

San
CARLO

San CARLO

The San Carlo story begins in Sicily, the birthplace of Carlo Distefano.

*Carlo arrived in Britain in 1962 aged 17, with £12 in his pocket,
a work permit & the promise of a job.*

*In 1992 the first San Carlo opened in Birmingham, it went on to be the most
successful restaurant in the City. Since then a love of food, wine & service has created
some of the best restaurants in the UK.*

*San Carlo takes pride in sourcing the best ingredients from all over Italy, including
tomatoes from Sicily, lemons from Amalfi, veal from Tuscany & beef from Piemonte.*

We believe in simple cooking using only the finest ingredients.

*We produce all our own ice cream & desserts in house in the true traditional
Italian way. Along with our specially selected wine list we hope you enjoy your meal.*

Arancini £5.50
Fried rice balls with truffle & parmesan to share with your meal

PASSIONATE ABOUT FOOD

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

£9.95 (per person)
(Minimum 2 people)

Frittura di Pesce Portofino

Deep fried calamari, prawns, scampi & scallops served with tartar & sweet chilli sauce

£9.95 (per person)
(Minimum 2 people)

Minestrone al Soffritto (V)

Classic Italian vegetable soup

£6.95

Salsiccia con Spinaci

Tuscan homemade pork & fennel sausage with spinach & chilli

£7.95

Calamari Fritti

Deep fried squid with fresh chilli & tartar sauce

£7.95

Gnocchi al tartufo

Homemade crispy potato gnocchi with parmesan fondue & black truffle

£7.25

Costine di Maiale Orientale

Barbecue short ribs in a special San Carlo sauce

£7.95

Salmone Affumicato

Severn & Wye smoked salmon, with shallots & Sicilian capers

£8.95

Tuscan Pate

Chicken liver pate with Italian brandy, served with toast & chutney

£7.50

Fegatini di Pollo

Chicken livers sautéed with marsala, chestnuts & grapes

£7.60

Insalata Caprese (V)

Avocado, beef tomato & mozzarella di bufala

st £7.95
mc £11.50

Mozzarella in Carrozza

Fried mozzarella in bread with a garlic & anchovy sauce

£7.50

Burrata Pugliese e Melanzane (V)

Burrata specially imported from Puglia with aubergines marinated in garlic, chilli & mint

£8.95

Melanzane al Forno

Baked sliced eggplant, with parmesan cheese & tomato sauce

st £7.95
mc £12.20

Prosciutto Tanara & Melone

Parma ham from the Giancarlo Tanara estate in Langhirano with melon

£8.45

Avocado Diverso

Avocado served with Devonshire crab, smoked trout, sunblushed tomatoes, horseradish and marie rose sauce

£9.50

Insalata di Cesare

Caesar salad with grilled chicken & Sardinian flat bread

st £7.25
mc £10.95

Funghi Piemontese (V)

Mixed mushrooms in garlic & parsley butter in a filo pastry basket

£7.50

Prosciutto Tanara & Mozzarella

Prosciutto with buffalo mozzarella & Sicilian sun blushed tomatoes

£8.45

CARPACCIO & TARTARE

Beef Carpaccio

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

£10.50

Tuna Tartare

Sashimi grade tuna mixed with olive oil, mustard, lemon juice, wild rocket (*Prepared at the table*)

£9.95
with truffle £12.95

Octopus & Tuna Carpaccio

Thinly sliced yellow fin tuna with citrus dressing & octopus carpaccio, with olives, capers, sun blushed tomatoes & extra virgin olive oil from Sicily

£10.50

Beef Tartare

Classic - raw chopped Aberdeen fillet of beef with shallots, capers, olive oil, french mustard & lemon juice (*Prepared at the table*)

£11.95

Arancini £5.50
Fried rice balls with truffle & parmesan to share with your meal



CROSTACEI



Shellfish

Queen Scallops St Margherita

Served with spinach soufflé & creamy Dijon mustard sauce

£7.95

Cozze all arrabiata or Mariniera

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

£7.90

Lumache Alla Gallica (Bourgogne)

6 oven baked snails in garlic butter, served with Altamura toasted bread

£7.95

Cocktail Di Gamberetti

Tender Norwegian prawns on a bed of crispy romaine lettuce with marie rose sauce

£8.20

Pesce Veneziana

Scallops, halibut, clams, scampi & mussels in tomato & white wine sauce on toasted Altamura bread

£10.50

Crab & Prawn Cakes

Devonshire crab, prawns, ricotta cheese, served with sweet chilli sauce

£8.90

Gamberoni Alla Diavola

Tiger prawns sautéed with garlic, fresh chilli & white wine

£9.25

Capesante Piccanti

Lightly pan fried scallops in vinegar, mustard & chilli, served with brown toast

£7.95

Gamberoni Luciana

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

£9.25

Avocado Bernardo

Avocado with lobster, scampi & prawns, served with marie rose sauce

£10.50

Insalata di Pesce

A mixture of squid, prawns & octopus marinated in extra virgin olive oil, garlic & lemon juice

£9.50

Colchester Rock Oysters

Six - £12.00
Nine - £18.00



BRUSCHETTE E PANE



Selection of Italian bread (V)

£3.50

Bruschetta Romana (V)

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

£5.50

Bruschetta Granchio

With hand picked crab, chilli & garlic

£6.75

Bruschetta del Duca

Toasted Altamura bread with Calabrian ground Nduja sausage & buffalo mozzarella

£5.95

Trio di Bruschette

Chef's selection of the day with 3 different toppings

£6.75

Focaccia (V)

Flatbread with sea salt, olive oil & rosemary

£4.65

Garlic bread (V)

Flat bread with garlic & sea salt

£4.65

Garlic bread with tomato (V)

£4.95

Garlic bread with tomato & cheese (V)

£6.75



PIZZA



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

Pizza Margherita (V)

Tomato, buffalo mozzarella & oregano

£8.95

Pizza Prosciutto e Funghi

Tomato, buffalo mozzarella, ham & mushrooms

£12.85

Pizza Primavera (V)

Tomato, mozzarella, aubergines, courgettes & red onions topped with goats cheese

£10.70

Pizza San Carlo

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

£13.85

Pizza Diavola

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

£13.95

Pizza Rustica Piccante

With Calabrian Nduja sausage, pepperoni, Tuscan sausage, chilli, tomato & rocket

£12.95

Pizza Spago

White pizza with onions, soured cream & smoked salmon

£13.95

Pizza Pollo e Rosmarino

Tomato, buffalo mozzarella, chicken, mushrooms & rosemary

£12.65

Pizza Tartufo (V)

Caciocavallo cheese, porcini mushrooms & black truffle

£14.50

Pizza Quattro Stagioni (V)

Tomato, Buffalo Mozzarella, mushrooms, artichokes & sweet peppers

£12.45

Pizza Calzone

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

£13.95

Extra toppings

£1.90

*Information on allergens is available on request from the duty manager.
An optional service charge of 10% will be added to your bill.*

Arancini £5.50Fried rice balls with truffle & parmesan to share with your meal

PASTA

*To Share***Tris di Pasta**Three different types of pasta chosen by our head chef
£12.95 (per person)**Risotto con Gamberoni e Gamberetti**Saffron risotto with 3 types of prawns & a touch of paprika
£15.70 (per person)**Tagliatelle Bolognese**Original Bologna recipe with slow cooked beef ragu
st £7.95
mc £12.65**Spaghetti a Pomodoro e Basilico (V)**Thin spaghetti with San Marzano tomato, garlic & fresh basil, slightly spiced
st £6.95
mc £9.95**Rigatoni alla Norma (V)**The most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese
st £6.75
mc £10.95**Zitoni Toscanini**Long pasta tubes, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & Tuscan pecorino
£12.95**Spaghetti Carbonara**Pancetta, egg yolk, parmesan cheese & cream
st £6.95
mc £10.95**Spaghetti Shellfish**with venus clams, mussels, prawns, garlic & tomato
£15.40**Tagliolini con Granchio**Very thin egg pasta with hand picked cornish crab, sweet Sicilian cherry tomatoes, saffron & a touch of cream
£14.95**Tagliatelle Montecarlo**Pasta ribbons served with monk fish, shallots, white wine, chilli, tomato & cream sauce
£14.95**Lasagne Emiliane**Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & parmesan cheese
st £8.20
mc £12.50**Spaghetti Vongole e Gamberoni**Baby clams, prawns, tomato sauce & garlic
£15.40**Ravioli Salmone Romanoff**Ravioli filled with salmon, flambéed in vodka with pink peppercorns, touch of tomato & cream
£13.95**Penne Arrabbita (V)**Short tubes of pasta in a spicy tomato sauce with chilli & garlic
st £6.95
mc £9.95**Ravioli Lobster**Ravioli stuffed with lobster & crab meat in a light creamy & pink peppercorn sauce
st £9.35
mc £14.65**Ravioli Tartufo**Handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with fresh truffle
st £9.35
mc £14.65**Spaghetti Gamberoni Piccanti**Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato
£16.55**Penne Pollo e Gamberetti**Penne pasta in a creamy sauce with chicken, baby prawns & parsley
£13.95**Penne Romana**Short pasta with pancetta, onions, garlic, tomato sauce & parmesan shavings
£11.95**Tortellini panna e prosciutto**Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & parmesan cheese
£13.95**Ravioli Langoustine**Homemade ravioli filled with Scottish langoustine, served with a sauce of Mediterranean prawns
£15.95**Tagliolini Lobster**San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream
£23.50**Risotto Lobster**(with black truffle add £3.00)
£22.50**Risotto San Carlo**Carnaroli rice with wild mushrooms, cream & white wine wrapped in parma ham
£14.95**Risotto Agli Scampi**Italian Canaroli rice with scampi and langoustine
£15.95**Gnocchi Con Scampi**Scampi with dumplings made of 50/50 potatoes & flour in fresh tomato, brandy, garlic & cream sauce
£15.95**Gnocchi Gorgonzola**in a baked parmesan basket
£14.95

CONTORNI

Chargrilled Avocado £4.70
With vinaigrette, chilli & rock salt**Sautéed Spinach** £4.20
With garlic, chilli & Worcester sauce**French Beans** £3.95
With shallots & butter**French Fries** £3.60**Petit Pois** £4.20
With onions, pancetta & a touch of cream**Zucchine Fritte** £4.20
Fried courgettes**Sauté Potatoes** £3.95
With bacon, onion & rosemary**Mashed potato** £5.70
With black truffle**Portobello Mushroom** £4.90
Pan fried with balsamic vinegar & garlic**Potato Dauphinoise** £4.20
Baked sliced potato with garlic, cream & cheese**Rocket & Parmesan salad** £4.15**Sicilian Tomato & onion salad** £4.50**Mixed Salad** £4.20

Arancini £5.50
Fried rice balls with truffle & parmesan to share with your meal

CARNE

Pollo alla Milanese

Chicken breast in breadcrumbs pan fried in olive oil
£15.50

Pollastrello

Small whole corn-fed chicken in a salt, pepper & chilli sauce
£16.50

Abbacchio Ligure

Baked rack of lamb with red wine & mixed Italian herbs
£19.95

Scaloppa alla Milanese

Tuscan veal escalope in breadcrumbs, pan fried in olive oil
£18.95

Fegato alla Veneziana

Thinly sliced strips of calves liver in white wine & onion sauce served with grilled polenta
£18.95

Pollo alla Romana

Pan fried breast of chicken with English mustard & cream, served with gnocchi sautéed in butter & sage
£16.50

Pollo Sorpresa

Chicken breast in breadcrumbs stuffed with garlic butter
£15.90

Saltimbocca alla Romana

Sliced Tuscan veal with ham, cooked in white wine, sage & butter
£18.95

Scaloppine Signor Sassi

Tuscan veal cooked in cream, brandy, mustard seeds & chopped mushrooms
£18.95

Fegato Burro e Salvia

Pan fried calves liver in butter & sage
£18.95

Suprema di Pollo Principessa

Pan fried breast of chicken with white wine, mushrooms & cream sauce, garnished with asparagus
£16.95

Medaglioni di Agnello

Noisettes of Welsh lamb, with mint sauce
£19.95

Scaloppine al Limone

Tuscan veal cooked in butter & lemon
£18.95

Nodino di Vitello

Tuscan veal cutlet with butter & sage
£25.95

OR

Char-grilled with rosemary & black truffle
£28.95

BISTECCHIE

*We go to great lengths to source some of the best beef from around the world including Scotland, Piemonte in Italy & USA.
All steaks are cooked on our Robata grill.*

FILLET STEAK

Pan fried 8oz 28-day aged Fillet steak (UK)

Pepe verde

Brandy & green peppercorn sauce
£25.95

Dolcelatte

Italian blue cheese & cream sauce
£25.95

San Carlo

Special homemade butter using over 30 ingredients
£25.95

Steak Diane

Flattened steak with brandy mustard & mushroom sauce
£25.95

Tournedo rossini

Crouton based topped with pate & Madeira wine sauce
£26.95

Tagliata Di Filetto Di Manzo

San Carlo special sliced & flambéed with brandy & balsamic vinegar, served with wild rocket
£25.95

CHARCOAL GRILL

All served with garlic butter or bearnaise sauce

Ribeye 10oz (UK) aged 28 Days

£19.80

Bone in Ribeye 14oz dry aged 35 days

£31.95

Sirloin 9oz aged 28 days

£20.50

8oz Fillet aged 28 days

£24.95

T-Bone 21oz dry aged 35 days

£31.95

To share

Tomahawk Steak 28oz (For 2)

One of the most rare & expensive steak from the USA. A large bone-in steak with a big, rich flavour to match
£59.95

Chateaubriand (For 2)

Served with bearnaise sauce
£49.85

Steak & Lobster (For 2)

8oz dry aged fillet & whole native lobster served with zucchini fritte
£55.00

PESCE



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



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VINI

APERITIVI

Rossini	£8.90	Aperol Spritz	£9.50
Bellini	£8.90		

PROSECCO & CHAMPAGNE

	flute	btl		flute	btl
Prosecco	£8.50	£31.95	Laurent Perrier La Cuvée	£11.95	£65.00
Prosecco Rosé	£8.75	£32.95	Bollinger		£74.50
Prosecco Fossmarai		£37.80	Laurent Perrier Rosé	£14.95	£85.00
Prosecco Fossmarai Rosé		£40.90	Laurent Perrier 2006 Vintage		£95.00
House Champagne	£10.90	£44.90	Laurent Perrier Grand Siecle		£190.00
House Champagne Rosé	£12.70	£49.80	Dom Perignon		£195.00
Laurent Perrier Demi Sec		£55.00	Cristal		£250.00

EXCLUSIVE HOUSE WINES
BY THE GLASS*Specially imported for San Carlo restaurants*

WHITES	125ml	175ml	REDS	125ml	175ml
House White	£4.10	£5.65	House Red	£4.10	£5.65
Pinot Grigio	£5.35	£7.20	Corvo Rosso	£4.40	£5.95
Colomba Platino	£6.15	£8.35	Chianti	£5.70	£7.50
Vermentino	£6.50	£8.50	Barbera	£5.80	£7.80
Rapitala Gran Cru	£6.75	£8.90	Syraz Principe di Butera	£5.90	£7.90
Biano Vespa	£5.70	£7.55	Mon Plaisir de Montresor	£6.70	£8.90
			Il Rosso del Vespa Salento	£6.90	£9.20
			Barolo	£9.40	£12.50
Rosé	£5.20	£7.00	Amarone	£9.95	£13.50

VINI



HALF BOTTLES



WHITES

Frascati Superiore Dry, fresh & fruity	£13.50
Pinot Grigio Delightfully dry & full of flavour with a smooth texture	£15.50
Chablis A well balanced wine with a mineral, chalky & flinty backbone	£23.00

REDS

Valpolicella Classico Intense, velvety & well structured with a typical hint of cherry, mellow & mouth-filling with a long finish	£15.00
Barolo Full-bodied, warm & dry with a touch of oak on the finish	£27.50
Amarone One of Veneto's most famous & prestigious wines. Intensively flavoured dry red wine made from dried grapes	£29.00
Brunello di Montalcino Harmonic, fine & elegant with typical aromas of ripe red fruits combined with the spices originating from the long ageing in the barrels	£38.00



ITALIAN WHITE



House Wine Especially selected for San Carlo	£22.60
Grillo Bianco A wine with charm & finesse, full bodied but delicate, rose petal aroma. The palate has fruit acidity & structure	£23.60
Frascati Dry & fresh yet pleasantly fleshy & fruity	£24.80
Falanghina Del Sannio Fresh & fruity with a hint of citrus & wild flowers	£26.75
Pinot Grigio Santa Margherita Delightfully dry & full of flavour with a smooth texture	£28.90
Isonzo Sauvignon Luisa Single vineyard north of Venice. Fragrant fresh white bursting with flavours of green peppers & tropical fruit	£28.95
Verdicchio Classico Castelli di Jesi d.o.c Dry, full concentrated style with good honey dew melon aroma	£29.20
Vernaccia di san Gimignano The bouquet is fine, penetrating & fruity with light green apple notes	£31.00
Colomba Platino i.g.t One of the most renowned Sicilian white wines, delicate & fruity	£34.70
Langhe d.o.c. Chardonnay - Vigneto Morino Intense colour of straw yellow. Offers an ample & intense palate of a long honey richness & a smooth vanilla finish, Carlo's favourite chardonnay	£35.55
Monteoro Vermentino Di Gallura d.o.c.g Superiore The nose is delicate & floral, dominated by fruity notes that emerge from a complex aromatic weave	£32.00

Sauvignon - Alto Adige 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	£35.70
Gavi del Comune di Gavi d.o.c.g Renowned dry white, made in Piedmont in the North-West of Italy	£36.50
Pinot Grigio - Collio 100% Pinot Grigio d.o.c. straw yellow with amber nuances. Fresh with hints of ripe banana & toasted coffee, taste long & persisting, good & elegant body	£38.40
Rapitala Gran Gru One of the best Sicilian white wines, well structured intense but smooth. Fruity & delicate to the palate	£39.40
Lugana Santa Sofia Alto Adige straw yellow. Delicate bouquet with parfum of white almond & golden apple. Savoury & fresh taste	£40.00
Pomino Doc Benefizio Frescobaldi Tuscan Chardonnay with high notes of pineapple & lemon skins, unusual vanilla & notes make this refreshing	£55.30
Piodilei Chardonnay i.g.t Pio Cesare Single vineyard Chardonnay from Piemonte with notes of banana, melon, aniseed & mint. Elegant & mature	£63.00
Bianca Di Valguarnera Duca Salaparuta Catarratto & Chardonnay from Sicily, Spring aroma of sensational flowers & fresh fruit	£74.00
Cervaro Della Sala "Antinori" Very ripe full bodied, buttery Chardonnay fruit, is underpinned by generous amount of toasted oak	£93.30

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VINI

FRENCH WHITE

Sancerre £37.50
Vibrantly aromatic, opulent on the nose & palate, stylish & dry on the finish

Chablis Premier Cru £42.00
A ripe Chablis with good weight & intensity. Green apple & pear emerges on the finish

ROSÉ

Negramaro Spinelli dei Falcone Copertino £27.20
Single vineyard from Puglia, outstanding berries & flowers on the nose, crisp & clean

Rosé Costaripa Rosamara £28.35
Very light colour of blossoming rose petal, bouquet of spring flowers, balanced full & excellent aromas

Pinot Grigio Rosé £27.30
Full body delicate rosé petal aroma with fruit & tender softness

ITALIAN RED

House Red £22.60
Especially selected for San Carlo

Il Guardiano Poggio Mandorlo d.o.c £32.50
Sangiovese & Merlot from Tuscany, musky hints of ripe cherries with violet notes

Corvo Rosso £24.10
The first wine to be bottled in Sicily back in 1824

Barbera D'Alba £36.80
100% barbera grapes, red ruby with crimson reflections, harmonious & long lasting with hints of blackberry

Negramaro Copertino Riserva d.o.c £26.80
Fruity rich & round smooth flavour of the South Puglian farmyards & sea breeze. Deep ripe fruit aroma

Barbera D'Asti £38.90
100% barbera grapes, red ruby with crimson reflections, harmonious & long lasting with hints of blackberry

Merlot Grave del Friuli d.o.c £27.20
Nicely tannic with a smooth finish, easy drinking

Tanca Farrà Alghero d.o.c £39.60
A great classy wine that is suprisingly elegant & generous. It is a successful blend of Cannonau & Cabernet Sauvignon, grown on strong, red, iron-rich clay soils

Montepuciano D'abruzzo Riparosso £27.20
Red fruit notes, full bodied, deep, rip, round with a final note of liquorice

Lago di Corbara - Castello di Corbara £39.90
Sangiovese, merlot, cabernet sauvignon, presence of montepulciano, intense ruby colour with a bouquet of ripe fruit

Valpolicella Classico d.o.c £27.90
Pleasantly fruity & smooth with a hint of spice

Chianti Classico Riserva Ruffino £43.80
Brilliant deep ruby red colour with an intense bouquet

Chianti Classico d.o.c.g Dievole £29.50
Well balanced flavour with an aroma of ripe fruits

Barolo d.o.c.g £51.40
Superbly dry & smooth with a pleasant oakiness

Sasseo Primitivo del Salento £29.50
Pleasantly fruity & smooth with a hint of spice

Ripasso della Valpolicella d.o.c £31.00
Fine & subtle, plum & berry flavours: bright & fruity

Amarone classico 'la Colombaia' £55.70
Copious black fruit aromas with notes of balsamic, baking spice & vanilla, bushels of warm cherry flavour

SPECIALLY SELECTED BY SAN CARLO

Mon Plaisir de Montresor £36.30
Rich, smooth wine with delicate spice & a generous, juicy fruity flavour

Brunello di Montalcino d.o.c.g. £71.50
Superb, noble & wonderfully smooth with hints of spices

Syraz Principe di Butera £31.00
Full bouquet & persistent with appealing notes of cherries, red fruits & sweet spices

Amarone Classico della Valpolicella Montresor £72.50
With a hint of coffee, chestnuts, sweet blackberry, plums on the palate. Subtle taste, rich in texture

Rubinus Smeralda £41.50
Sardinian smooth & lingering red

Barolo la Corda della Briccolina d.o.c.g. £78.90
Single vineyard Barolo ages in barrique

Chianti Ruffino Oro £59.00
Distinctive Tuscan bouquet offers notes of violet, cherry & plum. Full bodied & well balanced

VINI

FROM BRUNO VESPA

A SMALL VINEYARD IN PUGLIA

Bianco di Vespa White wine from a small vineyard in Puglia	£28.50	Il Rosso dei Vespa Salento Is a harmony of freshness & fantasy which reflects the pugliese nature on our tables	£38.90
Il Bruno dei Vespa An IGP Puglia red that can elegantly accompany daily meals of all kinds	£27.80	Raccontami Primitivo di Manduria d.o.c. Full bodied, aged 12 months in Never Barriques & Troncais	£56.60

FINE ITALIAN WINES

Mongris Pinot Grigio Marco Felluga Acacia wflowers & apples are prominent within, elegant structure, crisp & fresh, aged for six months in the bottle before release	£29.95
Pinot Grigio Livio Felluga Interesting aroma of orange blossom, liquorice & white pepper. Full & balanced with a note of peaches	£46.20
Barbaresco Pio Cesare From the famous vineyards of Pio Cesare. 100% Nebbiolo. A very classic Barbaresco, elegant with ripe & spicy fruit, great depth & complexity	£105.00
Helena Nero Di Troia i.g.p Made in homage to "Helen of Troy" it is an exclusive wine of limited production produced from vines aged over 50 years old where each bottle is uniquely numbered	£95.00
Tignanello (Marchesi Antinori) Rosso Toscana i.g.t One of the very first Supertuscans from a world famous producer an outstanding marriage of local Sangiovese Grosso Cabernet Sauvignon & Cabernet Franc from the Tignanello vineyard	£115.00
Amarone Campolongo A superb Amarone from a renowned historic vineyard with a history dating back to the 12th century	£163.00
Brunello di Montalcino Biondi Santi Aromatic, offering scents of juicy cherries, wild flowers & earth	£185.00
Amarone Classico Bertani The wine is a deep garnet red colour. The classical cherry flavours are immediately perceptible to the nose	£205.00
Sassicaia Sassicaia DOC has an intense, dep ruby colour. The scent is elegant & complex with notes of red fruits	£305.00
Solaia 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	£390.00
Ornellaia The cuvée brings together the best terroirs of Tuscany & combines the Mediterranean experssion of opulence & generosity with structure & complexity	£415.00

Please ask your waiter for our latest cocktail menu.

Discretionary 10% service charge to be added to all bills. All prices include VAT of the current rate. Suitable for vegetarians, may not be suitable for vegans.

Our dishes may contain nuts or nut traces. Party Bookings: Our restaurants are ideal for any occasion, we welcome parties & we will be pleased to discuss with you any requirements you may have.

San CARLO

OUR RESTAURANTS



40-42 King Street West, Manchester, M3 2WY
6 - 7 South Parade, Leeds, LS1 5QX
41 Castle Street, Liverpool L2 9SH
38-40 Granby Street, Leicester, LE1 1DE
44 Corn Street, Bristol, BS1 1HQ
Temple Street, Birmingham, B2 5BN



Marriott Hotel, Hale Road, Hale Barns,
Cheshire, WA15 8XW



Selfridges, Exchange Square, Second floor,
Manchester, M3 1BD



Knightsbridge Green, London, SW1X 7QL
Bangkok 991, Siam Paragon Shopping Centre,
Bangkok 10330



1 St Peter's Square, Manchester, M1 5AN
1 Waterloo Street, Birmingham, B2 5PG
37 St Martins Lane, London, WC2N 4ER
Selfridges, Bullring, Level 4, Birmingham, B5 4BP



House of Fraser, King Street West, Manchester, M3 2QG
215 Piccadilly, London, W1J 9HL
Covent Garden, 30 Wellington St, London, WC2E 7BD
Cicchetti Doha, Qatar Shoumouhk Towers, Doha, Qatar



Selfridges, Exchange Square, Lower ground floor,
Manchester, M3 1BD
Selfridges, Bullring, Level 1, Birmingham, B5 4BP



60 Street Lane, Roundhay, Leeds, LS8 2DQ