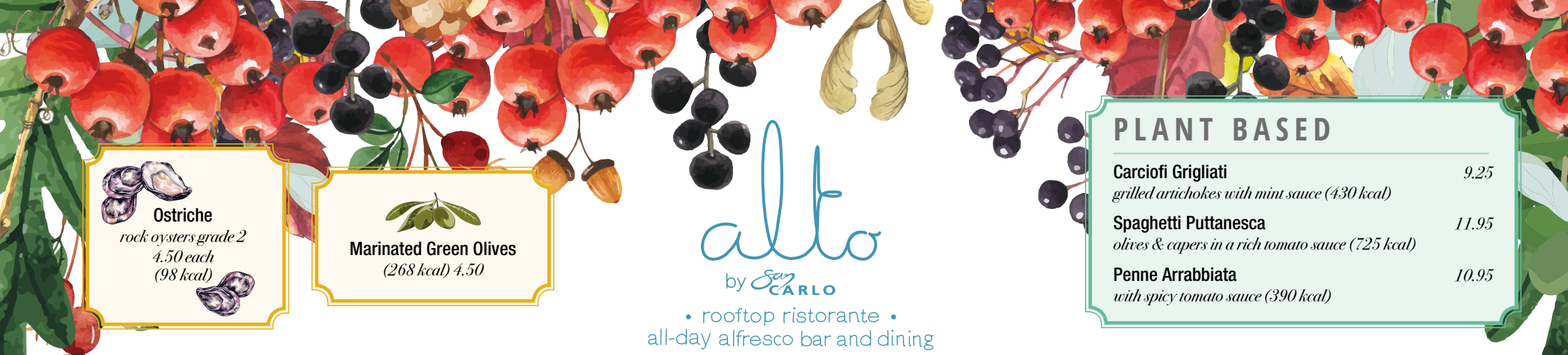






Ostriche
rock oysters grade 2
4.50 each
(98 kcal)





Marinated Green Olives
(268 kcal) 4.50



• rooftop ristorante •
all-day alfresco bar and dining

PLANT BASED	
Carciofi Grigliati <i>grilled artichokes with mint sauce (430 kcal)</i>	9.25
Spaghetti Puttanesca <i>olives & capers in a rich tomato sauce (725 kcal)</i>	11.95
Penne Arrabbiata <i>with spicy tomato sauce (390 kcal)</i>	10.95

Heritage Tomato Salad *marinated heritage tomatoes with goat cheese, black olives & basil (684 kcal)* 11.95

Polenta Fritta & Crab *fried polenta with fresh crab (443 kcal)* 14.95

Tagliolini Crab *tagliolini pasta with handpicked crab, tomato, saffron & a touch of cream (950 kcal)* 18.95

Costine di Maiale Orientale *barbecue pork ribs in our special San Carlo sauce (1777 kcal)* 17.95

Tortellini Salsiccia *veal tortellini with fresh sausage, cream & black truffle (1392 kcal)* 16.25

Cartellate Zucca e Tartufo
handmade pasta parcel filled with pumpkin, pecorino, sage, butter & fresh truffle (781 kcal) 14.75

Paccheri Pork Ribs Ragù *large tube pasta served with slow cooked pork ribs, tomato & chilli (891 kcal)* 16.95

Risotto Porcini & Tartufo *risotto with wild Italian porcini mushrooms, mantecato in a Pecorino wheel served with Italian black truffle (434 kcal)* 18.75

Panuzzo *(Nduja OR Beef Cheek) pizza dough filled with Nduja & burrata OR slow cooked beef cheek & scamorza cheese (465 kcal)* 11.95

Pollo Marsala *chicken breast with porcini mushrooms & Marsala wine (1351 kcal)* 16.95

Gamberi Pernod *red prawns with leccino olives, tomato & Pernod (737 kcal)* 17.25

Caciucco *tradiiional shellfish stew topped with pizza dough (1074 kcal)* 17.25



PANE & BRUSCHETTA

Selection of Italian Bread *served with sundried tomato & black olive tapenade (989 kcal)* 6.50

Garlic Bread (577 kcal) 6.75

Garlic Bread *with tomato & basil (606 kcal)* 6.95

Garlic Bread *with cheese (798 kcal)* 7.95

Bruschetta *with Sicilian Pachino tomatoes, garlic & basil (338 kcal)* 7.50

STUZZICHINI

Burrata *from Corato in Puglia with Parma ham & marinated black truffle (482 kcal)* 15.75
OR marinated beef tomato carpaccio & fresh basil (337 kcal) 14.75

Prosciutto di Parma & Gnocco Fritto *platter of Parma ham & fried dough stick (885 kcal)* 14.50

FRITTI (TRADITIONAL FRIED STREET FOOD)

Baby Mozzarella *fried cheese balls (609 kcal)* 8.25

Crocchè Napoletano *potato croquette with speck (smoked Italian ham) & Grana Padano fondue (1050 kcal)* 9.50

Sicilian Arancini *rice balls filled with beef ragù (1216 kcal)* 9.95

Gamberoni Fritti *tempura prawns dressed with a spicy mayonnaise (819 kcal)* 15.25

Panzerotto Pugliese *fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (728 kcal)* 9.95

Calamari Fritti *classic fried squid (655 kcal)* 11.75

PIATTI DA DIVIDERE

Sharing Plate

Fritto Portofino *deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (for 2 people minimum) (704 kcal)* 11.95 pp

CARPACCIO, TARTARE & INSALATA (SALAD)

Carpaccio di Manzo *beef carpaccio with Grana Padano & rocket (288 kcal)* 13.50

Insalata di Avocado *avocado, beef tomato, red onion in a balsamic & pomegranate dressing (220 kcal)* 9.95

Insalata di Cesare *smoked chicken breast salad with caesar dressing, croutons & Grana Padano cheese (304 kcal)* 10.95

Duck Salad *with rocket, apples, pancetta & balsamic vinegar (414 kcal)* 12.50

Insalata Caprese *mozzarella, avocado, tomato & basil (432 kcal)* 11.50

Tartare di Tonno *fresh tuna tartare mixed with olive oil, French mustard, lemon juice & wild rocket (89 kcal)* 16.75

GIVE YOUR NEXT EVENT SOME TRUE ITALIAN FLAIR.

With spaces suitable for all occasions, we invite you to experience a world where every event is transformed into something extraordinary.



VISIT OUR GROUP BOOKING PAGE

DISHES OF THE SEASON

Cicchetti: (pronounced chi - KET - tee)
are medium size 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. As dishes are freshly prepared they will be served as soon as they are ready.

To experience our cicchetti menu we suggest 4-5 dishes between 2 people.

PASTA & AL FORNO

Risotto Gamberi & Asparagi *classic risotto with king prawns, Argentinian prawn & asparagus in a mascarpone cream (642 kcal)* 15.50

Mafaldine con Ragù di Manzo *short wavy pasta with slow cooked beef ragù (594 kcal)* 16.25

Pappardelle all'Anatra *long ribbon fresh egg pasta with slow cooked duck ragù (648 kcal)* 16.25

Baked Norma *the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata (450 kcal)* 14.25

Tagliolini *with Sicilian red prawns, butter & caviar (616 kcal)* 23.25

Spaghetti Carbonara *egg yolk & pancetta (1177 kcal)* 13.25

Tagliatelle Bolognese *the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (708 kcal)* 14.25

Gnocchi Sorrentina *classic southern Italian gnocchi baked with tomato & burrata cheese (735 kcal)* 15.25

Ravioli Tartufo & Pecorino *truffle & pecorino ravioli (934 kcal)* 18.75

Gnocchi Gorgonzola *in a baked Grana Padano basket (1414 kcal)* 13.50

Spaghettoni Frutti di Mare *spaghettoni with prawns, mussels, garlic, chilli & tomato (712 kcal)* 17.95

Ravioli Aragosta *lobster ravioli with lobster bisque & prawns (691 kcal)* 20.25

Melanzane Parmigiana *a classic Sicilian dish. Layers of aubergine, Grana Padano & tomato baked in the oven (654 kcal)* 13.50

Lasagne al Forno *layers of pasta with slow cooked beef ragù (989 kcal)* 13.25

Tagliolini all'Aragosta *with lobster & cherry tomato (691 kcal)* 21.75

PIZZA (ALL OUR DOUGH IS FRESHLY MADE ON THE PREMISES)

Margherita *the classic pizza of Naples with tomato, fior di latte & basil (638 kcal)* 9.95

Vegetariana *fior di latte, pepper, aubergine & courgette (732 kcal)* 10.50

Calabrese *with nduja Calabrian soft spicy sausage, tomato & fior di latte (858 kcal)* 11.50

Pollo Parmigiana *with smoked chicken, fior di latte, Grana Padano & fresh basil (737 kcal)* 10.95

Prosciutto & Funghi *with fior di latte, porcini mushrooms, Italian ham & tomato (1039 kcal)* 10.95

Basilicata *with spicy sausage, chilli, tomato & fior di latte (834 kcal)* 10.95

Calzone *folded pizza with tomato, fior di latte & ham (1122 kcal)* 10.50

Pugliese *tomato, burrata, Parma ham, rocket & black truffle (877 kcal)* 12.50

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.

A discretionary 13.5% service charge will be added to your bill.

CARNE (MEAT)

Agnello *grilled lamb cutlets marinated in sundried tomato & thyme (796 kcal)* 21.95

Beef Cheek *slow cooked beef cheek served with a parsley, caper & garlic gremolata (259 kcal)* 19.95

Pollo Limone e Capperi *boneless chicken, cooked in a lemon & caper sauce (929 kcal)* 16.95

Filetto al Pepe *6oz/170g fillet steak with a brandy & green peppercorn sauce (698 kcal)* 26.25

Vitello Milanese *pan-fried veal in breadcrumbs (687 kcal)* 17.95

Filetto al Tartufo *6oz/170g fillet steak served with a creamy black truffle sauce & fresh truffle (774 kcal)* 28.25

Grilled Rib-Eye *served with parsley & chilli dressing (767 kcal)* 25.50

Pollo Milanese *flattened chicken breast pan-fried in breadcrumbs with rocket & Pachino tomatoes (974 kcal)* 14.75

Grigliata Mista di Carne *mixed grill with Italian homemade sausage, lamb cutlet & rib-eye steak (1189 kcal)* 27.25

Sliders *beef burgers served with cucumber mayonnaise, caramelised onions & scamorza cheese (848 kcal)* 15.25

PESCE (FISH)

Coda di Rospo al Pistacchio *fresh monkfish wrapped in Parma ham, with pesto, fennel, asparagus & pistachio (958 kcal)* 17.95

Lemon Sole *pan-fried lemon sole with capers & brown shrimp (991 kcal)* 19.95

Spiedino di Pesce *fish skewer with Argentinian red prawns, monkfish, scallops & cherry tomato (443 kcal)* 18.75

Capesante al Forno *king scallops gratin with garlic, olive oil & topped with breadcrumbs (506 kcal)* 18.50

Halibut *with samphire, cherry tomato & chilli (605 kcal)* 16.75

Branzino al Sale *fillet of sea bass baked in black salt with herb & olive oil salmoriglio (456 kcal)* 17.75

VEGETALI (VEGETABLES)

Zucchine Fritte *fried courgette sticks (418 kcal)* 6.75

Pisellini *baby peas with onions & bacon (586 kcal)* 5.75

Patatine Fritte *fries (638 kcal)* 5.75

Patatine Fritte al Tartufo *fries with fresh truffle & Grana Padano (719 kcal)* 7.25

Patate Arrosto *roasted potato with onions & rosemary (297 kcal)* 5.95

Tenderstem Broccoli *with garlic & chilli (242 kcal)* 6.25

Insalata Mista *mixed salad (94 kcal)* 5.75

Rucola & Grana Padano *rocket & Grana Padano salad (155 kcal)* 5.95

Spinaci *fresh baby spinach sautéed with garlic oil & chilli (149 kcal)* 6.25



EXCLUSIVE ANERI WINES
SPECIALLY SELECTED FOR SAN CARLO

Pinot Grigio San Carlo, Aneri, <i>Veneto</i>	bottle	53.50
Pinot Nero San Carlo, Aneri, <i>Veneto</i>		53.50
Prosecco Aneri, Brut, <i>Veneto</i>		57.75

BIANCHI

NORTH

	175ml	bottle
Remigio Bianco, Fratelli Dogliani, <i>Piemonte</i>	9.75	41.50
Sauvignon Blanc Castel Firmian, Mezzacorona, <i>Trentino</i>	12.00	49.25
Pinot Grigio Tera Alta, Roeno, <i>Trentino</i>	13.50	51.50
Gavi del Comune di Gavi DOCG Granée, Beni di Batasiolo, <i>Piemonte</i>	17.00	70.00

CENTRAL

	175ml	bottle
Trebbiano d’Abruzzo, Campiello, <i>Abruzzo</i>		41.75
Verdicchio Classico, Colonnara, <i>Marche</i>	11.00	44.75
Vernaccia di San Gimignano DOCG, Fattorie Melini, <i>Toscana</i>		56.75
Conte della Vipera, Marchesi Antinori, <i>Umbria</i>		96.00

SOUTH & THE ISLANDS

	175ml	bottle
Grecanico La Tradizione, Terre di Vita, <i>Sicilia</i>	10.50	43.50
Chardonnay, Tormaresca, <i>Puglia</i>	12.75	50.25
Grillo, Feudo Arancio, <i>Sicilia</i>		52.50
Fiano Bianca Terra, Vespa, <i>Puglia</i>		57.75
Falanghina Lila, Tenuta Cavalier Pepe, <i>Campania</i>	14.25	56.75
Greco di Tufo DOCG Nestor, Tenuta Cavalier Pepe, <i>Campania</i>		58.25
Vermentino di Gallura DOCG Cucaione, Piero Mancini, <i>Sardegna</i>		62.50
Chardonnay Hugues de la Gatinais, Rapitalá, <i>Sicilia</i>	20.50	84.50

HALF BOTTLES

WHITE

Vermentino di Gallura DOCG Cucaione, Mancini, <i>Sardegna</i>	36.00
Pouilly-Fumê Domaine de Bel Air, Mauroy Gauliez, <i>Vallée de la Loire</i>	37.75
Etna Bianco Petralava, Antichi Vinai, <i>Sicilia</i>	41.00
Chablis 1er Cru Vau Ligneau, Domaine Hamelin, <i>Bourgogne</i>	43.25

RED

Valpolicella Classico, Santa Sofia, <i>Veneto</i>	30.75
Etna Rosso Petralava, Antichi Vinai, <i>Sicilia</i>	41.00
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i>	48.00
Amarone della Valpolicella DOCG, Santa Sofia, <i>Veneto</i>	61.50

SOFT DRINKS & JUICES

Coke / Diet Coke / Coke Zero	4.75	London Essence Sodas	4.75
London Essence Mixers	4.75	<i>Pink Grapefruit, Raspberry & Rose</i>	
<i>Indian Tonic, Blood Orange & Elderflower Tonic,</i>		<i>White Peach & Jasmine, Crisp Apple</i>	
<i>Crafted Lemonade, Delicate Ginger Ale,</i>		Fruit Juices	5.25
<i>Spiced Ginger Beer, Soda</i>		<i>Cranberry, Orange, Apple, Pineapple</i>	
San Pellegrino	4.75	Still / Sparkling Water	btl 750ml 6.00
<i>Limonata, Aranciata</i>			

BOTTLED BEER

Peroni Nastro Azzurro	330 ml	6.50	Peroni Gran Riserva Doppio Malto	330 ml	7.50
<i>Instantly crisp and refreshing, a distinct flavour with subtle citrus notes.</i>			<i>Intense and balanced with aromas of toasted malt & a hint of spice.</i>		
Peroni Nastro Azzurro Gluten Free	330 ml	6.00	Peroni 0.0% (Non-Alc)	330 ml	6.00

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ROSSI

NORTH

	175ml	bottle
Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	9.75	41.50
Cabernet Sauvignon, Il Castaldo, <i>Moletto</i>	10.75	43.50
Merlot del Grave, Pighin, <i>Friuli</i>	12.50	53.00
Barbera d’Asti Lavignone, Pico Maccario, <i>Piemonte</i>		64.00
Pinot Nero, Kettmeir, <i>Alto-Adige</i>	16.50	68.25
Valpolicella Ripasso Acini Ameni, Corte Figaretto, <i>Veneto</i>	16.75	70.00
Nebbiolo Langhe, Beni di Batasiolo, <i>Piemonte</i>		73.50
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i>		94.00
Amarone della Valpolicella DOCG, Domini Veneti, <i>Veneto</i>		99.75
Amarone Classico della Valpolicella DOCG, Santa Sofia, <i>Veneto</i>		119.75

CENTRAL

	175ml	bottle
Montepulciano d'Abruzzo Aires, Fosso Corno, <i>Abruzzo</i>	12.00	49.25
Cesanese Rubillo, Principe Pallavicini, <i>Lazio</i>		56.75
Chianti Classico DOCG, Molino di Grace, <i>Toscana</i>	17.25	72.50
Malbec Vie Cave, Fattoria Aldobrandesca, <i>Toscana</i>	19.50	80.00
Brunello di Montalcino DOCG, Col d'Orcia, <i>Toscana</i>		113.50

SOUTH & THE ISLANDS

	175ml	bottle
Nero d’Avola La Tradizione, Terre di Vita, <i>Sicilia</i>		43.50
Primitivo Passorano, Vigne Sammarco, <i>Puglia</i>	11.00	44.75
Syrah Nadir, Tenuta Rapitalá, <i>Sicilia</i>		54.50
Negroamaro Neprica, Tormaresca, <i>Puglia</i>		55.25
Primitivo di Manduria, Il Rosso, Vespa, <i>Puglia</i>		62.25

ROSÉ

	175ml	bottle
Pinot Grigio Rosé, Santa Sofia, <i>Veneto</i>		44.00
Château Miraval, Famille Perrin, <i>Côtes de Provence</i>	16.00	66.50
Minuty Prestige, <i>Côtes de Provence</i>	18.00	71.50

SPUMANTE & CHAMPAGNE

	125ml	bottle
Prosecco Balbinot Le Manzane, Brut, <i>Veneto</i>	11.50	48.50
Prosecco DOCG Dirupo, Brut, <i>Veneto</i>		53.00
Prosecco Rosé Le Manzane, Brut, <i>Veneto</i>	13.75	55.50
Ferrari Maximium Blanc de Blancs, NV Brut, <i>Trentino</i>	14.75	68.25
Champagne Testulat, NV Brut, <i>Vallée de la Marne</i>	17.50	87.00
Champagne Testulat Rosé, NV Brut, <i>Vallée de la Marne</i>	20.25	92.50
Champagne Laurent-Perrier Rosé, NV Brut, <i>Tours-sur-Marne</i>		168.75
Champagne Dom Pérignon, Brut, <i>Épernay</i>		437.25
Champagne Cristal, Louis Roederer, Brut, <i>Reims</i>		539.50
Champagne Veuve Clicquot, Yellow Label NV Brut, <i>Reims</i>	22.00	137.00
Champagne Veuve Clicquot Rosé, NV Brut, <i>Reims</i>	26.25	156.50
Champagne Bollinger, NV Brut, <i>Vallée de la Marne</i>		158.50

Sommelier’s choice

Our passionate Head Sommelier travels the globe to handpick exceptional wines for our restaurants with a focus on the finest quality and unique characteristics each wine has to offer. Our curated list showcases not only iconic Italian wines, but also hidden gems from around the world, with a special emphasis on wines crafted by sustainable, organic grape growers. With over 30 wines available by the glass, there's something to tempt every palate. If you would like a personalised recommendation, our knowledgeable team is always happy to help you discover your perfect glass.



Scan for allergen & calorie information