

LUNCH MENU

SPECIAL LUNCH: Monday to Friday / 11.30 am – 4 pm /: \$ 15 for 2 courses

APPETIZERS

INSALATA SAN CARLO \$10

Mixed greens, sugar snap peas, mango and toasted almonds

INSALATA CESARE \$9

romaine hearts, shaved parmesan cheese, focaccia bread croutons, Caesar dressing

CAPRESE DI BUFALA \$11

Bufala mozzarella , tomatoes and basil (with prosciutto di Parma ADD \$5)

SUMMER GAZPACHO \$12

Tomatoe gazpacho with seasonal vegetables and parmesan chip

VELLUTATA DI PISELLI \$11

Warm English pea soup with homemade croutons

VITELLO TONNATO \$14 (Special Lunch: ADD \$2)

thinly sliced veal with tuna sauce

ALBESE DI MANZO CON PARMIGIANO E SEDANO \$13

Beef carpaccio with shaved parmesan, celery and lemon dressing

MAIN

MEZZE MANICHE ZUCCHINE, POMODORINI E BASILICO \$12

Mezze maniche pasta with zucchini tomatoe and basil

TAGLIATELLE AL RAGU' \$14 (special lunch: ADD \$2)

fresh tagliatelle pasta with bolognese sauce

SPAGHETTI ALLA CARBONARA \$13

Spaghetti with "guanciaie" tossed in eggs and "Pecorino" cheese

GARGANELLI AL PESTO DI RUCOLA, FAVE E BURRATA \$14 (special lunch: ADD \$2)

fresh short pasta with arugula pesto, fava beans and burrata cheese

PESCATO CON CAROTE E ZUCCHINE \$16 (special lunch: ADD \$4)

Catch of the day with sautéed carrots and zucchini

MILANESE DI POLLO \$13

Lightly breaded chicken with baby spinach and shaved carrots

PETTO DI POLLO GRIGLIATO \$13

Grilled chicken breast with "Tropea" red onion and cherry tomatoes

SANDWICHES

PROSCIUTTO \$13

prosciutto di parma, grana padano and arugula in grilled ciabatta bread, served with mixed greens

VEGETARIANO \$11

pesto, tomatoes and burrata cheese in grilled ciabatta bread, served with mixed greens

SAN CARLO BURGER \$16 (Special Lunch - add \$3)

Beef burger with Caciocavallo cheese, prosciutto in a "focaccia" bun served with French fries

SIDES \$6

FINOCCHI E ARANCE: Fresh fennel and orange salad

PATATE FRITTE: French fries

CAROTE E ZUCCHINE: sauteed carrots and zucchini

PATATE ARROSTO: roasted rosemary potatoes

DESSERT \$9

I BISCOTTI DEL SAN CARLO

Assortment of Italian cookies

BONET

Traditional Piedmontese pudding: chocolate, caramel and amaretto

TIRAMISU

Traditional tiramisù: savoyardi cookies, Lavazza coffee, mascarpone cream

BRUNCH MENU

Saturday and Sunday from 11.30 am to 4 pm

EGGS / UOVA

OMELETTE \$16

omelette filled with Taleggio cheese, spinach and mushrooms served with mix greens and rosemary potatoes

UOVA BENEDETTINE \$17

two poached eggs, smoked salmon on toasted bread topped with béarnaise sauce, served with mix greens and rosemary potatoes

FRITTATA SAN CARLO \$14

frittata filled with mint, prosciutto and Pecorino cheese served with mix greens and rosemary potatoes

BISTECCA & UOVA \$21

skirt steak served with 2 eggs any style, mix greens and rosemary potatoes

SIDES \$6 (each)

PANCETTA CROCCANTE: crispy bacon / SALSICCIA: sweet Italian sausage

FINOCCHI E ARANCE: fresh fennel & orange salad / PATATE FRITTE: french fries / AVOCADO: sliced avocado /
CAROTE E ZUCCHINE: sautéed carrots & zucchini / PATATE ARROSTO: roasted rosemary potatoes

APPETIZERS

INSALATA SAN CARLO \$12

Mixed greens, sugar snap peas, mango and toasted almonds

INSALATA CESARE \$10

romaine hearts, shaved parmesan cheese, focaccia bread croutons, caesar dressing

CAPRESE DI BUFALA \$14

Bufala mozzarella, tomatoes and basil (with prosciutto di Parma ADD \$5)

SUMMER GAZPACHO \$13

Tomatoe gazpacho with seasonal vegetables, and parmesan chip

VELLUTATA DI PISELLI \$12

Warm English pea soup with homemade croutons

VITELLO TONNATO \$15

thinly sliced veal with tuna sauce

ALBESE DI MAZO \$14

Beef carpaccio with shaved parmesan, celery and lemon dressing

MAIN

MEZZE MANICHE ZUCCHINE, POMODORINI E BASILICO \$15

Mezze maniche pasta with zucchini, tomatoe and basil

TAGLIATELLE AL RAGU' \$18

fresh tagliatelle pasta with bolognese sauce

SPAGHETTI ALLA CARBONARA \$16

Spaghetti with "guanciaie" tossed in eggs and "Pecorino" cheese

GARGANELLI AL PESTO DI RUCOLA, FAVE E BURRATA \$17

Fresh short pasta with arugula pesto, fava beans and burrata cheese

PESCATO CON CAROTE E ZUCCHINE \$20

Catch of the day with sautéed carrots and zucchini

MILANESE DI POLLO \$18

Lightly breaded chicken with baby spinach and shaved carrots

PETTO DI POLLO AI FERRI \$19

Grilled chicken breast with "Tropea" red onion and cherry tomatoes

SANDWICHES

PROSCIUTTO \$13

prosciutto di parma, grana padano and arugula in grilled ciabatta bread, served with mixed greens

VEGETARIANO \$11

pesto, tomatoes and burrata cheese in grilled ciabatta bread, served with mixed greens

SAN CARLO BURGER \$16

beef burger with Caciocavallo cheese, prosciutto in a "focaccia" bun served with French fries

DESSERT \$9

I BISCOTTI DEL SAN CARLO

Assortment of Italian cookies

BONET

Traditional Piedmontese flan: chocolate, caramel and amaretto

TIRAMISU

Traditional tiramisù: savoyardi cookies, Lavazza coffee, mascarpone cream