

San CARLO bottega

CHAMPAGNE BAR | RISTORANTE | CAFFE | CICHETTI

APERITIVO

APEROL SPRITZ Aperol, Prosecco, Soda 10.25
CAMPARI SPRITZ Campari, Prosecco, Soda 10.25
VENETIAN SPRITZ Select Aperitivo, Prosecco, Soda 10.25

PANE

GREEN OLIVES FROM PUGLIA (201 kcal) (ve)	3.95
SELECTION OF ITALIAN BREADS served with sundried tomato & black olive tapenade (528 kcal) (ve)	4.95
GARLIC BREAD (646 kcal) (ve)	6.00
GARLIC BREAD with tomato & basil (696 kcal) (ve)	6.25
GARLIC BREAD with cheese (852 kcal) (v)	7.25
BRUSCHETTA with Sicilian Pachino tomatoes, garlic & basil (304 kcal) (ve)	7.00

INSALATA

BEETROOT CARPACCIO & FORMAGGIO CAPRINO roasted beetroot & goat's cheese with rosemary, thyme & garlic with spiced breadcrumbs (320 kcal) (v)	8.95
BURRATA (a special mozzarella) with Parma ham & black truffle (446 kcal)	12.75
BURRATA E MELANZANE a special creamy mozzarella from Puglia with smoked Sicilian aubergine, toasted hazelnuts & balsamic (545 kcal) (v)	10.95
TARTARE DI TONNO tartare of fresh tuna mixed with olive oil, french mustard, lemon juice, balsamic vinegar & wild rocket (prepared at your table) (161 kcal)	13.75
INSALATA CESARE smoked chicken breast salad with Caesar dressing & Sardinian pane carasau (300 kcal)	8.75
INSALATA CAPRESE mozzarella, avocado, tomato & basil (295 kcal) (v)	9.95
INSALATA DI AVOCADO avocado, vine tomato, red onion, in balsamic & pomegranate dressing (255 kcal) (ve)	8.50



Let's change the way we eat. Selfridges is committed to sourcing food responsibly through Project Earth. Scan for more information.



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. A discretionary 12.5% service charge will be added to your bill. Adults need around 2000 kcal a day. v = vegetarian, ve = vegan

Cicchetti (pronounced chi - ket - tee) are medium dishes, typically served in cicchetti bars in Venice. You can make a meal of them by ordering several plates which can be shared between friends. San Carlo Bottega brings influences from all around Italy. All our dishes are small plates to be shared so that you can enjoy the variety of flavours from this region.

FRITTI

TRADITIONAL FRIED ITALIAN STREET FOOD

BABY MOZZARELLA fried cheese balls (301 kcal)	7.95
SICILIAN ARANCINI rice balls filled with beef ragu (988 kcal)	8.95
GAMBERONI FRITTI tempura prawns dressed with a spicy mayonnaise (236 kcal)	10.50
PANZEROTTO PUGLIESE fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (571 kcal)	8.95
GALAMARI FRITTI classic fried squid (252 kcal)	10.95

PIATTI DA DIVIDERE

PLATES TO SHARE (RECOMMEND A MINIMUM OF 2 PEOPLE)

FRITTO PORTOFINO deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (831 kcal, for 2 people)	10.50pp
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PIZZA

ALL OUR DOUGH IS FRESHLY MADE ON THE PREMISES

MARGHERITA the classic pizza of Naples with tomato, fior di latte & basil (941 kcal) (v)	9.25
CALABRESE with 'nduja Calabrian soft spicy sausage, tomato & fior di latte (1142 kcal)	10.25
POLLO PARMIGIANA with smoked chicken, fior di latte, Parmesan & fresh basil (1033 kcal)	10.25
PROSCIUTTO E FUNGHI with fior di latte, porcini mushrooms, Italian ham & tomato (830 kcal)	10.25
BASILICATA with spicy sausage, chilli, tomato & fior di latte (889 kcal)	10.25
PUGLIESE tomato, burrata, Parma ham, rocket & black truffle (959 kcal)	10.75
CALZONE folded pizza with tomato, fior di latte & ham (866 kcal)	9.75
VEGETARIANA with fior di latte, pepper, aubergine & courgette (654 kcal) (v)	9.50

PASTA E FORNO

CASERECCE ALL'ANATRA short pasta served with slow cooked duck ragu (355 kcal)	12.50
GNOCCHETTI CON RAGU DI MANZO slow cooked beef ragu served with Sardinian gnocchetti (480 kcal)	12.50
RISOTTO PORCINI with porcini & black truffle (599 kcal) (v)	13.95
TORTELLINI PANNA E PROSCIUTTO fresh pasta filled with spinach & ricotta in ham & cream sauce, petit pois & Parmesan cheese (420 kcal)	13.95
GNOCCHI SORRENTINA classic southern Italian gnocchi baked with tomato & burrata cheese (412 kcal) (v)	13.95
RAVIOLI ALLA ZUCCA pumpkin ravioli with sage & butter (410 kcal) (v)	11.95
RAVIOLI PECORINO & TARTUFO (906 kcal) (v)	13.75
SPAGHETTINI FRUTTI DI MARE with prawns, mussels, garlic, chilli & tomato (595 kcal)	13.75
TAGLIATELLE BOLOGNESE the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (510 kcal)	11.50
SPAGHETTI CARBONARA egg yolk & pancetta (793 kcal)	11.50
TAGLIOLINI ALL' ARAGOSTA tagliolini with lobster & cherry tomato (473 kcal)	17.95
RAVIOLI ARAGOSTA lobster ravioli with lobster bisque & prawns (415 kcal)	13.75
SPAGHETTI PUTTANESCA with olives, capers in a rich tomato sauce (415 kcal) (ve)	10.50
MELANZANE PARMIGIANA classic Sicilian. Layers of aubergine, Parmesan & tomato baked in the oven (413 kcal) (v)	10.50
LASAGNE AL FORNO layers of pasta with slow cooked beef ragu (557 kcal)	10.50

VEGETALI

PATATINE FRITTE french fries (478 kcal)	4.75
OR with Parmesan & black truffle (723 kcal)	5.75
PATATE ARROSTO roasted potato with onions (332 kcal) (ve)	4.75
TENDERSTEM BROCCOLI with garlic & chilli (102 kcal) (ve)	5.75

CARNE

AGNELLO TOSCANA Lamb cutlets with Barolo red wine, rosemary and sunblushed tomato sauce (480 kcal)	14.95
FILETTO AL TARTUFO 6oz/170g fillet steak served with a creamy black truffle sauce & fresh truffle (580 kcal)	21.95
SLOW COOKED BEEF CHEEKS served with a parsley, caper & garlic gremolata (560 kcal)	15.95
POLLO MILANESE flattened breast of chicken, pan-fried in breadcrumbs, with rocket & Sicilian Pachino tomatoes (419 kcal)	13.75
GRILLED RIB-EYE steak served with parsley & chilli dressing (508 kcal)	19.50
GRIGLIATA MISTA DI CARNE mixed grill with Italian homemade sausage, lamb cutlets & rib-eye steak (919 kcal)	19.95
POLLO MARINATO flattened breast of chicken, with caper, butter & lemon sauce (345 kcal)	13.95

PESCE

MERLUZZO CON OLIVE pan-fried cod coated in a black olive crust served with sunblushed tomato & caper dressing (350 kcal)	14.95
CAPELANTE AL FORNO king scallops gratin with garlic, olive oil, lemon & breadcrumbs (567 kcal)	16.95
HALIBUT with samphire, cherry tomato & chilli (391 kcal)	15.75
GAMBERI GRIGLIATI grilled Mediterranean prawns with lemon, seasonal herbs & olive oil (370 kcal)	14.95
GRIGLIATA DI PESCE a selection of mixed grilled fish & shellfish (635 kcal)	21.25
BRANZINO ALLE VONGOLE fillet of sea bass served with sautéed clams & fresh parsley (335 kcal)	14.95
BRANZINO AL SALE fillet of sea bass baked in black salt with herb & olive oil salmoriglio (305 kcal)	15.95

PISELLINI CON PANCETTA petit pois with onions & pancetta & a touch of cream (382 kcal)	5.25
ZUCCHINE FRITTE fried courgette sticks (342 kcal)	5.50
INSALATA MISTA mixed salad (50 kcal) (ve)	5.25
RUCOLA & PARMIGIANO rocket and Parmesan salad (141 kcal) (v)	5.50

VINI
BIANCHI

NORTH	glass (175ml)	btl
Remigio Bianco, Beni di Batasiolo, Piemonte. Local grapes varieties. <i>Bright yellow with clear greenish hints. Intense, fruity, Mediterranean bouquet, nice acidity, round, dry & well, bodied</i>	7.50	29.00
Pinot Grigio Castel Firmian, Mezzacorona, Trentino. Pinot Grigio. <i>Straw-yellow, crispy fruity flavours. Dry & elegant with delicate acidity</i>	8.75	35.00
Sauvignon Blanc Castel Firmian, Mezzacorona, Trentino. Sauvignon Blanc <i>Pale straw-yellow with notes of pepper, asparagus & green leaves. Fresh & slightly sour</i>	9.00	37.00
Pinot Grigio Tera Alta, Roeno, Alto Adige. Pinot Grigio <i>Delicate nose with notes of tangerine leaves, grapefruit, pear, apple & exotic fruits.</i>		39.75
Pinot Grigio San Carlo,  Aneri, Veneto. Pinot Grigio <i>Straw yellow with notes of white flowers, plums & pineapple. Great accompaniment for white meats, light pasta & risotto with shellfish</i>	10.00	44.50
Gavi di Gavi “La Meirana”,  Broglia, Piemonte. Cortese <i>Light straw-yellow with notes of almonds on the palate. Fresh, fruity & dry</i>	12.50	52.75

CENTRAL	glass (175ml)	btl
Trebbiano D`Abruzzo, Campiello, Abruzzo. Trebbiano <i>Intense & persistent notes of citrus, almonds & tropical fruit.</i>		31.00
Verdicchio Classico, Colonnara, Marche. Verdicchio <i>Vivacious straw-yellow with an intense bouquet with hints of fresh fruit & floral notes</i>		33.50
Frascati Superiore,  Casale Mattia, Lazio. Malvasia, Trebbiano <i>Straw coloured white wine, with an intense, distinctive, delicate scent, & a dry, soft taste</i>		34.00
Vernaccia di San Gimignano, Fattorie Melini, Toscana. Vernaccia <i>Golden colour with hints of vanilla & floral notes. Fruity & spicy with an elegant finish</i>		44.25

SOUTH & THE ISLANDS	glass (175ml)	btl
Grillo Vola, Sibiliana, Sicilia. Grillo <i>Straw-yellow with aromatic flavours of grass & floral notes & hints of citrus</i>	7.75	32.00
Greco di Tufo, Tenuta Cavalier Pepe, Campania. Greco Bianco <i>Intense yellow with perfectly balanced acidity. Aromas of ripe fruit & citrus notes</i>		42.75
Falanghina Lila, Tenuta Cavalier Pepe, Campania. Falanghina <i>Crystalline straw-yellow with notes of fruit including pineapple, banana, apple & pear on a light background of white flowers</i>	10.25	44.50
Bianca Terra  Vespa, Puglia. Fiano <i>Golden yellow, delicate bouquet of citrus fruit & aromatic herbs, mineral & floral. Full & balanced</i>	11.00	46.50
Vermentino di Gallura “Cucaione”,  Piero Mancini, Sardegna. Vermentino <i>Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves & yellow peach</i>		49.75

ROSÉ	glass (175ml)	btl
Pinot Grigio Rosé, Ornella Bellia, Veneto. Pinot Grigio <i>Pale pink, aromas of green apples & white almonds. Ideal for fish dishes</i>	9.00	36.50
Calafuria,  Tormaresca, Puglia. Negroamaro <i>Peach in colour with delicate fragrances of strawberry, pink grapefruit & violets. Fresh with excellent aromatic persistence</i>		52.00

ROSSI

NORTH	glass (175ml)	btl
Remigio Rosso, Beni di Batasiolo, Piemonte. Local grapes varieties, <i>Fruity flavours of cherry & raspberry with good acidity & plenty of tannins. Aromas of rose & anise</i>	7.50	29.00
Cabernet Sauvignon, Torresella, Veneto. Cabernet Sauvignon <i>Intense & brilliant ruby-red, full & fresh with outstanding fruitiness. Dry, full bodied with a pleasant finish</i>	8.00	32.00
Pinot Nero San Carlo,  Aneri, Veneto. Pinot Nero, Corvina <i>Ruby red, with an intense bouquet with elegant hints off violet and rosehip. It goes perfectly with meats & cheeses, or important first courses</i>	10.00	44.50
Merlot Grave del Friuli, Pighin, Friuli. Merlot <i>Intense bright ruby-red with distinct notes of cherry & violet followed by a hint of spice</i>	10.50	44.75
Barbera d’Asti “Boschetto Vecchio”, Guasti Clemente, Piemonte. Barbera <i>Intense ruby-red, notes of fresh violet, red roses, cherries & vanilla along with light sweet tobacco</i>		53.00
Barolo DOCG,  Beni di Batasiolo, Piemonte. Nebbiolo <i>Intense garnet-red, with hints of sweet spices, nuts & the typical delicate herbaceous aromas</i>		70.50

CENTRAL	glass (175ml)	btl
Rosso Piceno “Lyricus”, Colonnara, Marche. Sangiovese, Montepulciano <i>Clear ruby red, intense and persistent notes of ripe peach & plums.</i>	8.25	33.75
Montepulciano d’Abruzzo,  Umani Ronchi, Abruzzo. Montepulciano <i>Ruby red, robust & full-bodied with aromas of plum & cherry. Rich in tannins with a dry finish</i>	9.50	39.75
Chianti Classico, Molino di Grace, Toscana. Sangiovese <i>A medium-bodied wine with flavours of cherry, strawberry, dried herbs, balsamic vinegar & smoke</i>		46.50

SOUTH & THE ISLANDS	glass (175ml)	btl
Nero d’Avola Vola, Sibiliana, Sicilia. Nero d’Avola <i>Strong, full-bodied fruity wine, with notes of blackberry & liquorice</i>	7.75	31.75
Primitivo “Orus”, Vinosia, Puglia. Primitivo <i>The palate is velvety & concentrate. Wonderfully harmonious & refined with black cherry, blackberry & a pinch of liquorice</i>	8.25	32.50
Il Bruno dei Vespa,  Vespa, Puglia. Primitivo <i>Deep, fruit-driven & jammy. Filled with ripe, rich fruit & a plethora of spices. A classic Primitivo</i>		41.25
Syrah,  Principi di Butera, Sicilia. Syrah <i>Brilliant & extremely intense ruby-red, with appealing notes of cherries, red fruit & sweet spices. Long and pleasant finish</i>		42.25
Negroamaro, Coppi, Puglia. Negroamaro <i>Bright & intense red, finely aromatic & fruity, with hints of small black berries. Dry, full-bodied, soft & balanced</i>		43.00

PROSECCO CHAMPAGNE & SPARKLING	glass (125ml)	btl
Prosecco Balbinot le Manzane	9.50	39.95
Prosecco Rosé le Manzane	10.25	43.25
Prosecco DOC Brut Aneri		65.00
Champagne Testulat Brut	14.00	66.00
Champagne Testulat Rosé	15.75	71.00
Veuve Clicquot Rosé		135.00
Laurent Perrier Rosé		148.50
Dom Pérignon		335.00
Cristal		415.00
Veuve Clicquot		96.50
Bollinger		112.50

SOFT DRINK & JUICES		
Coke (74 kcal)		3.75
Diet Coke (1 kcal)		3.75
Fruit Juices Orange (72 kcal), Apple (76 kcal), Cranberry (38 kcal), Pineapple (82 kcal), Grapefruit (68 kcal)		3.95
Fever-Tree Mixers Indian Tonic Water (56 kcal), Naturally Light Tonic Water (30 kcal), Elderflower Tonic Water (68 kcal), Mediterranean Tonic Water (72 kcal), Ginger Ale (68 kcal), Ginger Beer (74 kcal), Soda Water (0 kcal), Lemonade (70 kcal)		3.75
Fever-Tree Sparkling Softs Raspberry Lemonade (52 kcal) Cloudy Apple & Mint (49 kcal)		4.25
San Pellegrino Limonata (73 kcal) Aranciata (64 kcal)		3.50
Still / Sparkling Water (0 kcal)	btl 750ml	4.95

BOTTLED BEER & CIDER		
Peroni Nastro Azzuro	330ml	5.50
Moretti	330ml	5.50
Mastri Birrai Umbri, Italian Blond Ale	330ml	5.75
Mastri Birrai Umbri, Italian Pale Ale	330ml	5.75
Angioletti Cider	500ml	6.00
Menabrea	330ml	6.50
Peroni 0.0% (Non-Alc) (73 kcal)	330ml	5.25

 *Sommelier’s choice*

Wines by the glass also available in a 125ml and 250ml measure.
A discretionary 12.5% service charge will be added to your bill.

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Adults need around 2000 kcal a day.