

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.

Seasonal Plates

Inspired by the changing seasons, we celebrate the warmth and richness of autumn on every plate, with vibrant Italian flavours such as truffle, slow-cooked beef & roasted pumpkin.

Beetroot Carpaccio

beetroot carpaccio, goat’s cheese, asparagus & toasted herb breadcrumbs with a yuzu honey dressing 8.95

Veal Carpaccio

slow-cooked, thinly sliced veal with celeriac cream, wild mushrooms, Grana Padano & fresh black truffle 9.95

Pumpkin Salad

roasted pumpkin, chestnut mushrooms, ricotta salata, toasted hazelnuts & fresh black truffle 9.95

Smoked Rigatoro with Monkfish

smoked rigatoni with monkfish, rich bisque & fresh chives 15.95

Pumpkin & Truffle Risotto

topped with fresh black truffle & a Parmesan crisp 14.95

Beef Cheek

slow-braised beef cheek with red wine jus & salsa verde 32.95

Our Signature Dishes

Prepared & finished tableside for a truly special dining experience.

Candele Pork Rib Ragù

candele pasta with slow cooked pork rib ragù & pecorino cheese 14.95

Cartellata Pumpkin & Truffle

pumpkin-filled large raviolo with sage butter, black truffle & Grana Padano 18.95

Veal Valdostana

pan-fried veal in breadcrumbs stuffed with cheese & ham, with rocket, Grana Padano & rosemary oil 22.95

|                                                                                       |                                          |                                          |                                |                                                              |                                         |
|---------------------------------------------------------------------------------------|------------------------------------------|------------------------------------------|--------------------------------|--------------------------------------------------------------|-----------------------------------------|
| Selection of Italian Bread<br>served with sundried tomato & black olive tapenade 6.25 | Garlic Bread<br>6.25<br>with cheese 7.50 | Garlic Bread<br>with tomato & basil 6.95 | Marinated Green Olives<br>4.25 | Bruschetta<br>Sicilian Pachino tomatoes, garlic & basil 7.25 | Parma Ham & Fried Dough Sticks<br>13.50 |
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Fritti

traditional fried Italian street food

|                                                                                      |                                                                                                         |                                                              |                                                                                                                                  |
|--------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------|--------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------|
| Cacio e Pepe Croquettes<br>crunchy croquettes with Pecorino cheese & black pepper 12 | Crispy Rice & Tuna Tartare<br>fried rice croquette topped with tuna tartare & Sriracha mayonnaise 13.50 | Fried Prawns<br>tempura prawns with a spicy mayonnaise 10.95 | Fritto Portofino<br>deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (For 2 people to share) 11.75pp |
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|                                                                                                |                                                                                   |                                                                                             |
|------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| Sicilian Arancini<br>rice balls filled with beef ragù 9.95                                     | Fried Squid<br>with garlic mayonnaise 11.50                                       | Baby Mozzarella<br>fried cheese balls 8.25                                                  |
| Burrata<br>Parma ham & black truffle 14.95<br>OR marinated beef tomato carpaccio & basil 12.95 | Chicken Caesar Salad<br>with Caesar dressing, croutons & Grana Padano cheese 9.95 | Prawn Cocktail<br>Norwegian baby prawns, romaine lettuce, Marie Rose sauce & crevette 11.95 |
| Beef Carpaccio<br>with truffle mascarpone & rocket 11.95                                       | Caprese Salad<br>tomato, mozzarella, avocado & basil 10.50                        | Avocado Salad<br>with tomato, red onion in balsamic & pomegranate dressing 9.50             |

Pasta

|                                                                                   |                                                                                 |                                                                                                                     |                                                                                                                                        |
|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------|
| Pipette Vodka<br>pipette pasta with spicy tomato, cream & a splash of vodka 12.95 | Lobster Ravioli<br>with lobster bisque & baby prawns 15.75                      | Tagliatelle Bolognese<br>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours 13.95 | Spaghettini Seafood<br>thin spaghetti with prawns, mussels, garlic, chilli & tomato 14.50                                              |
| Spaghetti Carbonara<br>egg yolk & pancetta 12.95                                  | Lasagne<br>layers of pasta with slow cooked beef ragù 10.95                     | Gnocchi Sorrentina<br>classic southern Italian gnocchi baked with tomato & burrata cheese 14.75                     | Spaghetti Lobster<br>spaghetti with sweet lobster meat, lobster bisque, cherry tomatoes & a touch of lemon. (Finished Tableside) 25.95 |
| Mafaldine Beef Ragù<br>short wavy pasta with slow cooked beef cheek ragù 14.75    | Truffle & Pecorino Ravioli<br>with a cream & cheese sauce & black truffle 15.75 |                                                                                                                     |                                                                                                                                        |

Meat

|                                                            |                                                                            |                                                                                  |                                                                             |                                                                                                     |
|------------------------------------------------------------|----------------------------------------------------------------------------|----------------------------------------------------------------------------------|-----------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|
| Lamb Cutlets<br>marinated in sundried tomato & thyme 20.95 | Chicken Lemon & Capers<br>boneless chicken in a lemon & capers sauce 16.75 | Fillet Steak<br>6oz/170g fillet steak with a brandy green peppercorn sauce 23.95 | Grilled Rib-Eye<br>8oz grilled rib-eye with parsley & chilli dressing 23.95 | Chicken Milanese<br>flattened chicken breast, pan-fried in breadcrumbs with rocket & tomatoes 14.95 |
|------------------------------------------------------------|----------------------------------------------------------------------------|----------------------------------------------------------------------------------|-----------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|

Pizza

|                                                                                     |                                                                        |                                                                                     |                                                                                          |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|
| Margherita<br>the classic pizza of Naples with tomato, fior di latte & basil 9.75   | Vegetali<br>with fior di latte, pepper, aubergine & courgette 9.95     | Calabrese<br>with ‘nduja Calabrian soft spicy sausage, tomato & fior di latte 10.75 | Chicken Parmesan<br>with smoked chicken, fior di latte, Grana Padano & fresh basil 10.75 |
| Ham & Mushroom<br>with fior di latte, porcini mushrooms, Italian ham & tomato 10.75 | Basilicata<br>with spicy sausage, chilli, tomato & fior di latte 10.75 | Pugliese<br>tomato, burrata, Parma ham, rocket & black truffle 11.25                | Calzone<br>folded pizza with tomato, fior di latte & ham 10.25                           |

Fish

Argentinian Prawns with Garlic & Chilli

with shellfish bisque & chives 16.95

King Prawns in Lemon Oliocottura

poached king prawns infused with lemon & basil 13.95

Tuna Tagliata

seared tuna served with red & yellow tomato confit, capers, olives & extra virgin olive oil 17.95

Lemon Sole

pan-fried lemon sole with capers & brown shrimp 18.75

Halibut

with samphire, cherry tomato & chilli 16.95

Salt Baked Sea Bass

fillet of sea bass baked in black salt with herb & olive oil salmoriglio 16.95

Sides

|                                                  |                                                 |                                                  |
|--------------------------------------------------|-------------------------------------------------|--------------------------------------------------|
| Baby Peas<br>with onions & bacon 5.50            | Roasted Potatoes<br>with onions & rosemary 4.95 | Tenderstem Broccoli<br>with garlic & chilli 5.95 |
| Sautéed Spinach<br>with garlic oil & chilli 6.25 | French Fries<br>4.95                            | Mixed Salad<br>5.50                              |
| Fried Courgettes<br>5.75                         | Truffle Fries<br>with Grana Padano 6.95         | Rocket & Grana Padano Salad<br>5.75              |

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 12.5% service charge will be added to your bill.





## EXCLUSIVE ANERI WINES SPECIALLY SELECTED FOR SAN CARLO

|                                              | 175ml | bottle |
|----------------------------------------------|-------|--------|
| Pinot Grigio San Carlo, Aneri, Veneto        | 51.50 |        |
| Pinot Nero San Carlo, Aneri, Veneto          | 51.50 |        |
| Prosecco Aneri Brut San Carlo, Aneri, Veneto | 57.75 |        |

## BIANCHI

| North                                                            | 175ml | bottle |
|------------------------------------------------------------------|-------|--------|
| Remigio Bianco, Fratelli Dogliani, Piemonte                      | 9.00  | 33.50  |
| Pinot Grigio Tera Alta, Roeno, Trentino                          | 10.00 | 41.50  |
| Sauvignon Blanc Castel Firmian, Mezzacorona, Trentino            | 10.50 | 43.50  |
| Gavi del Comune di Gavi DOCG Granée, Beni di Batasiolo, Piemonte | 15.00 | 61.50  |

| Central                                                   | 175ml | bottle |
|-----------------------------------------------------------|-------|--------|
| Trebbiano D'Abruzzo Costalupo, Illuminati, Abruzzo        |       | 35.25  |
| Verdicchio Classico, Colonnara, Marche                    | 9.50  | 39.50  |
| Vernaccia di San Gimignano DOCG, Fattorie Melini, Toscana |       | 50.50  |
| Conte della Vipera, Antinori, Umbria                      |       | 71.50  |

| South & the Islands                                       | 175ml | bottle |
|-----------------------------------------------------------|-------|--------|
| Grecanico La Tradizione, Terre di Vita, Sicilia           | 9.00  | 36.25  |
| Grillo, Feudo Arancio, Sicilia                            |       | 46.25  |
| Chardonnay, Tormaresca, Puglia                            | 11.50 | 48.75  |
| Greco di Tufo DOCG Nestor, Tenuta Cavalier Pepe, Campania |       | 48.50  |
| Falanghina Lila, Tenuta Cavalier Pepe, Campania           | 12.50 | 53.50  |
| Fiano Bianca Terra, Vespa, Puglia                         |       | 56.75  |
| Vermentino di Gallura DOCG Cuccaione, Mancini, Sardegna   |       | 57.75  |
| Chardonnay Hugues de la Gatinais, Rapitalà, Sicilia       | 20.50 | 84.50  |

| ROSÉ                                               | 175ml | bottle |
|----------------------------------------------------|-------|--------|
| Pinot Grigio Rosé, Santa Sofia, Veneto             | 10.50 | 42.50  |
| Château Miraval, Famille Perrin, Côtes de Provence | 15.75 | 66.25  |
| Minuty Prestige, Côtes de Provence                 | 16.00 | 68.50  |

## SPUMANTE & CHAMPAGNE

|                                                          | 125ml | bottle |
|----------------------------------------------------------|-------|--------|
| Prosecco Balbinot le Manzane, Brut, Veneto               | 11.00 | 46.75  |
| Prosecco DOCG Dirupo, Brut, Veneto                       |       | 49.00  |
| Prosecco Rosé le Manzane, Brut, Veneto                   | 11.75 | 50.50  |
| Ferrari Maximum Blanc de Blancs, NV Brut, Trentino       | 12.50 | 63.00  |
| Champagne Testulat, NV Brut, Vallée de la Marne          | 16.50 | 77.00  |
| Champagne Testulat Rosé, NV Brut, Vallée de la Marne     | 18.25 | 80.50  |
| Champagne Laurent-Perrier Rosé, NV Brut, Tours-sur-Marne |       | 173.75 |
| Champagne Dom Pérignon, Brut, Épernay                    |       | 380.25 |
| Champagne Cristal, Louis Roederer Brut, Reims            |       | 471.25 |
| Champagne Veuve Clicquot, Yellow Label NV Brut, Reims    | 20.75 | 119.50 |
| Champagne Veuve Clicquot Rosé, NV Brut, Reims            | 24.75 | 153.25 |
| Champagne Veuve Cliquot Rich on Ice, Reims               |       | 129.50 |
| Champagne Veuve Cliquot Rich Rosé on Ice, Reims          |       | 169.50 |

## HALF BOTTLES

| WHITE                                                               |       |
|---------------------------------------------------------------------|-------|
| Vermentino Di Gallura DOCG Cuccaione, Mancini, Sardegna             | 31.75 |
| Pouilly-Fumé Domaine de Bel Air, Mauroy Gauliez, Vallée de la Loire | 36.25 |
| Etna Bianco Petralava, Antichi Vinai, Sicilia                       | 38.75 |
| Chablis 1er Cru Vau Ligneau, Domaine Hamelin, Bourgogne             | 41.25 |

| Red                                                  |       |
|------------------------------------------------------|-------|
| Valpolicella Classico, Santa Sofia, Veneto           | 24.50 |
| Etna Rosso Petralava, Antichi Vinai, Sicilia         | 38.75 |
| Barolo DOCG, Beni di Batasiolo, Piemonte             | 42.00 |
| Amarone della Valpolicella DOCG, Santa Sofia, Veneto | 59.25 |

## ROSSI

| North                                                     | 175ml | bottle |
|-----------------------------------------------------------|-------|--------|
| Remigio Rosso, Fratelli Dogliani, Piemonte                | 9.00  | 33.50  |
| Cabernet Sauvignon Il Castaldo, Moletto, Veneto           | 9.50  | 39.00  |
| Merlot Grave del Friuli, Pighin, Friuli                   | 12.50 | 52.50  |
| Valpolicella Ripasso Acini Ameni, Corte Figaretto, Veneto | 13.25 | 55.50  |
| Barbera D'Asti Sabri, Beni di Batasiolo, Piemonte         |       | 60.50  |
| Pinot Nero, Kettmeir, Alto-Adige                          | 15.75 | 65.00  |
| Nebbiolo Langhe, Beni di Batasiolo, Piemonte              |       | 69.25  |
| Barolo DOCG, Beni di Batasiolo, Piemonte                  |       | 84.75  |
| Amarone della Valpolicella DOCG, Domini Veneti, Veneto    |       | 85.25  |

| Central                                             | 175ml | bottle |
|-----------------------------------------------------|-------|--------|
| Montepulciano d'Abruzzo Aires, Fosso Corno, Abruzzo | 11.00 | 46.50  |
| Cesane Rubillo, Principe Pallavicini, Lazio         | 50.50 |        |
| Chianti Classico DOCG, Molino di Grace, Toscana     | 15.00 | 60.50  |
| Malbec Vie Cave, Fattoria Aldobrandesca, Toscana    | 18.25 | 76.75  |

| South & the Islands                                | 175ml | bottle |
|----------------------------------------------------|-------|--------|
| Nero d'Avola La Tradizione, Terre di Vita, Sicilia |       | 37.25  |
| Primitivo Passorano, Vigne Sammarco, Puglia        | 10.25 | 41.75  |
| Negroamaro, Coppi, Puglia                          |       | 48.75  |
| Syrah nadir, Tenuta Rapitalà, Sicilia              |       | 50.50  |
| Primitivo di Manduria il Rosso, Vespa, Puglia      |       | 61.00  |

## SOFT DRINKS & JUICES

|                                                                                                                                                                     |                   |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| Coke / Diet Coke / Coke Zero                                                                                                                                        | 4.25              |
| Fruit Juices<br>Orange, Apple, Cranberry, Pineapple                                                                                                                 | 4.50              |
| London Essence Mixers<br>Indian Tonic, Riviera Tonic, Zero Tonic, Blood Orange & Elderflower Tonic, Crafted Lemonade, Delicate Ginger Ale, Spiced Ginger Beer, Soda | 4.25              |
| London Essence Sodas<br>Pink Grapefruit, Raspberry & Rose, White Peach & Jasmine                                                                                    | 4.25              |
| San Pellegrino<br>Limonata, Aranciata                                                                                                                               | 4.25              |
| Appletiser                                                                                                                                                          | 4.95              |
| Still / Sparkling Water                                                                                                                                             | bottle 750ml 5.75 |

## BOTTLED BEER & CIDER

|                                        |       |      |
|----------------------------------------|-------|------|
| Peroni Nastro Azzuro                   | 330ml | 6.25 |
| Moretti                                | 330ml | 6.25 |
| Mastri Birrai Umbri, Italian Blond Ale | 330ml | 7.00 |
| Mastri Birrai Umbri, Italian Pale Ale  | 330ml | 7.00 |
| Angioletti Cider                       | 500ml | 7.00 |
| Menabrea                               | 330ml | 7.00 |
| Peroni 0.0% (Non-Alc)                  | 330ml | 5.75 |

### 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. And if you would like a personalised recommendation, our knowledgeable team is always happy to help you discover your perfect glass.

Wines by the glass also available in a 125ml and 250ml measure.

