare** 

Sashimi grade tuna mixed with olive oil, mustard, lemon juice, wild rocket £13.95

**Tagliatelle Bolognese** 

Original Bologna recipe with slow cooked beef ragu st £9.50 mc £14.95

Rigatoni alla Norma

The most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese st £9.50

mc £14.50

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

Spaghetti Carbonara

Pancetta, egg yolk, parmesan cheese & st £8.95 cream mc £14.50

Spaghetti Shellfish

With venus clams, mussels, prawns, £18.95 garlic & tomato

Lasagne Emiliane

Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & parmesan cheese st £9.25

mc £14.50

CARNE

Spaghetti Vongole

Classic spaghetti with baby clams, garlic, chilli & a touch of tomato

#### ANTIPASTI

Gamberoni Luciana

Tiger prawns with garlic, chilli, tomato & a touch of cream & Altamura bread £12.50

Cozze all Arrabbiata or Mariniere

Fresh mussels in a spicy tomato sauce with chilli & garlic OR white wine, shallots, cream & parsley

Gamberoni alla Diavola

Tiger prawns sautéed with garlic, fresh chilli, white wine & Altamura bread £12.50

Mozzarella in Carrozza

Popular in Southern Italy, fried mozzarella in bread with a garlic & tomato sauce

£8.50

Calamari Fritti

Deep fried squid with fresh chilli & tartar sauce

**Avocado Salad** 

Avocado with vine tomatoes & red onion in a balsamic & pomegranate dressing

Insalata Tricolore

Avocado, beef tomato & mozzarella di bufala

st £8.95 mc £13.50

Melanzane al Forno

Baked layers of Sicilian aubergine, with parmesan cheese & tomato st £8.95

mc £13.95 Gamberoni Fritti

Tempura prawns dressed with a spicy mayonnaise £10.95

**Funghi Piemontese** 

Mixed mushrooms in garlic & parsley butter in a filo pastry basket £8.95

Burrata (a special mozzarella) with Parma ham & marinated black truffle £11.95

Capesante al Forno

Roasted scallops with olive oil, garlic, chilli topped with breadcrumbs £13.25

**Avocado Bernardo** 

Avocado with prawns, scampi, a morsel of lobster served with Marie rose sauce

#### -∞ BRUSCHETTE E PANE »--

£9.95

£4.50

#### Selection of Italian bread

**Bruschetta Romana** 

Toasted Altamura bread with chopped Sicilian Pachino tomatoes, garlic & olive

Bruschetta del Duca

Toasted Altamura bread with Calabrian ground 'Nduja sausage & buffalo £7.50

#### Focaccia

Flatbread with sea salt, olive oil & rosemary £5.50

**Garlic Bread** Flatbread with Garlic & Sea Salt £5.50 Garlic Bread with Tomato £6.95 Garlic Bread with Cheese £7.50 £7.75

Garlic Bread with Tomato & Cheese

# »·------ PASTA »·-----

Gluten free pasta is available upon request

#### GRAN PASTA

In Italy, we always share huge plates of pasta (minimum 2 people)

Spaghetti Frutti di Mare Classic shellfish pasta with clams,

mussels, prawns, garlic & tomato covered in pizza dough & oven

Penne Romanoff

The personal chef of the last Russian Czar, Nicholas II, escaped to Italy before the Bolshevik revolution in 1918. He created a pasta dish combining the culinary flavours of Imperial Russia and Italy. Salmon, a touch of tomato & cream, flambéed in vodka £15.95 pp

Penne Arrabbiata

Short tubes of pasta in a spicy tomato st £8.95 sauce with chilli & garlic mc £11.95

Spaghetti Gamberoni Piccanti

Thin spaghetti with king prawns, hot chilli anchovies, capers, olives, fresh parsley & San Marzano tomato

Tortellini panna e prosciutto

Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & £13.95 parmesan cheese

#### **Tagliolini Lobster**

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

**Risotto Lobster** 

(with black truffle add £3.00) £29.50

**Risotto San Carlo** Carnaroli rice with porcini mushrooms,

cream & white wine wrapped in parma ham

Penne Pollo e Gamberetti Penne pasta in a creamy sauce with

chicken, baby prawns & parsley £15.95

Ravioli Lobster

Ravioli stuffed with lobster & crab meat in a light creamy & pink peppercorn sauce st £11.95 mc £17.95

Ravioli Tartufo

Handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with fresh

st £11.95 mc £17.95

£22.95

Strozzapreti e Polpette

Slow cooked beef meatballs in tomato sauce served with Strozzapreti pasta st £9.50 mc £14.50

# SAN CARLO GRILL

# **Pollo Milanese**

Flattened breast of chicken in breadcrumbs pan-fried, served with rocket & datterino tomato £18.50

Suprema di Pollo Principessa Pan fried breast of chicken with

white wine, mushrooms & cream sauce, garnished with asparagus £18.95

Classic Saltimbocca alla Romana

Sliced Tuscan veal with ham, cooked in white wine, sage & butter £19.95

**Scaloppine Signor Sassi** 

Tuscan veal cooked in cream, brandy, mustard seeds & chopped mushrooms

Scaloppa alla Milanese

Tuscan veal escalope in breadcrumbs, pan fried in olive oil £20.95 Agnello Toscana Lamb cutlets with Barolo red wine,

rosemary and sunblushed tomato sauce £24.95 **Filetto al Tartufo** 

8oz fillet steak wrapped in Parma ham with creamy black truffle sauce £32.95

8oz flattened fillet steak with brandy mustard & mushroom sauce

Classic Steak Diane

Tournedo Rossini 8oz fillet steak, crouton based topped with paté & Madeira wine sauce

Filetto al Pepe Verde 8oz fillet steak with a brandy & green peppercorn sauce £30.95

**Tuscan Fennel Sausage** 

Chargrilled sausage served with Italian £18.95 broccoli

Grilled lamb cutlets with rosemary & thyme

Ribeye Steak

aged 28 Days, served with garlic butter or bearnaise sauce

Sirloin Steak aged 28 days, served with garlic butter or bearnaise sauce

£29.95

£23.95 Pollo e Rosmarino Flattened breast of chicken, grilled with

rosemary

The Great San Carlo Mixed Grill Steak, lamb cutlets, chicken breast

& Tuscan sausage. Charcoal grilled

⊸ PIZZA ≫∽

Our Pizza is made with Neapolitan flour, Sicilian tomatoes & the finest mozzarella.

**Colchester Rock Oysters** 

vinegar & tobasco Six - £12.00

Served with shallots in red wine

Nine - £18.00

Pizza Margherita

Tomato, buffalo mozzarella & oregano £11.95

Pizza Prosciutto e Funghi Tomato, buffalo mozzarella, ham

& mushrooms £12.85

Pizza San Carlo

Tomato, buffalo mozzarella, parma ham, rocket, parmesan shavings £13.85

Pizza Diavola

Tomato, buffalo mozzarella, spicv Calabrian sausage, onions & chilli £13.95

Pizza Tonno

With tomato, mozzarella, tuna, onions & olives £13.95

Pizza Pollo e Rosmarino Tomato, buffalo mozzarella, chicken,

mushrooms & rosemary £12.65 Pizza Tartufo

Buffalo mozzarella, porcini mushroom & black truffle

artichokes & sweet peppers

Pizza Quattro Stagioni Tomato, buffalo mozzarella, mushrooms,

Pizza Burrata Burrata, tomato, fresh pachino tomatoes, & basil £12.65

Pizza Fiorentina

Mozzarella, tomato, spinach & egg £13.50

**Calzone Pollo** Folded pizza with chicken, garlic, spinach

£14.50

£12.45

£14.50

£4.50

£4.20

Calzone Salsiccia Piccante

& cheese topped with tomato sauce

mozzarella & chilli £14.50

Folded pizza with spicy sausage, tomato,

Extra toppings from Black truffle £1.90

# CONTORNI

**Chargrilled Avocado** 

£4.95 With vinaigrette, chilli & rock salt Sautéed Spinach £4.50

With garlic, chilli & Worcestershire sauce French Beans £4.50

With shallots & butter **French Fries** £4.25 **Petit Pois** £4.50

**Zucchine Fritte** £4.95 Fried courgettes

With onions, pancetta & a touch of cream

With bacon, onion & rosemary **Portobello Mushroom** £4.90 Grilled & served with balsamic dressing

Sautéed Potatoes

**Mixed Salad** 

& rocket **Rocket & Parmesan Salad** £4.50 Sicilian Tomato & Onion Salad £4.50

**Bone in Rib-eye** 30oz chargrilled rib-eye served with Italian broccoli

Big Steaks to Share

Bistecca Fiorentina (For 2) 35oz Tuscan style T-bone cooked on our Robata grill £54.95

Steak & Lobster (For 2) 8oz dry aged fillet & whole native lobster served with zucchine fritte £68.00

### Fillet Steak 8oz

aged 28 days, served with garlic butter or bearnaise sauce

Tagliata Di Filetto Di Manzo

San Carlo special fillet steak sliced & served with fresh Italian dressing £29.95

"Great food and great service from a true Italian"

#### APERITIVI

San Carlo Bellini Rossini £8.90 **Aperol Spritz** £9.50

# **PROSECCO** & CHAMPAGNE

	flute	btl
Prosecco Balbinot	£7.95	£35.95
Rosé Spumante	£8.50	£38.95
House Champagne	£10.90	£50.00
House Champagne Rosé	£12.70	£56.00
Moët & Chandon		£70.00
Bollinger		£76.00
Veuve Clicquot		£78.00
Laurent-Perrier Rosé		£92.50
Dom Perignon		£195.00
Cristal		£250.00

#### ⊸∞ HALF BOTTLES ≫

BIANCHI

Frascati Superiore £14.25 Dry, fresh & fruity

**Pinot Grigio** Delightfully dry & full of flavour with a smooth texture

Chablis £28.00 A well balanced wine with a mineral, chalky & flinty backbone

Valpolicella Classico £16.75 Intense, velvety & well structured.

Barolo Full-bodied, warm & dry with a touch of oak on the finish

One of Veneto's most famous & prestigious wines.

£49.50

£34.00

£46.25

#### FRENCH WHITE

£41.50 Vibrantly aromatic, opulent on the nose & palate, stylish & dry on the finish

**Chablis Premier Cru** A ripe Chablis with good weight & intensity. Green apple & pear emerges on the finish

ROSE

Negramaro Spinelli dei Falcone Copertino £27.20 Single vineyard from Puglia, outstanding berries & flowers on the nose, crisp & clean

Pinot Grigio Rosé Full body delicate rosé petal aroma with fruit & tender softness

Rosé Costaripa Rosamara Very light colour of blossoming rose petal, bouquet of spring flowers, balanced and full

## FROM BRUNO VESPA

A SMALL VINEYARD IN PUGLIA

Bianco di Vespa

White wine from a small vineyard in Puglia

Il Bruno dei Vespa Rosso An IGP Puglia red that can elegantly accompany daily meals of all

kinds Il Rosso dei Vespa Salento

Harmonious & fresh, which reflects the Pugliese nature on our tables

Raccontami Primitivo di Manduria DOC Full bodied, aged 12 months in Never Barriques & Troncais

### FINE ITALIAN WINES

Tignanello Rosso Toscana IGT Fantastic aromas of dark berries and wood. Full body, polished tannins and bright acidity with great depth

**Amarone Classico Bertani** The wine is a deep garnet red colour. The classical cherry flavours are immediately perceptible to the nose

**Amarone Campolongo** £265.00 A superb Amarone from a renowned historic vineyard with a history dating back to the 12th century

Brunello di Montalcino Biondi Santi Aromatic, offering scents of juicy cherries, wild flowers & earth

Sassicaia DOC has an intense, deep ruby colour. The scent is elegant & complex with notes of red fruits

Solaia An intense ruby red in colour, at times impenetrably so, the Solaia shows intensely warm aromas which reflect the climate of the

The cuvée brings together the best terroirs of Tuscany & combines the Mediterranean expression of opulence & generosity with structure & complexity

season while maintaining a delicate freshness as well

# EXCLUSIVE HOUSE WINES BY THE GLASS

Specially imported for San Carlo restaurants

BIANCHI	175ml	250ml
Remigio Chardonnay	£5.65	£8.00
Pinot Grigio	£6.30	£8.90
Grillo Bianco	£6.40	£9.00
Chardonnay	£6.90	£9.70
Sauvignon Friuli	£7.25	£10.50
Vermentino	£8.50	£12.00
Colomba Platino	£9.70	£13.70
Gavi dei Commune di Gavi DOCG	£9.95	£14.00
Pinot Grigio Rosé	£7.50	£10.50

ROSSI	125ml	175ml	250m
Remigio Rosso		£5.65	£8.00
Nero D'Avola		£5.95	£8.50
Primitivo		£6.00	£8.90
Cabernet		£6.50	£9.20
Merlot		£7.20	£10.30
Barbera D'Alba	£7.50	£10.25	£14.25
Barolo	£9.50	£13.00	£19.00
Amarone	£10.50	£13.50	£19.90

### ITALIAN WHITE >>>-

£22.90

Remigio Chardonnay, Piemonte

Especially selected for San Carlo

**Grillo Bianco** £26.90 A wine with charm & finesse, full bodied but delicate, rose petal aroma. The palate has fruit acidity & structure

Bright, straw yellow colour. Apple bouquet with good fresh acidity.

**Pinot Grigio** £26.50 Delicately fruity, full and refined. Lightly elegant

Soave Classico Brilliant intense yellow, yet light and fresh. From Veneto

Sauvignon Friuli £29.95 Single vineyard north of Venice. Fragrant fresh white bursting with flavours of tropical fruit

Chardonnay £29.00 Aromas of apple and elderflower, delicately dry with fine balance and harmony

Verdicchio Classico Castelli di Jesi DOC £29.20 Dry, full concentrated style with honey dew melon aroma

Pinot Grigio Santa Margherita £36.70 Delightfully dry & full of flavour with a smooth texture

The nose is delicate & floral, dominated by fruity notes that emerge from a complex aromatic weave

**Langhe DOC Chardonnay - Vigneto Morino** £36.55 Intense colour of straw yellow. Offers an ample & intense palate of a long honey richness & a smooth vanilla finish, Carlo's favourite Chardonnay

Sauvignon - Alto Adige £39.75 100% Sauvignon grapes, straw yellow with green-golden nuances. Intense but smooth with scents of green pepper & sage, dry at the palate with an excellent body

Falanghina Tenuta Cavalier Pepe Fruity notes and intense nose, good acidity with taste of green apple and banana

Pomino Bianco DOC £41.50 Floral notes with apple, pear & citrus. Fresh & full in flavour

Colomba Platino IGT £41.00 One of the most renowned Sicilian white wines, delicate

Gavi del Comune di Gavi DOCG £42.00 Renowned dry white, made in Piedmont in the North-West of

Lugana Santa Sofia £43.50 Delicate bouquet with parfum of white almond & golden apple. Savoury & fresh tasting

Rapitala Gran Gru One of the best Sicilian white wines, well structured intense but smooth. Fruity & delicate to the palate

Piodilei Chardonnay IGT Pio Cesare £66.50 Single vineyard Chardonnay from Piemonte with notes of banana, melon, aniseed & mint. Elegant & mature

Pomino DOC Benefizio Frescobaldi £71.00 Tuscan Chardonnay with high notes of pineapple & lemon zest,& vanilla

Cervaro Della Sala "Antinori" £105.00 Very ripe full bodied, buttery Chardonnay fruit, is underpinned by generous amount of toasted oak

# ITALIAN RED

£22.90 Remigio Rosso, Piemonte

Especially selected for San Carlo

Nero D'Avola £25.50 Forest fruit flavours, a hint of spice and soft round tannins

An intense ruby red wine with a characteristic herbaceous flavour when young

Fruity bouquet with an abundance of berries and plums

Merlot Grave del Friuli DOC Nicely tannic with a smooth finish, easy drinking

Montelpuciano D'abruzzo Riparosso £32.00

Red fruit notes, full bodied, deep, ripe & round with a final note of liquorice

Valpolicella Classico DOC £33.00 Pleasantly fruity & smooth with a hint of spice

Chianti Classico DOCG Dievole £38.50 vveil balanced flavour with an aroma of ripe fruit

Sasseo Primitivo del Salento £36.00 Pleasantly fruity & smooth with a hint of spice

Ripasso della Valpolicella DOC £38.50

Fine & subtle, plum & berry flavours: bright & fruity

Barbera d'Alba £42.50 100% Barbera grapes, ruby red with crimson reflections, harmonious & long lasting with hints of blackberry

Barbera D'Asti £48.50 Soft and full, ripe blackberry and cherry flavours with

smooth tannins £42.00

Cannonau Riserva Sella Mosca Di Sardegna DOC Suprisingly elegant & generous. Earthy aromas and dark berry fruit flavours

Lago di Corbara - Castello di Corbara Sangiovese, Merlot, Cabernet Sauvignon, presence of Montepulciano, intense ruby colour with a bouquet of ripe

Chianti Classico Riserva Ruffino £49.50 Brilliant deep ruby red colour with an intense bouquet

Superbly dry & smooth with a pleasant oakiness

Amarone classico La Colombaia Copious black fruit aromas with notes of balsamic, baking spice & vanilla, bushels of warm cherry flavour

## SPECIALLY SELECTED BY SAN CARLO

Mon Plaisir de Montresor

Rich, smooth wine with delicate spice & a generous, juicy fruity flavour

Syrah Principe di Butera Full bouquet & persistent with appealing notes of cherries, red fruits & sweet spices

Chianti Ruffino Oro Distinctive Tuscan bouquet offers notes of violet, cherry & plum. Full bodied & well balanced

Brunello di Montalcino DOCG £71.50 Superb, noble & wonderfully smooth with hints of spices

Amarone Classico della Valpolicella Montresor£72.50 With a hint of coffee, chestnuts, sweet blackberry, plums on the palate. Subtle taste, rich in texture

Barolo la Corda della Briccolina DOCG £80.00

Single vineyard Barolo aged in barrique

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 service charge of 10% will be added to your bill.