

San  
CARLO

# Il Giardino di Aprile

12<sup>TH</sup> APRIL - 16<sup>TH</sup> MAY

## Colchester Rock Oysters

Served with shallots in red wine vinegar & tabasco

Six - £12.00

Nine - £18.00

## ANTIPASTI

### 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

£10.50 pp (Minimum 2 people)

#### Frittura di Pesce Portofino

Deep fried calamari, prawns, scampi & scallops served with tartar & garlic chilli mayonnaise

£11.50 pp (Minimum 2 people)

#### Arancini

Fried rice balls with truffle & parmesan to share with your meal

£5.50

#### Avocado Bernardo

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

£11.50

#### Minestrone al Soffritto

Classic Italian vegetable soup

£6.95

#### Buffalo Mozzarella

With smoked aubergine, marinated in extra virgin olive oil, garlic & chilli

£9.95

#### Gamberoni Luciana

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

£10.95

#### Mozzarella in Carrozza

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

£8.20

#### Gamberoni alla Diavola

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

£10.95

#### Insalata Tricolore

Avocado, beef tomato & mozzarella di bufala

st £8.50  
mc £12.95

#### Calamari Fritti

Deep fried squid with fresh chilli & tartar sauce

£8.70

#### Cozze all Arrabbiata or Mariniera

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

£8.90

#### Capesante al Forno

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

£11.75

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

£10.95

## PIZZA

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

#### Pizza Margherita

Tomato, buffalo mozzarella & oregano

£10.50

#### Pizza Prosciutto e Funghi

Tomato, buffalo mozzarella, ham & mushrooms

£12.85

#### Pizza San Carlo

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

£13.85

#### Calzone Pollo

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

£13.95

#### Pizza Burrata

Burrata, tomato, fresh pachino tomatoes, & basil

£12.65

#### Pizza Diavola

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

£13.95

## CARPACCIO & TARTARE

#### Beef Carpaccio

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

£10.95

#### Tuna Tartare

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

£10.95

## BRUSCHETTE E PANE

#### Bruschetta Romana

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

£5.95

#### Focaccia

Flatbread with sea salt, olive oil & rosemary

£4.95

#### Garlic Bread

Flatbread with garlic & sea salt

£4.95

Garlic Bread with Tomato

£5.50

Garlic Bread with Cheese

£6.50

Garlic Bread with

£6.95

Tomato & Cheese

## PASTA

### 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 baked

£16.95 pp

#### Ravioli Lobster

Ravioli stuffed with lobster & crab meat in a light creamy & pink peppercorn sauce

st £9.95  
mc £14.65

#### Ravioli Tartufo

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

st £9.95  
mc £14.65

#### Spaghetti Gamberoni Piccanti

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

£15.95

#### Penne Arrabbiata

Short tubes of pasta in a spicy tomato sauce with chilli & garlic

st £6.95  
mc £9.95

#### Tagliolini Lobster

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

£24.50

## CARNE

### to Share

#### Bone in Rib-eye

14oz chargrilled rib-eye served with Italian broccoli

£39.90

#### Suprema di Pollo Principessa

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

£18.50

#### Filetto al Pepe Verde

8oz fillet steak with a brandy & green peppercorn sauce

£27.95

#### Classic Steak Diane

8oz flattened fillet steak with brandy mustard & mushroom sauce

£27.95

#### Ribeye Steak

aged 28 Days, served with garlic butter or bearnaise sauce

£19.80

#### Fillet Steak 8oz

aged 28 days, served with garlic butter or bearnaise sauce

£26.95

#### Scaloppa alla Milanese

Tuscan veal escalope in breadcrumbs, pan fried in olive oil

£18.95

#### Scaloppine Signor Sassi

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

£18.95

## PESCE

#### Gamberoni Cartoccio

Argentinian prawns with garlic, chilli, lobster bisque & lemon zest

£23.50

#### Mixed Shellfish Royale

Grilled giant prawns, langoustine, Argentinian prawns, scallops & mussels with garlic butter

£29.50

#### Salt Baked Sea Bass

Baked in sea salt casing, keeping the fish beautifully moist & enhancing its flavours - flambéed with a glass of Grappa. Please allow 20 minutes.

£23.50

#### Whole Sea Bass

Charcoal grilled whole sea bass

£23.50

#### North Pacific Halibut

Served with lobster sauce

£20.95

#### Dover Sole

Grilled Dover sole served off the bone, finished with gremolada dressing

£33.90

#### Fresh Lobster

Thermidor, Garlic Butter or Plain

£35.50

## CONTORNI

#### French Fries

£3.95

#### Petit Pois

With onions, pancetta & a touch of cream

£4.20

#### Zucchini Fritte

Fried courgettes

£4.20

#### Sautéed Potatoes

With bacon, onion & rosemary

£4.20

#### Rocket & Parmesan Salad

£4.50

#### Sicilian Tomato & Onion Salad

£4.50

#### Mixed Salad

£4.20

## DOLCI

#### Tiramisu

Traditional tiramisu

#### Millefoglie

Crisp & delicate puff pastry, layered with Chantilly cream

#### Pistachio Cake

Pistachio mousse cake

#### Panna Cotta

Traditional Italian dessert served with fresh fruits

#### Selection of Ice Creams & Sorbets

(3 Scoops)

Ask your waiter for flavours available



“Great food and great service from a true Italian”

*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.*

## APERITIVI

San Carlo Bellini	£8.90
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	ROSSI
<b>Frascati Superiore</b> £13.50 Dry, fresh & fruity	<b>Valpolicella Classico</b> £16.50 Intense, velvety & well structured.
<b>Pinot Grigio</b> £19.50 Delightfully dry & full of flavour with a smooth texture	<b>Barolo</b> £29.50 Full-bodied, warm & dry with a touch of oak on the finish
<b>Chablis</b> £28.00 A well balanced wine with a mineral, chalky & flinty backbone	<b>Amarone</b> £34.50 One of Veneto's most famous & prestigious wines.

## FRENCH WHITE

<b>Sancerre</b> £41.50 Vibrantly aromatic, opulent on the nose & palate, stylish & dry on the finish	
<b>Chablis Premier Cru</b> £49.50 A ripe Chablis with good weight & intensity. Green apple & pear emerges on the finish	

## ROSÉ

<b>Negramaro Spinelli dei Falcone Copertino</b> £27.20 Single vineyard from Puglia, outstanding berries & flowers on the nose, crisp & clean	
<b>Pinot Grigio Rosé</b> £29.50 Full body delicate rosé petal aroma with fruit & tender softness	
<b>Rosé Costaripa Rosamara</b> £42.00 Very light colour of blossoming rose petal, bouquet of spring flowers, balanced and full	

## FROM BRUNO VESPA

A SMALL VINEYARD IN PUGLIA

<b>Bianco di Vespa</b> £33.00 White wine from a small vineyard in Puglia	
<b>Il Bruno dei Vespa Rosso</b> £35.00 An IGP Puglia red that can elegantly accompany daily meals of all kinds	
<b>Il Rosso dei Vespa Salento</b> £45.00 Harmonious & fresh, which reflects the Pugliese nature on our tables	
<b>Raccontami Primitivo di Manduria DOC</b> £60.00 Full bodied, aged 12 months in Never Barriques & Troncais	

## FINE ITALIAN WINES

<b>Pinot Grigio Livio Felluga</b> £58.00 Interesting aroma of orange blossom, liquorice & white pepper.	
<b>Tignanello Rosso Toscana IGT</b> £180.00 Fantastic aromas of dark berries and wood. Full body, polished tannins and bright acidity with great depth	
<b>Amarone Classico Bertani</b> £210.00 The wine is a deep garnet red colour. The classical cherry flavours are immediately perceptible to the nose	
<b>Amarone Campolongo</b> £260.00 A superb Amarone from a renowned historic vineyard with a history dating back to the 12th century	
<b>Brunello di Montalcino Biondi Santi</b> £250.00 Aromatic, offering scents of juicy cherries, wild flowers & earth	
<b>Sassicaia</b> £320.00 Sassicaia DOC has an intense, deep ruby colour. The scent is elegant & complex with notes of red fruits	
<b>Solaia</b> £400.00 An intense ruby red in colour, at times impenetrably so, the Solaia shows intensely warm aromas which reflect the climate of the season while maintaining a delicate freshness as well	
<b>Ornellaia</b> £420.00 The cuvée brings together the best terroirs of Tuscany & combines the Mediterranean expression of opulence & generosity with structure & complexity	

## EXCLUSIVE HOUSE WINES BY THE GLASS

Specially imported for San Carlo restaurants

BIANCHI	175ml	250ml
<b>Remigio Chardonnay</b>	£5.65	£8.00
<b>Pinot Grigio</b>	£6.30	£8.90
<b>Grillo Bianco</b>	£6.40	£9.00
<b>Chardonnay</b>	£6.90	£9.70
<b>Sauvignon Friuli</b>	£7.25	£10.50
<b>Vermentino</b>	£8.50	£12.00
<b>Colomba Platino</b>	£9.70	£13.70
<b>Gavi dei Commune di Gavi DOCG</b>	£9.95	£14.00
<b>Pinot Grigio Rosé</b>	£7.10	£9.90

## ITALIAN WHITE

<b>Remigio Chardonnay, Piemonte</b> £22.90 Especially selected for San Carlo	
<b>Grillo Bianco</b> £26.90 A wine with charm & finesse, full bodied but delicate, rose petal aroma. The palate has fruit acidity & structure	
<b>Frascati</b> £27.50 Bright, straw yellow colour. Apple bouquet with good fresh acidity.	
<b>Pinot Grigio</b> £26.50 Delicately fruity, full and refined. Lightly elegant	
<b>Soave Classico</b> £27.95 Brilliant intense yellow, yet light and fresh. From Veneto	
<b>Sauvignon Friuli</b> £29.95 Single vineyard north of Venice. Fragrant fresh white bursting with flavours of tropical fruit	
<b>Chardonnay</b> £29.00 Aromas of apple and elderflower, delicately dry with fine balance and harmony	
<b>Verdicchio Classico Castelli di Jesi DOC</b> £29.20 Dry, full concentrated style with honey dew melon aroma	
<b>Pinot Grigio Santa Margherita</b> £34.00 Delightfully dry & full of flavour with a smooth texture	
<b>Vermentino</b> £34.50 The nose is delicate & floral, dominated by fruity notes that emerge from a complex aromatic weave	
<b>Langhe DOC Chardonnay - Vigneto Morino</b> £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	

## ITALIAN RED

<b>Remigio Rosso, Piemonte</b> £22.90 Especially selected for San Carlo	
<b>Nero D'Avola</b> £26.50 Forest fruit flavours, a hint of spice and soft round tannins	
<b>Cabernet</b> £27.50 Fruity rich & round smooth flavour of the South Puglian farmyards & sea breeze. Deep ripe fruit aroma	
<b>Primitivo</b> £25.00 Fruity bouquet with an abundance of berries and plums	
<b>Merlot Grave del Friuli DOC</b> £29.50 Nicely tannic with a smooth finish, easy drinking	
<b>Montepuciano D'abruzzo Riparosso</b> £32.00 Red fruit notes, full bodied, deep, ripe & round with a final note of liquorice	
<b>Valpolicella Classico DOC</b> £33.00 Pleasantly fruity & smooth with a hint of spice	
<b>Chianti Classico DOCG Dievole</b> £32.00 Well balanced flavour with an aroma of ripe fruit	
<b>Sasseo Primitivo del Salento</b> £36.00 Pleasantly fruity & smooth with a hint of spice	

ROSSI	125ml	175ml	250ml
<b>Remigio Rosso</b>		£5.65	£8.00
<b>Nero D'Avola</b>		£5.95	£8.40
<b>Cabernet</b>		£6.25	£8.80
<b>Chianti</b>		£7.00	£9.80
<b>Merlot</b>		£7.10	£9.90
<b>Barbera D'Alba</b>	£7.50	£10.25	£14.25
<b>Barolo</b>	£9.50	£13.00	£18.50
<b>Amarone</b>	£10.50	£13.50	£19.90

<b>Sauvignon - Alto Adige</b> £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	
<b>Falanghina Tenuta Cavalier Pepe</b> £36.50 Fruity notes and intense nose, good acidity with taste of green apple and banana	
<b>Pomino Bianco DOC</b> £41.50 Floral notes with apple, pear & citrus. Fresh & full in flavour	
<b>Colomba Platino IGT</b> £41.00 One of the most renowned Sicilian white wines, delicate & fruity	
<b>Gavi del Comune di Gavi DOCG</b> £42.00 Renowned dry white, made in Piedmont in the North-West of Italy	
<b>Lugana Santa Sofia</b> £43.50 Delicate bouquet with parfum of white almond & golden apple. Savoury & fresh tasting	
<b>Rapitala Gran Gru</b> £55.00 One of the best Sicilian white wines, well structured intense but smooth. Fruity & delicate to the palate	
<b>Piodilei Chardonnay IGT Pio Cesare</b> £66.50 Single vineyard Chardonnay from Piemonte with notes of banana, melon, aniseed & mint. Elegant & mature	
<b>Pomino DOC Benefizio Frescobaldi</b> £69.00 Tuscan Chardonnay with high notes of pineapple & lemon zest,& vanilla	
<b>Cervaro Della Sala "Antinori"</b> £105.00 Very ripe full bodied, buttery Chardonnay fruit, is underpinned by generous amount of toasted oak	

<b>Ripasso della Valpolicella DOC</b> £38.50 Fine & subtle, plum & berry flavours: bright & fruity	
<b>Barbera d'Alba</b> £42.50 100% Barbera grapes, ruby red with crimson reflections, harmonious & long lasting with hints of blackberry	
<b>Barbera D'Asti</b> £47.50 Soft and full, ripe blackberry and cherry flavours with smooth tannins	
<b>Cannonau Riserva Sella Mosca Di Sardegna DOC</b> £39.60 Suprisingly elegant & generous. Earthy aromas and dark berry fruit flavours	
<b>Lago di Corbara - Castello di Corbara</b> £48.50 Sangiovese, Merlot, Cabernet Sauvignon, presence of Montepulciano, intense ruby colour with a bouquet of ripe fruit	
<b>Chianti Classico Riserva Ruffino</b> £47.50 Brilliant deep ruby red colour with an intense bouquet	
<b>Barolo DOCG</b> £56.00 Superbly dry & smooth with a pleasant oakiness	
<b>Amarone classico La Colombaia</b> £61.50 Copious black fruit aromas with notes of balsamic, baking spice & vanilla, bushels of warm cherry flavour	

## SPECIALLY SELECTED BY SAN CARLO

<b>Mon Plaisir de Montresor</b> £36.30 Rich, smooth wine with delicate spice & a generous, juicy fruity flavour	
<b>Syrah Principe di Butera</b> £38.00 Full bouquet & persistent with appealing notes of cherries, red fruits & sweet spices	
<b>Chianti Ruffino Oro</b> £67.00 Distinctive Tuscan bouquet offers notes of violet, cherry & plum. Full bodied & well balanced	

<b>Brunello di Montalcino DOCG</b> £71.50 Superb, noble & wonderfully smooth with hints of spices	
<b>Amarone Classico della Valpolicella Montresor</b> £72.50 With a hint of coffee, chestnuts, sweet blackberry, plums on the palate. Subtle taste, rich in texture	
<b>Barolo la Corda della Briccolina DOCG</b> £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.