

SAN CARLO bottega

CHAMPAGNE BAR | RISTORANTE | CAFFÈ | CICHCHETTI

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.

GREEN OLIVES FROM PUGLIA (ve)	3.95
FOCACCIA & PARMA HAM handmade focaccia, creamy stracciatella cheese, served with Parma ham & black truffle	10.95
BEETROOT & RICOTTA DIP served with rosemary pizza dough bread (ve)	9.95

PANE & BRUSCHETTA

SELECTION OF ITALIAN BREAD served with sundried tomato & black olive tapenade (ve)	4.95
GARLIC BREAD (ve)	6.00
GARLIC BREAD with tomato & basil (ve)	6.25
GARLIC BREAD with cheese (v)	7.25
BRUSCHETTA with Sicilian Pachino tomatoes, garlic & basil (ve)	7.00

STUZZICHINI

NODINI CON PANNA E TARTUFO small hand-shaped knots of fresh mozzarella with fresh black truffle, served with crostini (v)	9.95
PORCHETTA & STRACCIATELLA slow roasted pork with creamy stracciatella & pistachio nuts, served cold	8.95
BURRATA E POMODORO burrata from Corato in Puglia served with marinated beef tomato carpaccio & fresh basil (v)	11.95
PROSCIUTTO SAN DANIELE & GNOCCHI FRITTO prosciutto with fried dough sticks	10.75
BURRATA from Corato in Puglia, served with Parma ham & marinated black truffle	13.95

FRITTI TRADITIONAL FRIED ITALIAN STREET FOOD

BABY MOZZARELLA fried cheese balls	7.95
CROCCHÉ NAPOLETANO potato croquette with speck (smoked Italian ham) & Parmesan fondue	8.95
SICILIAN ARANGINI rice balls filled with beef ragu	8.95
GAMBERONI FRITTI tempura prawns dressed with a spicy mayonnaise	10.50
PANZEROTTO PUGLIESE fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil	8.95
CALAMARI FRITTI classic fried squid	10.95

PIATTI DA DIVIDERE

PLATES TO SHARE

FRITTO PORTOFINO deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (For 2 people)	10.50pp
TERRA a special selection of cured meats from around Italy (For 2 people)	12.75pp

CARPACCIO, TARTARE & INSALATA

SALMON TARTARE fresh salmon tartare with red pepper & lime	14.95
CARPACCIO DI MANZO beef carpaccio with Parmesan & rocket	11.50
INSALATA DI AVOCADO avocado, vine tomato, red onion, in balsamic & pomegranate dressing (ve)	8.95
INSALATA DI CESARE smoked chicken breast salad with Caesar dressing & Sardinian pane carasau	9.50
DUCK SALAD with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar	10.95
INSALATA CAPRESE mozzarella, avocado, tomato & basil (v)	9.95
TARTARE DI TONNO sashimi grade tuna tartare mixed with olive oil, french mustard, lemon juice, balsamic vinegar & wild rocket (prepared at your table)	19.95

PIZZA

ALL OUR DOUGH IS FRESHLY MADE ON THE PREMISES

STRACCIATELLA & PORCHETTA creamy stracciatella cheese, porchetta, pistachio & fior di latte	10.95
MARGHERITA the classic pizza of Naples with tomato, fior di latte & basil (v)	9.25
VEGETARIANA with fior di latte, pepper, aubergine & courgette (v)	9.50
CALABRESE with 'nduja Calabrian soft spicy sausage, tomato & fior di latte	10.25
POLLO PARMIGIANA with smoked chicken, fior di latte, Parmesan & fresh basil	10.25
PROSCIUTTO E FUNGHI with fior di latte, porcini mushrooms, Italian ham & tomato	10.25
BASILICATA with spicy sausage, chilli, tomato & fior di latte	10.25
PUGLIESE tomato, burrata, Parma ham, rocket & black truffle	10.75
CALZONE folded pizza with tomato, fior di latte & ham	9.75



Scan the QR code to visit our website for calorie information

PASTA E FORNO

BAKED NORMA baked pasta dish from southern Italy, with aubergine, tomato & basil, topped with ricotta salata (v)	11.95
CASERECCHE CON RAGU DI POLPETTE slow cooked lamb meatballs in tomato sauce with caserecce pasta	12.95
RISOTTO SPINACI & PANCETTA risotto with crispy pancetta, burrata cheese, spinach purée & spicy vegetarian 'nduja	11.95
TAGLIOLINI CRAB & CAVIAR tagliolini with hand-picked crab & Italian sturgeon caviar	18.95
SPAGHETTI CARBONARA egg yolk & pancetta	11.95
TAGLIATELLE BOLOGNESE the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours	12.95
GNOCCHI SORRENTINA classic southern Italian gnocchi baked with tomato & burrata cheese (v)	13.95
RAVIOLI PECORINO & TARTUFO truffle & pecorino ravioli (v)	13.95
GNOCCHI GORGONZOLA in a baked Parmesan basket (v)	11.25
SPAGHETTINI FRUTTI DI MARE with prawns, mussels, garlic, chilli & tomato	13.75
RAVIOLI ARAGOSTA lobster ravioli with lobster bisque & prawns	13.95
MELANZANE PARMIGIANA a classic Sicilian dish. Layers of aubergine, Parmesan & tomato baked in the oven (v)	10.50
LASAGNE AL FORNO layers of pasta with slow cooked beef ragu	10.50
TAGLIOLINI ALL' ARAGOSTA tagliolini with lobster & cherry tomato	19.95

VEGETALI

PISELLINI baby peas with onions & bacon	5.25
ZUCCHINE FRITTE fried courgette sticks	5.50
PATATINE FRITTE french fries	4.75
PATATINE FRITTE AL TARTUFO with Parmesan & black truffle	6.75

CARNE

POLLO LIMONE E CAPPERI boneless chicken cooked in a lemon & capers sauce	11.95	£15.95
FILETTO AL PEPE 6oz/170g fillet steak with a brandy green peppercorn sauce	12.95	£21.95
VITELLO MILANESE pan-fried veal in breadcrumbs	11.95	£15.95
SALTIMBOCCA ALLA ROMANA sliced veal with Parma ham, cooked in white wine, sage & butter	18.95	£16.95
AGNELLO SCOTTADITO sizzling hot lamb cutlets with sweet & sour peppers	11.95	£18.95
FILETTO AL TARTUFO 6oz/170g fillet steak served with a creamy black truffle sauce, topped with shavings of fresh truffle	12.95	£21.95
GRILLED RIB-EYE served with parsley & chilli dressing	13.95	£19.50
POLLO MILANESE flattened chicken breast, pan-fried in breadcrumbs, served with rocket & Pachino tomatoes	13.95	£13.75
GRIGLIATA MISTA DI CARNE mixed grill with Italian homemade sausage, lamb cutlets & rib-eye steak	11.25	£21.95

PESCE

SPIEDINO DI PESCE fish skewer with Argentinian red prawns, monkfish, scallops & cherry tomatoes	13.95	16.95
CODA DI ROSPO GRATINATA fresh pan-fried monkfish topped with Altamura breadcrumbs & herby oil	10.50	18.95
CAPASANTE AL FORNO king scallops gratin with garlic, olive oil & topped with breadcrumbs	10.50	16.95
HALIBUT with samphire, cherry tomato & chilli	19.95	15.75
GAMBERI GRIGLIATI grilled Mediterranean prawns with lemon, seasonal herbs & olive oil	14.95	14.95
BRANZINO AL SALE fillet of sea bass baked in black salt with herb & olive oil salmoriglio	15.95	15.95



PATATE ARROSTO roasted potato with onions (ve) 4.75


TENDERSTEM BROCCOLI with garlic & chilli (ve) 5.75

INSALATA MISTA mixed salad (ve) 5.25


RUCOLA & PARMIGIANO rocket & Parmesan salad (v) 5.50

VINI BIANCHI

	glass (175ml)	btl
NORTH		
Remigio Bianco, Beni di Batasiolo, Piemonte. Local grape varieties. <i>Bright yellow with clear greenish hints. Intense, fruity bouquet, nice acidity, round, dry & well bodied.</i>	8.00	30.50
Pinot Grigio Castel Firmian, Mezzacorona, Trentino. Pinot Grigio. <i>Straw-yellow, crispy fruity flavours. Dry & elegant with delicate acidity.</i>	9.25	36.75
Sauvignon Blanc Castel Firmian, Mezzacorona, Trentino. Sauvignon Blanc. <i>Pale straw-yellow with notes of pepper, asparagus & green leaves. Fresh & slightly sour.</i>	9.50	38.75
Pinot Grigio Tera Alta, Roeno, Alto Adige. Pinot Grigio. <i>Delicate nose with notes of tangerine leaves, grapefruit, pear, apple & exotic fruits.</i>		41.75
Pinot Grigio San Carlo,  Aneri, Veneto. Pinot Grigio. <i>Straw yellow with notes of white flowers, plums & pineapple.</i>	10.50	46.75
Gavi di Gavi "La Meirana",  Broglia, Piemonte. Cortese. <i>Light straw-yellow with notes of almonds on the palate. Fresh, fruity & dry.</i>	13.25	55.50


	glass (175ml)	btl
CENTRAL		
Trebbiano D`Abruzzo, Campiello, Abruzzo. Trebbiano. <i>Intense & persistent notes of citrus, almonds & tropical fruit.</i>		32.50
Verdicchio Classico, Colonnara, Marche. Verdicchio. <i>Vivacious straw-yellow with an intense bouquet with hints of fresh fruit & floral notes .</i>		35.25
Frascati Superiore,  Cantine Volpetti, Lazio. Trebbiano, Malvasia. <i>Straw coloured white wine, with an intense, distinctive, delicate scent, & a dry, soft taste.</i>		35.75
Vernaccia di San Gimignano, Fattorie Melini, Toscana. Vernaccia. <i>Golden colour with hints of vanilla & floral notes. Fruity & spicy with an elegant finish.</i>		46.50

	glass (175ml)	btl
SOUTH & THE ISLANDS		
Grillo Vola, Sibitiana, Sicilia. Grillo. <i>Straw-yellow with aromatic flavours of grass & floral notes & hints of citrus.</i>	8.25	33.50
Greco di Tufo, Tenuta Cavalier Pepe, Campania. Greco Bianco. <i>Intense yellow with perfectly balanced acidity. Aromas of ripe fruit & citrus notes .</i>		45.00
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>	10.75	46.75
Bianca Terra,  Vespa, Puglia. Fiano. <i>Golden yellow, delicate bouquet of citrus fruit & aromatic herbs, mineral & floral. Full & balanced.</i>	11.50	48.75
Vermentino di Gallura "Cucaione",  Piero Mancini, Sardegna. Vermentino. <i>Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves & yellow peach.</i>		52.25

	glass (175ml)	btl
ROSÉ		
Pinot Grigio Rosé, Ornella Bellia, Veneto. Pinot Grigio. <i>Pale pink, aromas of green apples & white almonds.</i>	9.50	38.25
Calafuria,  Tormaresca, Puglia. Negroamaro. <i>Peach in colour with delicate fragrances of strawberry, pink grapefruit & violets. Fresh with excellent aromatic persistence.</i>		54.50

ROSSI

	glass (175ml)	btl
NORTH		
Remigio Rosso, Beni di Batasiolo, Piemonte. Local grape varieties. <i>Fruity flavours of cherry & raspberry with good acidity & plenty of tannins. Aromas of rose & anise.</i>	8.00	30.50
Cabernet Sauvignon, Torresella, Veneto. Cabernet Sauvignon. <i>Intense & brilliant ruby-red, full & fresh with outstanding fruitiness. Dry, full bodied with a pleasant finish.</i>	8.50	33.50
Pinot Nero San Carlo,  Aneri, Veneto. Pinot Nero, Corvina. <i>Ruby red, with an intense bouquet with elegant hints off violet & rosehip.</i>	10.50	46.75
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>	11.00	47.00
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>		55.75
Barolo DOCG,  Beni di Batasiolo, Piemonte. Nebbiolo. <i>Intense garnet-red, with hints of sweet spices, nuts & the typical delicate herbaceous aromas.</i>		74.00

	glass (175ml)	btl
CENTRAL		
Rosso Piceno "Lyricus", Colonnara, Marche. Sangiovese, Montepulciano. <i>Clear ruby red, intense and persistent notes of ripe peach & plums.</i>	8.75	35.50
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>	10.00	41.75
Chianti Classico, Molino di Grace, Toscana. Sangiovese <i>A medium-bodied wine with flavours of cherry, strawberry, dried herbs, balsamic vinegar & smoke.</i>		48.75

	glass (175ml)	btl
SOUTH & THE ISLANDS		
Nero d`Avola Vola, Sibitiana, Sicilia. Nero d`Avola. <i>Strong, full-bodied fruity wine, with notes of blackberry & liquorice.</i>	8.25	33.25
Primitivo "Orus", Vinosia, Puglia. Primitivo. <i>The palate is velvety & concentrate. Wonderfully harmonious & refined with black cherry, blackberry & a pinch of liquorice.</i>	8.75	34.25
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>		43.25
Syrah,  Principi di Butera, Sicilia. Syrah. <i>Brilliant & extremely intense ruby-red, with appealing notes of cherries, red fruit & sweet spices. Long & pleasant finish.</i>		44.25
Negroamaro, Coppi, Puglia. Negroamaro <i>Bright & intense red, finely aromatic & fruity, with hints of small black berries. Dry, full-bodied, soft & balanced.</i>		45.25

	glass (125ml)	btl
PROSECCO CHAMPAGNE & SPARKLING		
Prosecco Balbinot le Manzane	10.00	42.00
Prosecco Rosé le Manzane	10.75	45.50
Prosecco DOC Brut Aneri		53.50
Champagne Testulat Brut	14.75	69.25
Champagne Testulat Rosé	16.50	74.50
Veuve Clicquot Rosé		141.75
Laurent Perrier Rosé		156.00
Dom Pérignon		351.75
Cristal		435.75
Veuve Clicquot		101.25
Bollinger		118.25

SOFT DRINK & JUICES		
Coke		3.75
Diet Coke		3.75
Fruit Juices Orange, Apple, Cranberry, Pineapple, Grapefruit		3.95
Fever-Tree Mixers Indian Tonic Water, Naturally Light Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Ginger Ale, Ginger Beer, Soda Water, Lemonade		3.75
Fever-Tree Sparkling Softs Raspberry Lemonade Cloudy Apple & Mint		4.25
San Pellegrino Limonata Aranciata		3.50
Still / Sparkling Water	btl 750ml	4.95

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

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.