

Bread & Olives

ANTIPASTI

Insalata Caprese

mozzarella di bufala, beef tomato & basil

Tartare di Tonno

fresh tuna tartare mixed with olive oil, French mustard, lemon juice & wild rocket

Chicken Caesar Salad

chicken Breast salad with Caesar Dressing and Sardinian Carasau

Calamari Fritti

classic fried squid with aioli

SECONDI

Tagliatelle Bolognese

Original Bologna recipe with slow cooked beef ragù

San Carlo's Famous Ravioli al Tartufo

Homemade ravioli filled with pecorino cheese & truffle, with cream,
Grana Padano & truffle oil sauce, topped with fresh truffle

Suprema di Pollo Principessa

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

Branzino

Fillet of sea bass, charcoal grilled served with sautéed spinach

CONTORNI

Tenderstem Broccoli
with garlic & chilli

Patate Saltate
sautéed baby potatoes
& rosemary

Insalata Verde
mixed baby leaf salad

DOLCI

Torta Pistacchio

Our famous pistachio tart

Tiramisu

Traditional tiramisu

Millefoglie

Crisp & delicate puff pastry layered with Chantilly cream

45.00 per person

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.