

**Green Olives from
Puglia**
(ve) (180 kcal)
£4.25

Bruschetta al Pomodoro
Sicilian Pachino tomatoes, basil,
olive oil, toasted Altamura bread
(ve) (252 kcal)
£6.95

Selection of Italian Bread
Served with sundried tomato &
black olive tapenade (ve)
(502 kcal) £4.75

ANTIPASTI

Insalata Lenticchie
lentils with roasted beetroot,
artichokes & red peppers (ve)
(190 kcal)
£9.95

Parmigiana al Forno
classic Sicilian baked sliced
aubergine with Parmesan
cheese & tomato sauce (v)
(540 kcal)
£14.25

Tricolore Salad
avocado, tomato & buffalo
mozzarella (v) (583 kcal)
£14.25

Tartare di Tonno
Sashimi grade tuna mixed with
olive oil, mustard, lemon juice,
wild rocket & served with Altamura
crostini (221 kcal)
£16.75

Calamari Fritti
deep fried squid with fresh
chilli (267 kcal)
£15.75

Buffalo Mozzarella
with roasted squash, pumpkin
seeds, crispy Altamura bread
& truffle honey (583 kcal)
£14.95

To Share
Frittura di Pesce Portofino
Deep fried calamari, prawns, scampi
& scallops served with tartare & garlic
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
£14.75 PP (MINIMUM 2 PEOPLE)

Cozze
fresh mussels in a spicy tomato
sauce with chilli & garlic (384 kcal)
£15.75

Cozze & Vongole
fresh mussels, clams, cherry
tomatoes, garlic, rosemary
& parsley (413 kcal)
£15.95

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

Asparagi Dorati
fresh asparagus, gratinated
cheese & fresh black truffle (v)
(427 kcal)
£16.50

Burrata e Melanzane
a special creamy mozzarella
from Puglia with smoked Sicilian
aubergine, toasted hazelnuts
& balsamic (v) (580 kcal)
£12.95

Gamberoni Luciana
tiger prawns with garlic, chilli
& tomato sauce with a
touch of cream (426 kcal)
£18.00

Avocado di Mare
avocado with prawns, scampi
& lobster served with Marie Rose
sauce (583 kcal)
£18.95

Carpaccio di Manzo
very thinly sliced raw beef,
served with Cipriani dressing,
rocket & Parmesan shavings
(445 kcal)
£19.50

ZUPPE

Classic Minestrone
homemade vegetable
soup (ve) (124 kcal)
£9.75

Pasta Fagioli
borlotti beans & pasta
soup (v) (273 kcal)
£13.25

Zuppa di Aragosta
Mediterranean lobster
soup (122 kcal)
£16.25

**Zuppetta di
Pesce**
fish soup (417 kcal)
£21.25

“Great food & great service from a true Italian”

*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.

PASTA E RISOTTI

Spaghetti Pomodoro e Basilico
very thin spaghetti with San Marzano tomatoes, garlic & fresh basil. Slightly spiced (ve) (542 kcal) **£13.95**

Penne Arrabbiata
short tubes of pasta in a spicy tomato sauce with chilli & garlic (ve) (536 kcal) **£13.95**

Fettuccine Alfredo
the original recipe for this fettuccine pasta, imported from Rome, tossed with butter, cream & Parmesan cheese. A unique experience (v) (1376 kcal) **£16.25**

Spaghetti Carbonara
pancetta, egg yolk & Parmesan cheese (1647 kcal) **£17.95**

Paccheri Napoletana
large tube pasta served with slow cooked pork meat (852 kcal) **£15.75**

Ravioli Zucca
pumpkin ravioli with sage & butter (v) (595 kcal) **£16.95**

Tagliatelle Bolognese
classic recipe from Bologna with a slow cooked beef ragu (796 kcal) **£17.75**

Gnocchi Sorrentina
classic southern Italian gnocchi baked with tomato & burrata cheese (v) (612 kcal) **£17.95**

Risotto alla Zucca
risotto with pumpkin, squash, burrata, vegetarian ‘nduja & fresh winter truffle (v) (575 kcal) **£18.95**

Caserecce all’Anatra
short pasta served with slow cooked duck ragu (610 kcal) **£18.95**

Ravioli Tino
stuffed with ricotta cheese & spinach in Aurora sauce with prawns & rocket (1099 kcal) **£19.50**

Black Ravioli
handmade ravioli filled with mascarpone cheese & crab, served with fresh clams & white wine (583 kcal) **£20.75**

Risotto San Carlo
risotto with porcini mushrooms & Parma ham (1387 kcal) **£20.75**

Spaghetti alle Vongole Veraci
baby clams, cherry tomato & garlic (583 kcal) **£20.95**

CONTORNI

Fagiolini
french beans tossed in butter & shallots (v) (135 kcal) **£5.95**

Longstem Broccoli
sautéed in chilli & garlic (v) (137 kcal) **£5.95**

Patate Fritte
french fries (239 kcal) **£5.75**

Al Tartufo e Parmigiano
with fresh truffle & Parmesan (556 kcal) **£6.95**

Insalata Mista
mixed baby leaf salad (ve) (107 kcal) **£5.95**

Insalata di Pomodori Siciliani & Cipolla
Sicilian tomato & onion salad (ve) (113 kcal) **£6.25**

Patate Arrosto
sauteed potatoes with rosemary & onions (170 kcal) **£5.95**

Spinaci
sautéed spinach with garlic, chilli & Worcestershire sauce (24 kcal) **£5.95**

Ravioli Aragosta
handmade ravioli in rich tomato & lobster sauce (1348 kcal) **£23.25**

Spaghetti al Pesce
shellfish, garlic, Sicilian tomato & chilli (797 kcal) **£23.95**

Ravioli Tartufo
handmade pecorino & truffle ravioli in a creamy truffle sauce (v) (1793 kcal) **£25.25**

Tagliolini al Tartufo Nero
fresh egg pasta, with fresh black truffle (v) (1033 kcal) **£29.95**

Tagliolini Mazara San Carlo
a true taste of Sicily, with red prawns from Mazara del Vallo (606 kcal) **£30.75**

Spaghetтини Aragosta
our famous spaghetti lobster from our sister restaurant Signor Sassi in Knightsbridge (647 kcal) **£37.75**

Risotto all’Aragosta
lobster risotto (555 kcal) **£37.75**

Purè di Patate
mashed potato with black truffle (kcal) (v) (222 kcal) **£6.95**

Funghi Trifolati
sautéed mushrooms in garlic & parsley (v) (54 kcal) **£5.95**

Piselli e Pancetta
peas with onion & bacon (696 kcal) **£5.95**

Rucola e Parmigiano
rocket & Parmesan salad (v) (189 kcal) **£6.75**

Zucchine Fritte
fried courgettes (v) (258 kcal) **£6.25**

CARNE

Pollastrino Diavola
baby chicken, grilled with rosemary, chilli & garlic (allow 20 mins for cooking) (286 kcal) **£21.75**

Suprema di Pollo San Carlo
corn fed breast of chicken with white wine, mushrooms, cream sauce & asparagus (802 kcal) **£22.25**

Saltimbocca alla Romana
sliced veal with ham, cooked in white wine, butter & sage (503 kcal) **£24.50**

Scaloppine al Limone
tuscan veal cooked with butter & lemon sauce (816 kcal) **£24.50**

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

Ossobuco alla Milanese
traditional dish from Lombardy, veal knuckle slow cooked & served with saffron risotto (595 kcal) **£27.25**

Abbacchio Ligure
baked rack of lamb, with red wine & rosemary jus (954 kcal) **£28.95**

Filetto al Pepe Verde
9oz fillet steak served with creamy brandy & green pepper corn sauce (922 kcal) **£33.75**

Nodino di Vitello
pan fried veal chop served with butter & sage (558 kcal) **£36.50**

Tournedo Rossini
8oz/227g fillet steak, crouton based topped with paté & Madeira wine sauce (754 kcal) **£39.25**

Costata Reale Milanese
flattened best end of veal in breadcrumbs on the bone (921 kcal) **£39.50**

Agnello
grilled lamb cutlets marinated in sundried tomato & thyme (513 kcal) **£27.25**

Sirloin Steak
8oz/227g aged 28 days, served with béarnaise sauce (660 kcal) **£27.95**

FROM THE GRILL

Filetto alla Griglia
28 days hung fillet of beef, served with béarnaise sauce (734 kcal) **£33.25**

Grilled Lobster & Fillet of Beef Tagliata
with our homemade special butter sauce. For 2 people (1397 kcal) **£74.25**



PESCE

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



Salmone alla Griglia
fresh grilled salmon served with prawns & pink peppercorn dill sauce (1210 kcal) **£25.00**

Lemon Sole Carlo
grilled & served in a white wine & mushroom sauce (400 kcal) **£25.00**

Merluzzo Gratinato
pan-fried cod with Altamura breadcrumbs & garlic dressing (520 kcal) **£24.95**

Tonno e Lenticchie
charcoal grilled yellowfin tuna served with tomato lentils (610 kcal) **£25.95**

Coda di Rospo “Aurora”
fresh monkfish in garlic, white wine, cream & cherry tomato sauce (568 kcal) **£28.95**

Spigola alla Griglia o al Sale
grilled whole sea bass OR baked in Trapani salt (1056 kcal) **£31.50/£33.50**

Halibut
grilled & served with lobster sauce (648 kcal) **£30.50**

Scampi Freschi alla Griglia
fresh grilled langoustine in butter & garlic sauce (746 kcal) **£34.75**

San Carlo Special Shellfish
a special mixture of shellfish in garlic & butter sauce (801 kcal) **£36.00**

Grigliata Mista di Pesce
a selection of five different types of grilled fish & shellfish (584 kcal) **£36.00**

Sogliola alla Mugnaia
whole Dover sole with capers & lemon butter sauce (1315 kcal) **£55.00**

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**

Aragosta
fresh Lobster Thermidor OR grilled with garlic butter (893/ 297 kcal) **£47.50**

Sogliola
grilled Dover sole (962 kcal) **£53.00**