

SAN CARLO

at MCR AIRPORT

BAR | RISTORANTE | CAFFÈ | CICCETTI

APERITIVO

San Carlo Rossini <i>Prosecco, strawberry purée</i>	12.25
San Carlo Bellini <i>Prosecco, Crème de Pêche, peach purée</i>	12.75
Aperol Spritz <i>Aperol, Prosecco, soda</i>	13.50

CICCETTI

Medium size dishes, typically served in Venice. Enjoy as a starter or make a meal of them by ordering 2-3 dishes per person.

Bruschetta <i>with fresh cherry tomatoes, garlic & basil (vg)</i> 440 kcal	8.75
Mushroom Bruschetta <i>with pan-fried mushrooms, black truffle & garlic (vg)</i> 427 kcal	10.25
Arancini <i>fried rice balls with truffle & Gran Levanto</i> 545 kcal	9.00
Calamari Fritti <i>classic fried squid</i> 661 kcal	11.50
Baby Mozzarella <i>fried cheese balls (v)</i> 835 kcal	9.50
Burrata <i>with Parma ham & marinated black truffle (ng)</i> 394 kcal	13.50

Fritto Portofino 23.50
Squid rings, scallops and Argentinean prawns
served with garlic aioli & spicy Calabrian dip 1418 kcal

Gamberoni Piccanti <i>prawns with chilli & garlic (ng)</i> 375 kcal	15.50
Pizza Fritta <i>traditional Neapolitan street food, fried pizza dough filled with tomato & mozzarella (v)</i> 1097 kcal	11.00

PASTA & AL FORNO

Tagliatelle Bolognese <i>with slow cooked beef ragù</i> 819 kcal GF Fusilli available on request (ng) 672 kcal	18.25
Spaghetti Carbonara <i>pancetta, Gran Levanto cheese & egg yolk</i> 1362 kcal	18.75

Penne Salmone 18.25
with smoked salmon & peas in a tomato cream sauce 928 kcal
GF Fusilli available on request (ng) 955 kcal

Lasagne al Forno <i>layers of pasta with slow cooked beef ragù</i> 867 kcal	18.25
Gnocchi Sorrentina <i>southern Italian baked pasta with tomato & burrata cheese (v)</i> 820 kcal	17.25
Ravioli all'Astice <i>filled with lobster & crab meat in a tomato cream sauce with baby prawns</i> 887 kcal	25.00
Penne 'Nduja <i>'nduja Calabrian sausage & garlic in a tomato sauce with Pecorino Romano cheese</i> 820 kcal GF Fusilli available on request (ng) 846 kcal	17.00

Spaghetti Gamberoni 23.00
with prawns, mussels, chilli, tomato & our house langoustine bisque 1036 kcal

Spinach & Ricotta Ravioli <i>in our classic tomato sauce (v)</i> 556 kcal	16.75
Penne Pollo e Gamberetti <i>in a creamy sauce with chicken, baby prawns & parsley</i> 1404 kcal	18.00
Tortellini Panna e Prosciutto <i>filled with spinach & ricotta in a ham & cream sauce, petit pois & Gran Levanto cheese</i> 1589 kcal	18.00
Penne Arrabbiata <i>in a spicy tomato sauce with chilli & garlic (vg)</i> 803 kcal GF Fusilli available on request (ng) 809 kcal	16.00
Penne Romana <i>with pancetta, onions, garlic, tomato sauce & Gran Levanto cheese</i> 960 kcal GF Fusilli available on request (ng) 987 kcal	17.00

VEGETALI

Pisellini <i>baby peas with cream, onions & bacon (ng)</i> 593 kcal	5.50
Tenderstem Broccoli <i>with garlic & chilli (vg) (ng)</i> 167 kcal	6.00
Patatine Fritte <i>chips (vg) (ng)</i> 290 kcal	6.00
Patatine Fritte al Tartufo <i>chips with Gran Levanto & truffle (v) (ng)</i> 418 kcal	6.80
Rosemary Potatoes <i>(vg) (ng)</i> 301 kcal	5.20
Mixed Salad <i>(vg) (ng)</i> 92 kcal	5.50
Rocket & Gran Levanto Salad <i>(v) (ng)</i> 144 kcal	5.40
Sautéed Spinach <i>with garlic & chilli (vg) (ng)</i> 180 kcal	5.50

(v) Vegetarian (vg) Vegan (ng) Made with ingredients that do not intentionally contain gluten. If you have any food allergies or intolerances please speak to a member of the team before you order, and ask to see our interactive allergen guide with the 14 legally defined allergens. We take every care to prevent cross-contamination but can't guarantee your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur. Menu descriptions don't list all ingredients, and recipes are subject to change. Adults need around 2000 kcal per day. For full allergen and nutritional information visit tmenus.com/sancarlo. Prices stated are GBP and include VAT at the current rate. All major credit cards and currencies accepted. Gratuities are discretionary and distributed 100% to our team. We welcome your feedback - email: guestexperience@trgplc.com or post: trgs, 5-7 Marshalsea Road, London, SE1 1EP www.trgconcessions.co.uk | 1125

PANE

Olives & Tapenade <i>with Sardinian flatbread (vg)</i> 231 kcal	5.35
Selection of Breads <i>(v)</i> 604 kcal	7.00
Beetroot & Ricotta Dip <i>with rosemary pizza bread bites (v)</i> 939 kcal	8.00
Garlic Bread <i>(vg)</i> 829 kcal add tomato & basil <i>(vg)</i> +68 kcal add cheese <i>(v)</i> +363 kcal	7.50 0.50 1.00

PESCE & CARNE

Baked Salmon Fillet+ <i>with black olive tapenade, sundried tomato, caper & parsley dressing (ng)</i> 928 kcal	23.50
Suprema di Pollo Principessa <i>pan-fried chicken breast, white wine, mushrooms & cream sauce with asparagus (ng)</i> 1204 kcal	24.50

10oz* Ribeye Steak 32.50
served with bearnaise sauce & a grilled tomato (ng) 692 kcal

Pollo Milanese <i>flattened breast of chicken, pan-fried in breadcrumbs with rocket & fresh cherry tomatoes</i> 730 kcal	23.50
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PIZZA

Pollo e Rosmarino <i>tomato, chicken, mushrooms, mozzarella & rosemary</i> 1213 kcal	16.00
Diavolo <i>tomato, spanata piccante salami, 'nduja Calabrian soft spicy sausage, red onions, mozzarella & chilli flakes</i> 1499 kcal	17.00
Margherita <i>tomato, mozzarella & basil (v)</i> 1080 kcal	15.75
Burrata & Prosciutto <i>tomato, burrata, prosciutto & rocket</i> 1586 kcal	19.00
Calzone Pollo 17.00 folded pizza with chicken, garlic, spinach & mozzarella topped with tomato sauce 1301 kcal	
Prosciutto & Funghi <i>tomato, prosciutto cotto, mushrooms & mozzarella</i> 1163 kcal	17.00
Calabrese <i>tomato, 'nduja Calabrian spicy soft sausage & mozzarella</i> 1356 kcal	17.50
Pizza Con Oregano <i>with tomato, oregano & fresh garlic (vg)</i> 735 kcal	14.00
Primavera <i>tomato, mozzarella, aubergines, courgettes & red onions (v)</i> 1315 kcal	16.50

PANUOZZO

A hearty, rustic Italian pizza dough - baked, folded and filled with fresh ingredients

Pugliese <i>burrata, spicy tomato & vegetable bomba pugliese spread, Gran Levanto cheese, rocket & extra virgin olive oil (v)</i> 1290 kcal	15.50
Chicken Caesar <i>grilled chicken, Italian style caesar dressing, sundried tomatoes, Gran Levanto cheese & rocket</i> 1241 kcal	15.50

INSALATA

Insalata di Salmone <i>baked salmon fillet+, lettuce, rocket, borlotti beans, cherry tomatoes, rosemary potatoes, olives & soft boiled egg (ng)</i> 743 kcal	18.00
Insalata di Avocado <i>avocado, tomato & red onion in pomegranate dressing (v) (ng)</i> 473 kcal	14.50

Insalata di Pollo 16.75
Freshly grilled chicken breast with Italian style Caesar dressing & Sardinian pane carasau 418 kcal

Insalata di Caprese <i>a whole creamy mozzarella, avocado, tomato & basil (ng)</i> 529 kcal	15.25
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BIANCO

175ml 250ml Bottle

NORTH

Remigio Bianco Fratelli Dogliani <i>Local grapes varieties. Bright yellow. Intense, fruity with good acidity & full body</i>	8.00	10.00	30.00
Pinot Grigio Tera Alta <i>Delicate nose with notes of tangerine leaves, grapefruit, pear, apple & exotic fruits</i>	10.50	12.50	37.00
Sauvignon Blanc Castel Firmian <i>Pale straw-yellow with notes of pepper, asparagus & green leaves. Fresh & slightly sour</i>	10.00	12.00	36.00

CENTRAL

Verdicchio Classico Colonnara <i>Aromas of green apple, pear, apricot & peach</i>	10.25	12.25	36.50
Frascati Feudo dei Papi <i>Delicate apple flavour with a soft long dry finish & a touch of mineral crispness</i>	10.00	12.00	36.00

SOUTH & THE ISLANDS

Vermentino Cuccaione <i>Very bright yellow with slightly greenish reflections. Notes of rosemary, bay leaves & yellow peach</i>	10.00	12.00	36.00
Greco di Tufo Cavalier Pepe <i>Intense yellow with perfectly balanced acidity. Aromas of ripe fruit & citrus notes</i>	13.00	15.00	45.00

PROSECCO, CHAMPAGNE & SPARKLING

125ml Bottle

Prosecco	11.50	45.00
Prosecco Rosé	11.75	47.00
House Champagne Testulat	14.00	66.00
House Champagne Rosé	15.80	71.00
Veuve Clicquot		105.00
Laurent-Perrier Rosé		150.00
Dom Perignon		245.00
Cristal		350.00

Wines by the glass also available as a 125ml measure.

ROSSI

175ml 250ml Bottle

NORTH

Remigio Piemonte <i>Local grapes varieties. Flavours of cherry & raspberry with good acidity tannins</i>	8.00	10.00	30.00
Valpolicella Ripasso Corte Figaretto <i>Complex & velvety on the palate with balanced tannins & acidity</i>	13.50	15.50	46.00
Merlot Grave del Friuli Pighin <i>Intense bright ruby red with distinct notes of morello cherry & violet, followed by a hint of spice</i>	13.00	15.00	45.00

CENTRAL

Montepulciano d'Abruzzo Aires <i>Deep, ripe, harmonic fruit aromas with a persistent final note of licorice</i>	11.50	13.50	40.00
Chianti Classico DOCG Due Lame <i>A medium bodied wine with notable earthy & rustic aromas. Flavour notes include cherry, strawberry & dried herbs</i>	14.00	16.00	48.00

SOUTH & THE ISLANDS

Primitivo Passorano <i>Sweet notes of cherries & red berries. Evidence of aromatic licorice creating a fragrant & delicate bouquet</i>	10.25	12.25	36.50
Nero d'Avola Il Pioppo <i>Cherry, plum, cloves & peppery notes. An exuberant palate with freshness & lively tannins</i>	10.00	12.00	36.00

ROSÉ

175ml 250ml Bottle

Pinot Grigio Rosé Ornella Bellia <i>Pale pink, aromas of green apples & white almonds</i>	10.75	12.75	38.00
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HALF BOTTLES

Chablis Premier Cru Vau Ligneau <i>Delicate nose with green apple & citrus notes. Elegant on the palate, with classic minerality & a dry finish</i>	38.00
Barolo DOCG Beni di Batasiolo <i>Flowery with hints of sweet spice & nuts on the nose. Balanced, elegant, intense on the palate</i>	36.25

COCKTAILS

Mimosa <i>Prosecco, orange juice</i>	12.50	Bloody Mary <i>Vodka, tomato juice, Tabasco, Worcestershire sauce, celery, sea salt, black pepper</i>	14.00
Aperol Spritz <i>Prosecco, Aperol, soda</i>	13.50	Pineapple Daiquiri <i>Spirited Union Queen Pineapple & Spice Rum, pineapple, lime juice</i>	13.00
San Carlo Rossini <i>Prosecco, strawberry purée</i>	12.25	Espresso Martini <i>Vodka, Borghetti espresso liqueur, espresso</i>	14.50
San Carlo Bellini <i>Prosecco, Crème de Pêche, peach purée</i>	12.75	Passion Fruit Martini <i>Absolut Vanilla, Passoa, pineapple, passion fruit, Prosecco</i>	14.00
Negroni <i>Bombay Sapphire, Campari, Martini Rosso</i>	13.00		

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GINS

Bombay Sapphire 25ml	5.50
Malfy Limone 25ml	6.50
Malfy Arancia 25ml	6.50
Roku 25ml	6.00
Hendricks 25ml	6.25
Tanqueray 10 25ml	7.50
Warner's Rhubarb 25ml	6.75

MOCKTAILS

Virgin Fumo 170 kcal <i>Pineapple juice, orange juice, apple juice, cranberry juice</i>	9.50
Crodino Spritz 53 kcal <i>Sparkling & bittersweet citrus, topped with soda</i>	6.95
Carnival 122 kcal <i>Everleaf Forest, lime, passion fruit, Fever-Tree ginger beer</i>	9.50

BIRRA & SIDRO

Mastri Birrai Umbri, Italian Blonde Ale 300ml <i>Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts</i>	7.50
Mastri Birrai Umbri, Italian Pale Ale 300ml <i>An intense & cloudy amber colour with copper tones & a compact & persistent head</i>	7.50

ITALIAN BEER

Peroni Nastro Azzurro 330ml	6.00
Moretti 330ml	6.50
Menabrea 330ml	7.00
Peroni 0.0%, Alcohol Free 330ml 139 kcal	6.00
Aspalls Suffolk Cyder 500ml	7.80

SOFT DRINKS

Coca-Cola 142 kcal	4.75
Diet Coke 1 kcal Coke Zero 1 kcal	4.50
Sprite Zero 3 kcal	4.50
Coca-Cola Original Glass Bottle 139 kcal	4.25
Diet Coke Glass Bottle 1 kcal	4.00
Sanbitter Rosso 100ml <i>bittersweet non-alcoholic aperitif 42 kcal</i>	3.20
Crodino 100ml <i>bittersweet non-alcoholic aperitif 50 kcal</i>	3.20
Fruit Juices <i>orange 136 kcal, apple 108 kcal, cranberry 147 kcal, pineapple 147 kcal, tomato 40 kcal</i>	4.20
Fever-Tree Mixers 200ml <i>Indian Tonic 72 kcal Light Tonic 30 kcal Elderflower Tonic 68 kcal Mediterranean Tonic 72 kcal Ginger Ale 68 kcal Ginger Beer 80 kcal Lemonade 70 kcal Soda Water 0 kcal</i>	4.00
Fever-Tree Sparkling Softs 275ml <i>Raspberry Lemonade 50 kcal Sparkling Elderflower 50 kcal</i>	4.20
Still Water Sparkling Water 750ml 0 kcal	5.00