

Green Olives from Puglia
(180 kcal) £3.95

Arancini
Fried Sicilian rice balls with truffle
& Parmesan to share with your meal
(1238 kcal) £7.95

Ostriche
Colchester rock oysters served with shallots
in red wine vinegar & tabasco
(42 kcal) SIX - £18.00
(63 kcal) NINE - £26.95

Minestrone

Classic Italian vegetable soup (ve)
(139 kcal) £7.95

**Cozze all' Arrabbiata
or Marinière**

Fresh mussels in a spicy tomato sauce
with chilli & garlic OR white wine,
shallots, cream & parsley
(216 / 308 kcal) £10.95

Insalata Tricolore

Avocado, beef tomato & mozzarella
di bufala (v) (583 / 836 kcal)
ST £9.50 MC £14.95

Insalata Avocado

Avocado with beef tomatoes & red
onion in a pomegranate dressing
(ve) (341 kcal) £9.50

Funghi Piemontese

Mixed mushrooms in garlic &
parsley butter in a filo pastry
basket (v) (334 kcal) £9.50

Fegatini di Pollo

Pan-fried chicken livers cooked
with Marsala wine, chestnuts
& grapes (360 kcal) £8.95

Niçoise Salad

Freshly grilled tuna steak, lettuce,
rocket, green beans, sundried
tomatoes, rosemary potatoes,
olives & a soft boiled egg (471 kcal)
£14.95

Buffalo Mozzarella

With roasted squash, pumpkin seeds,
crispy Altamura bread & truffle honey
(v) (575 kcal) £12.95

ANTIPASTI

To Share

Frittura di Pesce Portofino

Deep fried calamari, prawns, scampi
& scallops served with tartare & chilli
mayonnaise
£15.25 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
£13.95 PP (MINIMUM 2 PEOPLE)

Costine di Maiale Orientale

Barbecue ribs in our special
San Carlo sauce (326 kcal) £10.95

Burrata e Melanzane

A special creamy mozzarella
from Puglia with smoked Sicilian
aubergine, toasted hazelnuts
& balsamic (v) (580 kcal) £11.95

Calamari Fritti

Deep fried squid with fresh
chilli & tartare sauce (267 kcal)
£10.95

Gamberoni Fritti

Tempura king prawns dressed
with a spicy mayonnaise (311 kcal)
£13.95

Mozzarella in Carrozza

Popular in Southern Italy, fried
mozzarella in bread with a basil
& tomato sauce (v) (423 kcal) £9.25

Gamberoni Luciana

King prawns with garlic, chilli, tomato,
a touch of cream & toasted Altamura
bread (426 kcal) £13.95

Capesante al Forno

Roasted scallops with olive oil, garlic
& chilli topped with breadcrumbs
(541 kcal) £16.25

Avocado Bernardo

Avocado with prawns, scampi &
lobster served with Marie Rose
sauce (777 kcal) £14.95

Melanzane alla Parmigiana

Baked layers of Sicilian aubergine,
with Parmesan cheese & tomato (v)
(172 kcal / 344 kcal)
ST £10.50 MC £15.95

Gamberoni alla Diavola

Tiger prawns sautéed with garlic,
fresh chilli, white wine & toasted
Altamura bread (315 kcal) £13.95

Cocktail di Gamberetti

Tender Norwegian prawns, crispy
romaine lettuce with Marie Rose
sauce, garnished with a prawn
crevette (287 kcal) £13.95

Salmone Affumicato

Smoked salmon with shallots, Sicilian
capers, lemon & Altamura toast
(267 kcal) £14.95

BRUSCHETTE E PANE

Selection of Italian Bread

Served with sundried tomato
& black olive tapenade (v)
(502 kcal) £6.25

Garlic Bread (v)

Garlic Bread (Garlic & Sea Salt)
(728 kcal) £6.00

Garlic Bread with Tomato

(790 kcal) £7.25

Garlic Bread with Cheese

(934 kcal) £7.95

Garlic Bread with Tomato & Cheese

(903 kcal) £8.50

Focaccia

Sea salt, olive oil & rosemary
flatbread (732 kcal) (ve) £6.25

Bruschetta Romana

Toasted Altamura bread with
chopped Sicilian Pachino
tomatoes, garlic & olive oil
(ve) (379 kcal) £7.95

Bruschetta Funghi e Tartufo

Toasted Altamura bread with
mushrooms, garlic, truffle
& Parmesan shavings (v)
(501 kcal) £8.95

CARPACCIO & TARTARE

Carpaccio di Manzo

Thinly sliced raw fillet of beef with
mustard & mayo dressing, Parmesan
cheese & rocket (445 kcal) £14.25

Tartare di Tonno

Sashimi grade tuna mixed with
olive oil, mustard, lemon juice,
wild rocket & served with
Altamura crostini
(221 kcal) £15.95

PASTA E RISOTTO

Gluten free pasta is available upon request



Risotto Cacio e Pepe with Truffle
Typically Roman risotto with Parmesan cheese & black pepper, served at the table in a Parmesan wheel (v) (820 kcal) £18.95 PP

Penne Arrabbiata

Short tubes of pasta in a spicy tomato sauce with chilli & garlic (ve) (268 kcal / 536 kcal) ST £9.50 MC £14.95

Gnocchi Sorrentina

Classic southern Italian gnocchi baked with tomato & burrata cheese (v) (612 kcal) £16.95

Risotto alla Zucca

Risotto with pumpkin, squash, burrata, vegetarian 'nduja & fresh winter truffle (v) (575 kcal) £18.95

Zitoni Toscanini

Long pasta tubes, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & pecorino cheese (754 kcal) £17.50

Rigatoni alla Norma

The most popular pasta dish in southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese (v) (635 kcal / 1270 kcal) ST £9.95 MC £15.95

Spaghetti Puttanesca

Olives & capers in a rich tomato sauce (ve) (595 kcal) ST £10.50 MC £15.50

Lasagne Emiliane

Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & Parmesan cheese (414 kcal / 828 kcal) ST £9.95 MC £16.50

Tagliatelle Bolognese

Original Bologna recipe with slow cooked beef ragu (398 kcal / 796 kcal) ST £9.95 MC £16.95

Ravioli Zucca

Pumpkin ravioli with sage & butter (v) (595 kcal) £15.95

Tagliatelle Montecarlo

Tagliatelle with monkfish & lobster bisque (985 kcal) £18.25

Penne Salmone

Penne with smoked salmon & petit pois with tomato & cream (520 kcal) £16.95

Spaghetti Carbonara

Pancetta, egg yolk, Parmesan cheese & cream (824 kcal / 1647 kcal) ST £9.95 MC £16.50

Penne Pollo e Gamberetti

Penne pasta in a creamy sauce with chicken, baby prawns & parsley (1159 kcal) £16.95

Tagliatelle Porcini

Chestnut tagliatelle, porcini mushrooms & truffle (v) (520 kcal) £18.95

Caserecce all'Anatra

Short pasta served with slow cooked duck ragu (610 kcal) £17.95

Risotto San Carlo

Carnaroli rice with porcini mushrooms, cream & white wine wrapped in Parma ham (1387 kcal) £16.95

Tortellini Panna e Prosciutto

Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & Parmesan cheese (1091 kcal) £16.95

Spaghetti Gamberoni Piccanti

Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato (608 kcal) £20.25

Ravioli all'Astice

Ravioli filled with lobster & crab meat in a light creamy & pink peppercorn sauce (1172 / 1348 kcal) ST £13.95 MC £21.55

Ravioli Tartufo

Handmade ravioli filled with pecorino cheese & truffle, with a cream & Parmesan sauce, topped with truffle (v) (897 kcal / 1793 kcal) ST £13.95 MC £21.55

Our Famous Spaghetti

Frutti di Mare

With clams, mussels, prawns, garlic & tomato (1864 kcal) £21.25

Tagliolini all'Aragosta

San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream (522 kcal) £33.95

PIZZA

Our Pizza is made with Neapolitan flour & Sicilian tomatoes

Margherita

Tomato, fior di latte & oregano (v) (936 kcal) £13.95

Prosciutto e Funghi

Tomato, fior di latte, ham & mushrooms (1092 kcal) £15.25

San Carlo

Tomato, fior di latte, Parma ham, rocket, Parmesan shavings (1174 kcal) £15.95

Burrata

Tomato, fior di latte, vegetarian 'nduja, roasted tomatoes, whole burrata & basil pesto (v) (1122 kcal) £17.95

Pollo e Rosmarino

Tomato, fior di latte, chicken, mushrooms & rosemary (1105 kcal) £15.25

Tartufo

White based pizza with fior di latte, porcini mushroom, black truffle, Taleggio & thyme (v) (958 kcal) £16.95

Diavola

Tomato, buffalo mozzarella, spicy Calabrian sausage, onions & chilli (1243 kcal) £15.95

Quattro Stagioni

Tomato, buffalo mozzarella, mushrooms, artichokes & sweet peppers (v) (1013 kcal) £15.25

Calzone Pollo

Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce (1216 kcal) £15.95

Calzone Salsiccia Piccante

Folded pizza with spicy sausage, tomato, mozzarella & chilli (1264 kcal) £16.50

Extra Toppings from £2.00

Truffle (7 kcal) £3.50

CARNE

Suprema di Pollo Principessa

Pan-fried breast of chicken with white wine, mushrooms & cream, garnished with asparagus (802 kcal) £24.25

Pollo Milanese

Flattened breast of chicken in breadcrumbs pan-fried, served with rocket & Pachino tomato (706 kcal) £23.25

Pollo Diavola

Pan-fried breast of chicken with spicy 'nduja Calabrian sausage, fresh sausage & tomato (378 kcal) £24.25

Classic Saltimbocca alla Romana

Sliced veal with Parma ham, cooked in white wine, sage & butter (704 kcal) £24.25

Scaloppa alla Milanese

Classic veal escalope, pan-fried in breadcrumbs (508 kcal) £24.25

Scaloppine Signor Sassi

Veal cooked in cream, brandy, mustard seeds & mushrooms (1175 kcal) £24.25

Agnello Toscana

Lamb cutlets with Barolo red wine, rosemary & sunblushed tomato sauce (723 kcal) £27.50

Lamb Noisette

Served with Morel mushrooms in a red wine jus (680 kcal) £29.95

Ossobuco alla Milanese

Traditional dish from Lombardy, veal shank braised with vegetables & white wine (595 kcal) £24.95

Filetto al Barolo

8oz/227g fillet steak in Barolo red wine, pancetta & onion (525 kcal) £35.95

Filetto al Pepe Verde

8oz/227g fillet steak with a brandy & green peppercorn sauce (922 kcal) £35.95

Tournedo Rossini

8oz/227g fillet steak, crouton based topped with paté & Madeira wine sauce (754 kcal) £37.95

Filetto al Tartufo

8oz/227g fillet steak wrapped in Parma ham with creamy black truffle sauce (943 kcal) £38.95

GRILL

Sirloin Steak

8oz/227g aged 28 days, served with garlic butter or béarnaise sauce (782 kcal / 660 kcal) £26.95

Rib-Eye Steak

12oz/340g aged 28 days, served with garlic butter or béarnaise sauce (782 kcal / 660 kcal) £27.95

Fillet Steak

8oz/227g aged 28 days, served with garlic butter or béarnaise sauce (465 kcal / 584 kcal) £34.95

Tagliata Di

Filetto Di Manzo

8oz/227g fillet steak sliced & served with fresh Italian dressing (608 kcal) £34.95

Agnello

Grilled lamb cutlets marinated in sundried tomato & thyme (513 kcal) £24.95

Pollo Marinato

Flattened breast of chicken, with caper, butter & lemon sauce (345 kcal) £20.95

Grigliata

Mista di Carne

Steak, lamb cutlet, chicken & Tuscan sausage. Charcoal grilled (903 kcal) £31.95

BIG CUTS TO SHARE

for 2 people

Tomahawk

1.2kg a large bone-in steak with a big rich flavour to match (2017 kcal) £42.00 PP

Chateaubriand

18oz/510g front cut best of fillet, served with béarnaise sauce (825 kcal) £34.95 PP

Filetto di Manzo & Aragosta

8oz/227g 25 day aged fillet steak & whole native lobster served with zucchini fritte (1397 kcal) £36.25 PP

EXTRA SAUCE

Pepper (182 kcal), Béarnaise (66 kcal), Barolo (68 kcal), Garlic (129 kcal), Truffle (295 kcal)
FROM £2.25



PESCE

*For the best selection of fresh fish & shellfish
in the city sourced from our shores & beyond*



Merluzzo Gratinato

Pan-fried cod with Altamura breadcrumbs & garlic butter (520 kcal) £23.95

Coda di Rospo "Aurora"

Fresh monkfish in garlic, white wine, cream & cherry tomato sauce (568 kcal) £26.50

Tonno e Lenticchie

Charcoal grilled yellowfin tuna served with tomato lentils (610 kcal) £24.95

Coda di Rospo 'Nduja

Fresh monkfish on the bone marinated in 'nduja, pan-fried & served with red onion in agrodolce (608 kcal) £26.95

Capesante San Carlo

Scallops with white wine, garlic, lemon & breadcrumbs (257 kcal) £27.50

Branzino Grigliato

Charcoal grilled whole sea bass (948 kcal) £27.50

Gamberoni Sicilia

Grilled red prawns with garlic, chilli & olive oil (253 kcal) £27.50

North Pacific Halibut

Served grilled or with lobster sauce (555 kcal) £28.50 / £30.95

Grigliata di Pesce

A selection of different grilled fish & shellfish (584 kcal) £30.95

Branzino al Sale

Whole 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 to cook (859 kcal) £31.95

Gambero Gigante e Capesante

Giant prawn & scallops cooked in thermidor sauce (567 kcal) £36.95

Mixed Roasted Shellfish

Grilled giant prawn, langoustine, Argentinian prawns, scallop, mussels & clams with garlic butter - served in a large copper pan (601 kcal) £37.95

Pesce Mediterraneo

Mixture of fish & shellfish cooked in white wine with a touch of tomato & garlic - served in a large copper pan (minimum 2 people) (602 kcal) £37.95PP

Salmone Prosecco e Gamberetti

Pan-fried salmon cooked with Norwegian prawns & Prosecco sauce (647 kcal) £25.50

Sogliola

Grilled Dover sole served off the bone, finished with gremolata dressing (962 kcal) £42.25

Aragosta Grigliata

Grilled lobster served plain or with garlic butter (292 kcal) £49.95

Aragosta Thermidor

Lobster thermidor with English mustard, tarragon, Parmesan cheese & cream finished under the grill (893 kcal) £52.95

CONTORNI

Patate Fritte

French fries (239 kcal) £5.00

with fresh truffle & Parmesan (648 kcal) £6.95

Fagiolini

French beans with shallots & butter (34 kcal) (v) £5.25

Spinaci

Sautéed spinach with garlic, chilli & Worcestershire sauce (24 kcal) £5.95

Patate Arrosto

Sautéed potatoes (170 kcal) £4.95

with bacon, onion & rosemary (204 kcal) £5.95

Piselli con Pancetta

Peas with onions, pancetta & a touch of cream (203 kcal) £5.25

Zucchine Fritte

Fried courgettes (258 kcal) £6.25

Tenderstem Broccoli

with garlic & chilli (v) (118 kcal) £5.95

Insalata di Pomodori Siciliani e Cipolla

Sicilian tomato & onion salad (ve) (113 kcal) £6.25

Rucola e Parmigiano

Rocket & Parmesan salad (v) (189 kcal) £5.50

Insalata Mista

Mixed salad (ve) (107 kcal) £5.25

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.

WINES BY THE GLASS

Specially imported for San Carlo restaurants

BIANCHI 175ML

Remigio Bianco , Beni di Batasiolo, Piemonte	£7.50
Grillo Vola , Sibiliana, Sicilia	£7.75
Pinot Grigio Garda , Santa Sofia, Veneto	£8.00
Sauvignon Ca' Bolani , Aquileia, Friuli	£8.25
Chardonnay , Tormaresca, Puglia	£9.00
Pinot Grigio San Carlo , Aneri, Veneto	£10.00
Bianca Terra , Vespa, Puglia	£11.00
Vermentino di Gallura "Cucaione" , Mancini, Sardegna	£12.00
Gavi del Comune di Gavi "Granee" , Beni di Batasiolo, Piemonte	£12.50

ROSÉ 175ML

Pinot Grigio Rosé , Ornella Bellia, Veneto	£9.00
Calafuria , Tormaresca, Puglia	£12.50

ROSSI 175ML

Remigio Rosso , Beni di Batasiolo, Piemonte	£7.50
Nero d'Avola Vola , Sibiliana, Sicilia	£7.75
Cabernet Sauvignon , Torresella, Veneto	£8.00
Primitivo "Orus" , Vinosia, Puglia	£8.25
Pinot Nero San Carlo , Aneri, Veneto	£10.00
Merlot Grave del Friuli , Pighin, Friuli	£10.50
Barbera d'Alba Sovrana , Beni di Batasiolo, Piemonte	£12.75
Vie Cave Malbec , Fattoria Aldobrandesca, Toscana	£15.75
Barolo DOCG , Beni di Batasiolo, Piemonte	£16.75
Amarone La Colombaia , Montresor, Veneto	£17.50

Wines by the glass also available in a 125ml & 250ml measure.

PROSECCO & CHAMPAGNE

	125ML	BTL		125ML	BTL
Prosecco Balbinot Le Manzane	£9.50	£39.95	Veuve Clicquot Rosé		£135.00
Prosecco Rosé Le Manzane	£10.25	£43.25	Laurent-Perrier Rosé		£148.50
Prosecco DOC Brut Aneri		£65.00	Dom Pérignon		£335.00
Champagne Testulat Brut	£14.00	£66.00	Cristal		£415.00
Champagne Testulat Rosé	£15.75	£71.00	Veuve Clicquot	£17.75	£96.50
Moët et Chandon		£85.00	Bollinger		£112.50

ROSÉ

Pinot Grigio Rosé,

Ornella Bellia, Veneto. Pinot Grigio.

Pale pink, aromas of green apples & white almonds.

Ideal for fish dishes. £36.50

Calafuria,

Tormaresca, Puglia. Negroamaro.

Peach in colour with delicate fragrances of strawberry, pink grapefruit & violet.

Fresh & aromatic. £52.00

Minuty Prestige Rosé,

Minuty, Côtes de Provence.

Grenache, Syrah, Cinsault.

Intense aromas of citrus & white flowers, grapefruit & red berries. £58.75

FRENCH WHITE

Sancerre La Croix du Roy,

Lucien Crochet, Loire. Sauvignon Blanc.

Apples, citrus & stone fruits dominate

the palate giving way to a fresh finish. £50.50

Chablis 1^{er} Cru Vau Ligneau,

Domaine Hamelin, Bourgogne. Chardonnay.

Citrus & white flower aromas with flavours of pear.

£60.00

Meursault Les Chevalieres,

Monnot, Côte de Beaune Chardonnay.

Intense & bright acidity with notes of flowers, fruit & spices. Crisp & fresh. £145.00

Puligny Montrachet 1^{er} Cru,

Henri de Villamont, Burgundy Chardonnay.

Delicate white plum aromas. £166.00

HALF BOTTLES

BIANCHI

Frascati Superiore,

Casale Mattia, Lazio. Malvasia, Trebbiano.

Straw-coloured with a delicate scent & a dry taste.

£17.50

Pinot Grigio Tera Alta,

Roeno, Alto Adige. Pinot Grigio.

Delicate nose with notes of tangerine leaves,

grapefruit, pear, apple & exotic fruits. £22.50

Chablis 1^{er} Cru Vau Ligneau,

Domaine Hamelin, Bourgogne, Chardonnay.

Citrus & white flower aromas with light

flavours of pear. £36.25

ROSSI

Valpolicella Classico,

Santa Sofia, Veneto. Corvina, Corvinone, Rondinella.

Dark & velvety with ripe cherry flavour & hints of dark

fruit, smoke & spice. Medium with oak aromas. £21.50

Barolo DOCG,

Beni di Batasiolo, Piemonte. Nebbiolo.

Garnet red with hints of sweet spices, nuts

& typically delicate herbaceous aromas. £34.25

Amarone Classico della Valpolicella,

Santa Sofia, Veneto. Corvina, Corvinone, Rondinella.

Dark, ruby red. Bold aromas of cherry liqueur,

black fig, cinnamon & subtle notes of chocolate. £52.25



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something special?
ask to see our exclusive
CELLAR MENU

“Great food & great service from a true Italian”

ITALIAN WHITE

Remigio Bianco,

Beni di Batasiolo, Piemonte. Local grapes varieties. Bright yellow. Intense, fruity with good acidity & full body. £29.00

Pinot Grigio Garda,

Santa Sofia, Veneto. Pinot Grigio. Dry, white peach notes, slight citrus with a hint of pear. £33.50

Soave Classico Fonte,

Canoso, Veneto. Garganega. Notes of melon, lemon, pear & herbs. Delicate & elegant. £34.00

Sauvignon Ca' Bolani,

Aquileia, Friuli. Sauvignon Blanc. Bright yellow. Aromas of pink grapefruit, passion fruit, peach, green pepper & sage. £34.75

Pinot Grigio Tera Alta,

Roeno, Alto Adige. Pinot Grigio. Delicate nose with notes of tangerine leaves, grapefruit, pear, apple & exotic fruits. £39.75

Pinot Grigio San Carlo,

Aneri, Veneto. Pinot Grigio. Straw yellow with notes of white flowers, plums & pineapple. Great accompaniment for white meats, light pasta & risotto with shellfish. £44.50

Chardonnay Langhe Cru Morino,

Beni di Batasiolo, Piemonte. Chardonnay. Rich bouquet of tropical fruits, citrus, grapefruit, honey & vanilla. Balanced, complex with a long finish. £45.00

Sauvignon Alto Adige,

Cantina Bolzano, Alto Adige. Sauvignon Blanc. Pale yellow with notes of green leaves, sage, elderflower, lime & peach. £48.25

Lugana,

Santa Sofia, Veneto. Trebbiano. Beautiful straw yellow colour, with bright greenish reflections. Elegant & refined, with floral notes of broom & wisteria. £52.00

Gavi del Comune di Gavi "Granee",

Beni di Batasiolo, Piemonte. Cortese. Straw-yellow with aromatic flavours of flowers & citrus. Full bodied with good acidity. £52.75

Chardonnay Piodilei,

Pio Cesare, Piemonte. Chardonnay. Spicy, creamy & intense, with a soft, long finish. Fresh & elegant with a touch of oak. £81.00

Pomino Bianco Riserva "Benefizio",

Marchesi de Frescobaldi, Toscana. Chardonnay. Elegant & steeped in vanilla & hazelnut flavours, with fresh acidity that lifts its creamy texture. £88.25

Chardonnay Langhe L'Angelica,

Podere Rocche dei Manzoni, Piemonte. Chardonnay. Clean and crisp, light bodied with good balance. Peach, apricot, pear, lemon, honey, nutty. £115.00

Verdicchio Classico,

Colonnara, Marche. Grillo. Verdicchio. Aromas of green apple, pear, apricot & peach. Dry, medium-bodied & good acidity. £33.50

Frascati Superiore,

Casale Mattia, Lazio. Malvasia, Trebbiano. Straw-coloured with an intense scent & a dry, soft taste. £34.00

Tufico,

Colonnara, Marche. Verdicchio. Complex and broad aromas. Fruity, floral, with hints of pineapple, peach & hazelnut. £42.50

Pomino Bianco,

Marchesi De Frescobaldi, Toscana. Chardonnay, Pinot Bianco. Straw yellow with flecks of green. The taste is harmonious fruity & dry, with a slightly bitter aftertaste. £48.50

Cervaro della Sala,

Marchesi Antinori, Umbria. Chardonnay, Grechetto. Pale yellow. Notes of citrus & tropical fruits with vanilla & flint. £136.00

Grillo Vola,

Sibilliana, Sicilia. Grillo. Straw-yellow with aromatic flavours of flowers & citrus. Full bodied with great balance. £32.00

Chardonnay,

Tormaresca, Puglia. Chardonnay. Straw yellow with greenish reflections. Notes of white fruit & tropical fruit. Acidity & fruitiness perfectly balanced. £37.75

Falanghina Lila,

Tenuta Cavalier Pepe, Campania. Falanghina. Straw yellow with notes of pineapple, apple & pear. £44.50

Bianco Terra,

Vespa, Puglia. Fiano. Golden yellow, bouquet of citrus fruit & aromatic herbs, mineral & floral. Full & balanced with a palate that perfectly reflects the nose. £46.50

Vermentino Di Gallura "Cucaione",

Mancini, Sardegna. Vermentino. Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves & yellow peach. £49.75

Colomba Platino,

Duca di Salaparuta, Sicilia. Inzolia. Intense greenish-yellow colour, with aromas of apple, plum & pear. Very crisp & refreshing. £54.75

Rapitala' Chardonnay Gran Cru,

Tenuta Rapitala', Sicilia. Chardonnay. Straw yellow with grassy & floral notes & hints of citrus. The taste is full bodied with good acidity & a balanced softness. £73.25

ITALIAN RED

Remigio Rosso,

Beni di Batasiolo, Piemonte. Local grapes varieties.
Flavours of cherry & raspberry with good acidity tannins. £29.00

Cabernet Sauvignon,

Torresella, Veneto. Cabernet Sauvignon.
Intense & brilliant ruby red, full & fresh. Dry, full bodied
& generous with a pleasantly lingering finish. £32.00

Valpolicella Classico,

Santa Sofia, Veneto. Corvina, Corvinone, Rondinella.
Clean & brilliant ruby-red, intense aromas of flowers, cherry,
raspberry, coffee & spicy cinnamon. £42.50

Pinot Nero San Carlo,

Aneri, Veneto. Pinot Nero, Corvina.
Ruby red, with an intense bouquet with elegant hints
off violet and rosehip. Perfect with meats & cheeses,
or important first courses. £44.50

Merlot Grave del Friuli,

Pighin, Friuli. Merlot.
Intense bright ruby red with distinct notes of morello
cherry & violet, followed by a hint of spice. £44.75

Ripasso della Valpolicella Classico,

Zonin, Veneto. Corvina, Rondinella, Molinara.
Intense and deep ruby-red. Complex scents of cherries
against a background of chocolate. £47.25

Barbera d'Alba Sovrana,

Beni di Batasiolo, Piemonte. Barbera.
Ruby red with delicate purple hues. Intense &
persistent red fruits, cherries in brandy & ripe fruit. £53.00

Barbera d'Asti "Boschetto Vecchio",

Guasti Clemente, Piemonte. Barbera.
Intense ruby-red, notes of fresh violet, red roses,
cherries & vanilla along with light sweet tobacco. £53.00

Chianti Classico Riserva Ducale,

Ruffino, Toscana. Sangiovese.
Ruby red, A bouquet of amaretto, cherries, spice
& dark chocolate. £59.75

Vie Cave Malbec,

Fattoria Aldobrandesca, Toscana. Malbec.
Intense ruby-red colour. Notes of ripe red fruit merge
harmoniously with hints of spice. £65.75

Barolo DOCG,

Beni di Batasiolo, Piemonte. Nebbiolo.
Intense garnet red colour with hints of sweet spices,
nuts & typically delicate herbaceous aromas. £70.50

Amarone La Colombaia,

Montresor, Veneto. Corvina, Rondinella, Molinara.
Warm & generous with hints of plum, dried fruit
& coffee on the nose. Full-bodied & richly flavoured. £72.75

Barbaresco,

Rizzi, Piemonte. Barbaresco.
Mineral & ferrous notes, joined by dried herbs
on the nose. Elegant palate. £82.00

Amarone Classico della

Valpolicella "Satinato",
Montresor, Veneto. Corvina, Rondinella, Molinara.
Hints of coffee & chocolate on the nose with ripe crushed
berry, bitter cherry & sweet plummy fruit on the palate. £97.75

Brunello di Montalcino,

Col d'Orcia, Toscana. Sangiovese.
Ruby red with violet hues. Fruity notes, black cherry
& jam, followed by the classic hints of spices & vanilla. £104.00

Barolo "Briccolina",

Beni di Batasiolo, Piemonte. Nebbiolo.
Deep garnet red, intense aromas of ripe fruit, flowers
& spice with delicate flavours of the wood. £105.50

Montepulciano Riparosso,

Illuminati, Abruzzo. Montepulciano.
Deep colour, powerful tannins & a fairly high amount
of acidity. Hints of oregano, pepper & black fruits. £39.75

Chianti Classico,

Molino di Grace, Toscana. Sangiovese.
A medium-bodied wine with notable earthy & rustic aromas.
Flavour notes include cherry, strawberry & dried herbs. £46.50

Lago di Corbara,

Castello di Corbara, Umbria. Sangiovese, Cabernet, Merlot.
Intense ruby red with notes of spice, coffee, vanilla & plums. £64.50

Il Bruciato,

Marchesi Antinori, Toscana. Cabernet, Merlot, Syrah.
Intense ruby-red with fragrant fruity aromas, particularly
plum, followed by delicate mint & green tea notes. £76.00

Nero d'Avola Vola,

Sibilliana, Sicilia. Nero d'Avola.
Strong, full bodied fruity wine, notes of black cherry
& liquorice. £31.75

Primitivo "Orus",

Vinosia, Puglia. Primitivo.
Velvety & harmonious, with hints of cherry, blackberry
& a pinch of liquorice. £32.50

Primitivo "Sasseo",

Masseria Altemura, Puglia. Primitivo.
Ruby with purple undertones. Tobacco & leather on the
nose, forest fruit with hints of cocoa, spice & delicate pine. £40.50

Il Bruno dei Vespa,

Vespa, Puglia. Primitivo.
Deep, fruit-driven & jammy. Filled with ripe, rich fruit
& a plethora of spices. A classic Primitivo wine. £41.25

Syrah,

Feudo Principi di Butera, Sicilia. Syrah.
Extremely intense ruby, with notes of cherry, red fruit
& sweet spices. Long & pleasant finish. £42.25

Cannonau di Sardegna Riserva,

Sella & Mosca, Sardegna. Cannonau.
Ruby-red with garnet. Aromas of violet, jam
& sweet spices. £50.75

Il Sigillo,

Cantino del Notaio, Basilicata. Aglianico.
Vibrant cherry jam and blackberry aroma.
Notes of dark chocolate & liquorice. £83.00

Jassarte,

Guado al Melo, Toscana.
Vibrant cherry jam & blackberry aroma. £86.50