



# SAN CARLO

30  
YEARS OF  
*San*  
CARLO





# SAN CARLO

Carlo has always put ingredients  
at the centre of his restaurants.  
We go to great lengths to source  
the best vegetables, fish & meat available.  
Italian food is simple because  
the ingredients speak for themselves.

We hope you enjoy.



**Arancini**  
Fried rice balls with  
truffle & parmesan  
to share with your meal  
£7.25

**Gamberetto**  
Cold prawns on ice with  
garlic mayo  
£12.95

**Colchester Rock Oysters**  
Served with shallots in red  
wine vinegar & tobasco  
SIX - £16.95  
NINE - £25.25

**Minestrone al Soffritto**  
Classic Italian vegetable soup (v) (ve)  
£7.50

**Cozze all Arrabbiata  
or Mariniere**  
Fresh mussels in a spicy tomato sauce  
with chilli & garlic OR white wine,  
shallots, cream & parsley  
£10.25

**Mozzarella in Carozza**  
Popular in Southern Italy, fried  
mozzarella in bread with a garlic  
& tomato sauce  
£8.75

**Prosciutto Caprese**  
Prosciutto with buffalo mozzarella  
& Sunblushed tomatoes  
£10.95

**Costine di Maiale Orientale**  
Barbecue ribs in our special  
San Carlo sauce  
£10.25

**Burrata e Pomodoro Arrosto**  
Creamy burrata with roasted Pachino  
tomatoes (v)  
£11.95

**Calamari Fritti**  
Deep fried squid with fresh chilli  
& tartar sauce  
£10.25

## BRUSCHETTE E PANE

**Selection of Italian bread**  
(v) £5.95

**Focaccia**  
Sea salt, olive oil & rosemary flatbread  
(v) (ve) £5.95

**Bruschetta Romana**  
Toasted Altamura bread with chopped  
Sicilian Pachino tomatoes, garlic & olive oil  
£7.50

**Bruschetta Funghi e Tartufo**  
Toasted Altamura bread with mushrooms,  
garlic, truffle & parmesan shavings (v)  
£8.50

**Garlic Bread (v)**  
Garlic Bread (Garlic & Sea Salt) £5.75  
Garlic Bread with Tomato £6.95  
Garlic Bread with Cheese £7.50  
Garlic Bread with Tomato & Cheese £7.95

## ANTIPASTI

*To Share*

**Frittura di Pesce Portofino**  
Deep fried calamari, prawns, scampi  
& scallops served with tartar & garlic  
chilli mayonnaise  
£14.50 PP (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  
£12.95 PP (MINIMUM 2 PEOPLE)

**Crostini di Granchio**  
Toasted Altamura bread with Devonshire  
hand picked crab with brown crab mayo,  
basil & extra virgin olive oil on toasted  
Altamura bread  
£15.95

**Gamberoni Fritti**  
Tempura King prawns dressed with a  
spicy mayonnaise  
£12.95

**Gamberoni Luciana**  
King prawns with garlic, chilli, tomato  
a touch of cream & toasted Altamura bread  
£12.95

**Insalata Avocado**  
Avocado with vine tomatoes & red onion  
in a balsamic & pomegranate dressing  
(v) (ve)  
£8.95

## CARPACCIO, TARTARE & INSALATA

**Tonno Scottato**  
Seared tuna with fennel  
& Sicilian orange  
£14.95

**Beef Carpaccio**  
Thinly sliced raw fillet of beef with  
mustard & mayo dressing, parmesan  
cheese & rocket  
£13.50

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

**Capasante al Forno**  
Roasted scallops with olive oil, garlic,  
chilli topped with breadcrumbs  
£15.25

**Insalata Tricolore**  
Avocado, beef tomato & mozzarella  
di bufala  
ST £8.95 MC £13.50

**Avocado Bernardo**  
Avocado with prawns, scampi, & lobster  
served with Marie rose sauce (v)  
£13.95

**Melanzane alla Parmigiana**  
Baked layers of Sicilian aubergine, with  
parmesan cheese & tomato (v)  
ST £9.95 MC £14.95

**Gamberoni alla Diavola**  
Tiger prawns sautéed with garlic, fresh  
chilli, white wine & toasted Altamura bread  
£12.95

**Cocktail di Gamberetti**  
Tender Norwegian prawns, crispy  
romaine lettuce with marie rose sauce,  
garnished with a prawn crevette  
£12.95

**Salmone Affumicato**  
Severn & Wye smoked salmon,  
with shallots, Sicilian capers, lemon  
& Altamura toast  
£13.95

**Tuna Tartare**  
Sashimi grade tuna mixed with olive oil,  
mustard, lemon juice, wild rocket  
& served with Altamura Crostini  
£14.95

**Insalata Lenticchie**  
Lentils with roasted beetroot, artichokes,  
& red peppers (v) (ve)  
£9.25



“GREAT FOOD AND GREAT SERVICE FROM A TRUE ITALIAN”

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using the camera on your phone



# PASTA E RISOTTI

Gluten free pasta is available upon request

## Zitoni Toscanini

Long pasta tubes, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & pecorino Romano  
£16.50

## Rigatoni alla Norma

The most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino Romano (v)  
ST £9.50 MC £14.95

## Lasagne Emiliane

Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & parmesan cheese  
ST £9.50 MC £15.50

## Tagliatelle Bolognese

Original Bologna recipe with slow cooked beef ragu  
ST £9.75 MC £15.95

## Tagliatelle Montecarlo

Tagliatelle with monkfish & lobster bisque  
£16.95

## Penne Salmone

Penne with Severn & Wye smoked salmon & petit pois with tomato & cream  
£15.95

## Tagliatelle Porcini

Chestnut tagliatelle, porcini mushrooms, truffle & parmesan shavings (v)  
£16.95

## GRAN PASTA

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

### Spaghetti Granseola

Spaghetti with handpicked Devonshire crab, San Marzano tomatoes & chilli  
£24.95 PP

### Our Famous Spaghetti Frutti di Mare

with clams, mussels, prawns, garlic & tomato covered in pizza dough, baked in the oven  
£19.95 PP

### Penne Arrabbiata

Short tubes of pasta in a spicy tomato sauce with chilli & garlic (v) (ve)  
ST £9.25 MC £13.95

### Classic Tagliolini Lobster

San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream  
£31.95

### Spaghetti Carbonara

Pancetta, egg yolk, parmesan cheese & cream  
ST £9.50 MC £15.50

## Risotto San Carlo

Carnaroli rice with porcini mushrooms, cream & white wine wrapped in parma ham  
£15.95

## Tortellini Panna e Prosciutto

Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & parmesan cheese  
£15.95

## Penne Pollo e Gamberetti

Penne pasta in a creamy sauce with chicken, baby prawns & parsley  
£15.95

## Spaghetti Gamberoni Piccanti

Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato  
£18.95

## Ravioli Lobster

Ravioli filled with lobster & crab meat in a light creamy & pink peppercorn sauce  
ST £12.95 MC £19.95

## Ravioli Tartufo

Handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with truffle (v)  
ST £12.95 MC £19.95

## Risotto Scampi

Carnaroli rice with langoustine, bisque & white wine  
£19.95

# PIZZA

Our Pizza is made with Neapolitan flour & Sicilian tomatoes

## Pizza Margherita

Tomato, Fior di latte & oregano (v)  
£12.95

## Pizza Prosciutto e Funghi

Tomato, Fior di latte, ham & mushrooms  
£14.50

## Pizza San Carlo

Tomato, Fior di latte, parma ham, rocket, parmesan shavings  
£14.95

## Pizza Burrata

Tomato, Fior di latte, 'Nduja, roasted tomatoes, whole burrata & basil pesto (v)  
£16.95

## Pizza Pollo e Rosmarino

Tomato, Fior di latte, chicken, mushrooms & rosemary  
£14.50

## Pizza Tartufo

(white pizza) Fior di latte, porcini mushroom, black truffle, Taleggio & thyme  
£15.95

## Pizza Diavola

Tomato, buffalo mozzarella, spicy Calabrian sausage, onions & chilli  
£14.95

## Pizza Quattro Stagioni

Tomato, buffalo mozzarella, mushrooms, artichokes & sweet peppers  
£14.50

## Calzone Pollo

Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce  
£14.95

## Calzone Salsiccia Piccante

Folded pizza with spicy sausage, tomato, mozzarella & chilli  
£15.50

Extra Toppings £1.90

Truffle £3.00

*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. Adults need around 2000 kcal a day. (v) vegetarian, (ve) vegan*



## CARNE

**Suprema di****Pollo Principessa**

Pan fried breast of chicken with white wine, mushrooms & cream, garnished with asparagus  
£22.95

**Pollo Milanese**

Flattened breast of chicken in breadcrumbs pan-fried, served with rocket & Pachino tomato  
£21.95

**Pollo Diavola**

Pan fried breast of chicken with spicy 'Nduja Calabrian sausage, fresh sausage & tomato  
£22.95

**Pollo Valdostana**

Classic alpine breaded chicken with ham, cheese & tomato  
£22.95

**Classic Saltimbocca alla Romana**

Sliced veal with Parma ham, cooked in white wine, sage & butter  
£22.95

**Scaloppa alla Milanese**

Classic veal escalope, pan fried in breadcrumbs  
£22.95

**Scaloppine Signor Sassi**

Veal cooked in cream, brandy, mustard seeds & mushrooms  
£22.95

**Agnello Toscana**

Lamb cutlets with Barolo red wine, rosemary and sunblushed tomato sauce  
£25.95

**Filetto al Barolo**

8oz/227g Fillet steak in Barolo red wine, pancetta & onion  
£33.95

**Filetto al Pepe Verde**

8oz/227g fillet steak with a brandy & green peppercorn sauce  
£33.95

**Tournedo Rossini**

8oz/227g fillet steak, crouton based topped with paté & Madeira wine sauce  
£34.95

**Filetto al Tartufo**

8oz/227g fillet steak wrapped in Parma ham with creamy black truffle sauce  
£34.95

## GRILL

**Sirloin Steak**

8oz/227g aged 28 days, served with garlic butter or bearnaise sauce  
£25.50

**Ribeye Steak**

10oz/283g aged 28 Days, served with garlic butter or bearnaise sauce  
£26.50

**Fillet Steak**

8oz/227g aged 28 days, served with garlic butter or bearnaise sauce  
£32.95

**Tagliata Di Filetto Di Manzo**

8oz/227g Fillet steak sliced & served with fresh Italian dressing  
£32.95

**Agnello**

Grilled lamb cutlets with rosemary & thyme  
£23.95

**Pollo Marinato**

Flattened breast of chicken, with caper, butter & lemon sauce  
£19.50

**The Great San Carlo Mixed Grill**

Steak, lamb cutlet, chicken & Tuscan sausage. Charcoal grilled  
£29.95

**BIG CUTS TO SHARE**

for 2 people

**Tomahawk**

1.2kg A large bone-in steak with a big rich flavour to match  
£79.95

**Chateaubriand**

18oz/510g Front cut best of fillet, served with Bearnaise sauce  
£64.95

**Steak & Lobster**

8oz/227g 25 day aged fillet & whole native lobster served with zucchini fritte £69.95

**EXTRA SAUCE**

Pepper, Bearnaise, Barolo, Garlic, truffle £2

## PESCE

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

## CONTORNI

**French Beans**

With shallots & butter  
£4.95

**French Fries**

£4.75  
with truffle £5.50

**Sautéed Spinach**

With garlic, chilli & Worcestershire sauce  
£5.50

**Sautéed Potatoes**

£4.50  
with bacon, onion & rosemary  
£5.50

**Petit Pois**

With onions, pancetta & a touch of cream  
£4.95

**Zucchini Fritte**

Fried courgettes  
£5.95

**Tenderstem Broccoli**

with garlic & chilli  
£5.50

**Sicilian Tomato & Onion Salad**

£5.95

**Rocket & Parmesan Salad**

£5.20

**Mixed Salad**

£4.95

## APERITIVI

<b>San Carlo Bellini</b> <i>Prosecco &amp; Peach Purée</i>	£9.15	<b>Campari Spritz</b> <i>Prosecco, Campari &amp; Soda</i>	£9.75
<b>Rossini</b> <i>Prosecco &amp; Strawberry Purée</i>	£9.15	<b>Mimosa</b> <i>Prosecco &amp; Orange Juice</i>	£9.15
<b>Aperol Spritz</b> <i>Prosecco, Aperol &amp; Soda</i>	£9.75	<b>Negroni</b> <i>Gin, Campari &amp; Martini Rosso</i>	£9.75

## WINES BY THE GLASS

*Specially imported for San Carlo restaurants*

BIANCHI	175ML	ROSSI	175ML
<b>Remigio Bianco</b> , Beni di Batasiolo, Piemonte	£6.45	<b>Remigio Rosso</b> , Beni di Batasiolo, Piemonte	£6.45
<b>Grillo Roceno</b> , Sibiliana, Sicilia	£6.70	<b>Nero d'Avola Roceno</b> , Sibiliana, Sicilia	£6.70
<b>Pinot Grigio Garda</b> , Santa Sofia, Veneto	£6.95	<b>Primitivo "Orus"</b> , Vinosia, Puglia	£6.95
<b>Sauvignon Ca' Bolani</b> , Aquileia, Friuli	£7.70	<b>Cabernet Sauvignon</b> , Torresella, Veneto	£7.20
<b>Chardonnay</b> , Tormaresca, Puglia	£7.95	<b>Merlot Grave del Friuli</b> , Pighin, Friuli	£8.45
<b>Il Bianco del Vespa</b> , Vespa, Puglia	£9.45	<b>Barbera d'Alba Sovrana</b> , Beni di Batasiolo, Piemonte	£11.20
<b>Vermentino di Gallura "Cucaione"</b> , Mancini, Sardegna	£11.20	<b>Vie Cave Malbec</b> , Fattoria Aldobrandesca, Toscana	£13.45
<b>Gavi del Comune di Gavi "Granee"</b> , Beni di Batasiolo, Piemonte	£11.45	<b>Barolo DOCG</b> , Beni di Batasiolo, Piemonte	£14.70
		<b>Amarone La Colombaia</b> , Montresor, Veneto	£15.95
ROSÉ	175ML		
<b>Pinot Grigio Rosé</b> , Torresella, Veneto	£7.95		
<b>Calafuria</b> , Tormaresca, Puglia	£10.95		

## PROSECCO & CHAMPAGNE

	125ML	BTL		BTL
<b>Prosecco Balbinot Le Manzane</b>	£9.20	£38.50	<b>Bollinger</b>	£99.50
<b>Prosecco Rosé Le Manzane</b>	£9.95	£41.50	<b>Veuve Clicquot Rosé</b>	£129.00
<b>Champagne Testulat Brut</b>	£12.45	£61.00	<b>Laurent-Perrier Rosé</b>	£134.75
<b>Champagne Testulat Rosé</b>	£14.20	£66.00	<b>Dom Perignon</b>	£275.00
<b>Moët &amp; Chandon</b>		£79.00	<b>Cristal</b>	£349.00
<b>Veuve Clicquot</b>	£16.70	£89.75		



## ITALIAN WHITE

<b>Remigio Bianco,</b> Beni di Batasiolo, Piemonte. Local grapes varieties. <i>Bright yellow. Intense, fruity with good acidity &amp; full body</i>	£25.75	<b>Chardonnay Langhe Cru Morino,</b> Beni di Batasiolo, Piemonte, Chardonnay <i>Rich bouquet of tropical fruits, citrus, grapefruit, honey and vanilla. Balanced, complex with a long finish</i>	£39.75
<b>Grillo Roceno,</b> Sibilliana, Sicilia. Grillo <i>Straw-yellow with aromatic flavours of flowers &amp; citrus. Full bodied with great balance</i>	£27.50	<b>Sauvignon Alto Adige,</b> Cantina Bolzano, Alto Adige. Sauvignon Blanc. <i>Pale yellow with notes of green leaves, sage, elderflower, lime &amp; peach</i>	£44.00
<b>Pinot Grigio Garda,</b> Santa Sofia, Veneto. Pinot Grigio. <i>Dry, white peach notes, slight citrus with a hint of pear</i>	£28.50	<b>Pomino Bianco,</b> Marchesi De Frescobaldi, Toscana. Chardonnay, Pinot Bianco. <i>Straw yellow with flecks of green. The taste is harmonious fruity &amp; dry, with a slightly bitter aftertaste</i>	£44.50
<b>Frascati Superiore,</b> Casale Mattia, Lazio. Malvasia, Trebbiano. <i>Straw-coloured with an intense scent &amp; a dry, soft taste</i>	£29.75	<b>Vermentino Di Gallura "Cucaione",</b> Mancini, Sardegna. Vermentino. <i>Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves &amp; yellow peach</i>	£45.50
<b>Verdicchio Classico,</b> Colonnara, Marche. Grillo. Verdicchio. <i>Aromas of green apple, pear, apricot and peach. Dry, medium-bodied &amp; good acidity</i>	£29.75	<b>Lugana,</b> Santa Sofia, Veneto. Trebbiano. <i>Beautiful straw yellow colour, with bright greenish reflections. Elegant &amp; refined, with floral notes of broom &amp; wisteria</i>	£47.50
<b>Sauvignon Ca' Bolani,</b> Aquileia, Friuli. Sauvignon Blanc. <i>Bright yellow. Aromas of pink grapefruit, passion fruit, peach, green pepper &amp; sage</i>	£31.75	<b>Gavi del Comune di Gavi "Granee",</b> Beni di Batasiolo, Piemonte. Grillo. <i>Straw-yellow with aromatic flavours of flowers &amp; citrus. Full bodied with good acidity.</i>	£48.00
<b>Soave Classico Fonte,</b> Canoso, Veneto. Garganega. <i>Notes of melon, lemon, pear &amp; herbs. Delicate &amp; elegant.</i>	£32.50	<b>Colomba Platino,</b> Duca di Salaparuta, Sicilia. Inzolia. <i>Intense greenish-yellow colour, with aromas of apple, plum &amp; pear. Very crisp &amp; refreshing</i>	£49.75
<b>Chardonnay,</b> Tormaresca, Puglia. Chardonnay. <i>Straw yellow with greenish reflections. Notes of white fruit &amp; tropical fruit. Acidity &amp; fruitiness perfectly balanced</i>	£33.00	<b>Rapitala' Chardonnay Gran Cru,</b> Tenuta Rapitala', Sicilia. Grillo. <i>Straw yellow with grassy &amp; floral notes &amp; hints of citrus. The taste is full bodied with good acidity &amp; a balanced softness</i>	£68.50
<b>Il Bianco dei Vespa,</b> Vespa, Puglia. Fiano. <i>Golden yellow, bouquet of citrus fruit &amp; aromatic herbs, mineral &amp; floral. Full &amp; balanced with a palate that perfectly reflects the nose</i>	£38.00	<b>Chardonnay Piodilei,</b> Pio Cesare, Piemonte. Chardonnay. <i>Spicy, creamy &amp; intense, with a soft, long aftertaste. Fresh &amp; elegant with a touch of oak</i>	£78.00
<b>Pinot Grigio,</b> Santa Margherita, Alto Adige. Pinot Grigio. <i>Aromas of stone fruit along with citrus &amp; almonds. Dry with great acidity</i>	£38.25	<b>Pomino Bianco Riserva "Benefizio",</b> Marchesi de Frescobaldi, Toscana. Chardonnay. <i>Elegant &amp; steeped in vanilla &amp; hazelnut flavours, with fresh acidity that lifts its creamy texture</i>	£82.50
<b>Falanghina Lila,</b> Tenuta Cavalier Pepe, Campania. Falanghina. <i>Straw yellow with notes of pineapple, apple &amp; pear</i>	£38.50	<b>Cervaro della Sala,</b> Marchesi Antinori, Umbria. Chardonnay, Grechetto <i>Pale yellow. Notes of citrus &amp; tropical fruits with vanilla &amp; flint</i>	£129.00

## ITALIAN ROSÉ

<b>Pinot Grigio Rosé,</b> Torresella, Veneto. Pinot Grigio. <i>Light &amp; fresh on the palate, characterized by delicate hints of citrus &amp; wild berries</i>	£32.00
<b>Calafuria,</b> Tormaresca, Puglia. Negroamaro. <i>Peach in colour with delicate fragrances of strawberry, pink grapefruit &amp; violets. Fresh &amp; aromatic</i>	£45.00
<b>Rosamara,</b> Costaripa, Lombardia. Gropello, Marzemino, Sangiovese, Barbera <i>Brisk &amp; rather lean, the palate offers golden apple skin, toast &amp; bitter almond alongside firm acidity</i>	£46.50

## FRENCH WHITE

<b>Sancerre La Croix du Roy,</b> Lucien Crochet, Loire. Sauvignon Blanc. <i>Apples, citrus &amp; stone fruits dominate the palate giving way to a fresh finish.</i>	£44.75
<b>Chablis 1<sup>er</sup> Cru Vau Ligneau,</b> Domaine Hamelin, Bourgogne. Chardonnay. <i>Citrus &amp; white flower aromas with flavours of pear</i>	£53.50
<b>Puligny Montrachet 1<sup>er</sup> Cru,</b> Henri de Villamont, Burgundy Chardonnay. <i>Delicate white plum aromas.</i>	£125.00
<b>Meursault Les Chevaliers,</b> Monnot, Cote de Beaune Chardonnay. <i>Intense &amp; bright acidity with notes of flowers, fruit &amp; spices. Crisp and fresh.</i>	£95.00



# ITALIAN RED

<p><b>Remigio Rosso,</b> Beni di Batasiolo, Piemonte. Local grapes varieties <i>Flavours of cherry &amp; raspberry with good acidity tannins</i></p>	£25.75	<p><b>Barbera d'Alba Sovrana,</b> Beni di Batasiolo, Piemonte. Barbera <i>Ruby red with delicate purple hues. Intense &amp; persistent red fruits, cherries in brandy &amp; ripe fruit</i></p>	£46.75
<p><b>Nero d'Avola Roceno,</b> Sibilliana, Sicilia. Nero d'Avola <i>Strong, full bodied fruity wine, notes of black cherry &amp; liquorice</i></p>	£27.00	<p><b>Barbera d'Asti "Boschetto Vecchio",</b> Guasti Clemente, Piemonte. Barbera <i>Intense ruby-red, notes of fresh violet, red roses, cherries &amp; vanilla along with light sweet tobacco</i></p>	£51.00
<p><b>Primitivo "Orus",</b> Vinosia, Puglia. Primitivo <i>Velvety &amp; harmonious, with hints of cherry, blackberry &amp; a pinch of liquorice</i></p>	£28.75	<p><b>Chianti Classico Riserva Ducale,</b> Ruffino, Toscana. Sangiovese <i>Ruby red, A bouquet of amaretto, cherries, spice &amp; dark chocolate</i></p>	£55.25
<p><b>Cabernet Sauvignon,</b> Torresella, Veneto. Cabernet Sauvignon <i>Intense &amp; brilliant ruby red, full &amp; fresh. Dry, full bodied, generous with a pleasantly lingering finish</i></p>	£29.50	<p><b>Vie Cave Malbec,</b> Fattoria Aldobrandesca, Toscana. Malbec <i>Intense ruby-red colour. Notes of ripe red fruit merge harmoniously with hints of spice</i></p>	£56.00
<p><b>Merlot Grave del Friuli,</b> Pighin, Friuli. Merlot <i>Intense bright ruby red with distinct notes of morello cherry &amp; violet followed by a hint of spice</i></p>	£34.75	<p><b>Lago di Corbara,</b> Castello di Corbara, Umbria. Sangiovese, Cabernet, Merlot <i>Intense ruby red with notes of spice, coffee, vanilla &amp; plums</i></p>	£59.50
<p><b>Montepulciano Riparosso,</b> Illuminati, Abruzzo. Montepulciano <i>Deep colour, powerful tannins &amp; a fairly high amount of acidity. Hints of oregano, pepper &amp; black fruits</i></p>	£36.00	<p><b>Barolo DOCG,</b> Beni di Batasiolo, Piemonte. Nebbiolo <i>Intense garnet red colour with hints of sweet spices, nuts &amp; typically delicate herbaceous aromas</i></p>	£61.75
<p><b>Primitivo "Sasseo",</b> Masseria Altemura, Puglia. Primitivo <i>Ruby with purple undertones. Tobacco &amp; leather on the nose, forest fruit with hints of cocoa, spice &amp; delicate pine</i></p>	£37.00	<p><b>Amarone La Colombaia,</b> Montresor, Veneto. Corvina, Rondinella, Molinara <i>Warm &amp; generous with hints of plum, dried fruit &amp; coffee on the nose. Full-bodied &amp; richly flavoured</i></p>	£66.75
<p><b>Syrah,</b> Feudo Principi di Butera, Sicilia. Syrah <i>Extremely intense ruby, with notes of cherry, red fruit &amp; sweet spices. Long &amp; pleasant finish</i></p>	£38.50	<p><b>Il Bruciato,</b> Marchesi Antinori, Toscana. Cabernet, Merlot, Syrah <i>Intense ruby-red with fragrant fruity aromas, particularly plum, followed by delicate mint &amp; green tea notes</i></p>	£68.50
<p><b>Valpolicella Classico,</b> Santa Sofia, Veneto. Corvina, Corvinone, Rondinella <i>Clean &amp; brilliant ruby-red, intense aromas of flowers, cherry, raspberry, coffee &amp; spicy cinnamon</i></p>	£38.50	<p><b>Chianti Classico Riserva Ducale Oro,</b> Ruffino, Toscana. Sangiovese <i>Ruby red, intense notes of cherry, plum &amp; violet as well with chocolate &amp; black pepper</i></p>	£79.50
<p><b>Il Bruno dei Vespa,</b> Vespa, Puglia. Primitivo <i>Deep, fruit-driven &amp; jammy. Filled with ripe, rich fruit &amp; a plethora of spices. A classic Primitivo wine</i></p>	£39.75	<p><b>Brunello di Montalcino,</b> Col d'Orcia, Toscana. Sangiovese <i>Ruby red with violet hues. Fruity notes, black cherry &amp; jam, followed by the classic hints of spices &amp; vanilla</i></p>	£84.75
<p><b>Chianti Classico,</b> Molino di Grace, Toscana. Sangiovese <i>A medium-bodied wine with notable earthy &amp; rustic aromas. Flavour notes include cherry, strawberry &amp; dried herbs</i></p>	£42.75	<p><b>Amarone Classico della Valpolicella "Satinato",</b> Montresor, Veneto. Corvina, Rondinella, Molinara <i>Hints of coffee &amp; chocolate on the nose with ripe crushed berry, bitter cherry &amp; sweet plummy fruit on the palate</i></p>	£89.50
<p><b>Ripasso della Valpolicella Classico,</b> Zonin, Veneto. Corvina, Rondinella, Molinara <i>Intense and deep ruby-red. Complex scents of cherries against a background of chocolate</i></p>	£43.50	<p><b>Barolo "Briccolina",</b> Beni di Batasiolo, Piemonte. Nebbiolo <i>Deep garnet red, intense aromas of ripe fruit, flowers &amp; spice with delicate flavours of the wood</i></p>	£99.75
<p><b>Cannonau di Sardegna Riserva,</b> Sella &amp; Mosca, Sardegna. Cannonau <i>Ruby-red with garnet. Aromas of violet, jam &amp; sweet spices</i></p>	£45.00		



## HALF BOTTLES

### BIANCHI

**Frascati Superiore,** £15.75  
Casale Mattia, Lazio. Malvasia, Trebbiano  
*Straw-coloured with a delicate scent & a dry taste*

**Pinot Grigio,** £21.75  
Santa Margherita, Veneto Pinot Grigio  
*Dry, white peach notes, slight citrus & a hint of pear*

**Chablis 1<sup>er</sup> Cru Vau Ligneau,** £32.50  
Domaine Hamelin, Bourgogne, Chardonnay  
*Citrus & white flower aromas with light flavours of pear*

### ROSSI

**Valpolicella Classico,** £19.75  
Santa Sofia, Veneto. Corvina, Corvinone, Rondinella  
*Dark & velvety with ripe cherry flavour & hints of dark fruit, smoke & spice. Medium with oak aromas*

**Barolo DOCG,** £32.00  
Beni di Batasiolo, Piemonte. Nebbiolo  
*Garnet red with hints of sweet spices, nuts & typically delicate herbaceous aromas*

**Amarone Classico della Valpolicella,** £48.50  
Santa Sofia, Veneto. Corvina, Corvinone, Rondinella  
*Dark, ruby red. Bold aromas of cherry liqueur, black fig, cinnamon & subtle notes of chocolate*

## SPECIALLY SELECTED ANERI FOR SAN CARLO

**Prosecco DOC Brut,** £62.50  
Aneri, Veneto. 100% Glera.  
*Straw yellow with fine & persistent perlage.  
Excellent as an aperitif as well for any occasion*

**Pinot Grigio San Carlo,** £42.75  
Aneri, Veneto. 100% Pinot Grigio.  
*Straw yellow with notes of white flowers, plums  
& pineapple. Great accompaniment for white meats,  
light pasta & risotto with shellfish*

**Pinot Nero San Carlo,** £44.75  
Aneri, Veneto. 85% Pinot Nero, 15% Corvina  
*Ruby red, with an intense bouquet with elegant hints  
off violet and rosehip. Perfect with meats & cheeses,  
or important first courses*

*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. Adults need around 2000 kcal a day. Wines by the glass also available in a 125ml measure.*







*to view calories scan this image  
using the camera on your phone*

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

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