



Marinated Green Olives
Olives from Puglia 3.200

PANE & BRUSCHETTA

- Garlic Bread *With tomato & basil 2.700*
- Garlic Bread *With cheese 3.000*
- Pizza Bruschetta *With Sicilian cherry tomatoes, garlic & basil 3.400*
- Pane Milanese *Sliders of crispy chicken breast in breadcrumbs, with habanero coleslaw & mozzarella 5.600*
- Pane Fiorentina *Sliders of angus beef, with garlic mayo, caramelised onions & mozzarella 6.200*

STUZZICHINI *(Italian tapas)*

- Nodini Con Panna & Tartufo *Small hand-shaped fresh mozzarella with black truffle, served with rosemary pizza bread 4.200*
- Patata al Formaggio *Golden crispy potatoes served with fondue cheese 4.600*
- Burrata *Burrata from Corato in Puglia served with marinated tomato & fresh basil 6.900*
- Halloumi Fritti *Fried halloumi drizzled with honey & lemon, served with black olive tapenade 4.100*

ZUPPE *(Soup)*

- Vegetable Minestrone *A vibrant blend of carrots, zucchini, potatoes, celery, & broccoli in a light broth 3.200*
- Porcini Mushroom *Rich porcini mushrooms blended with cream, fresh chives, & a drizzle of olive oil 3.900*
- Creamy Vegetable Zuppa *A creamy blend of asparagus, carrots, zucchini, broccoli, & topped with crispy croutons 3.400*

FRITTI *(Traditional fried street food)*

- Baby Mozzarella *Fried mozzarella balls 4.600*
- Crocche' Napoletano *Potato croquettes with smoked chicken & Parmigiano Reggiano fondue 4.400*
- Sicilian Arancini *Rice balls filled with beef ragù 4.600*
- Arancini al Tartufo *Rice balls filled with truffle & mozzarella 4.900*
- Pollo Pesto Arancini *Rice balls filled with smoked chicken, pesto & mozzarella 4.600*
- Gamberoni Fritti *Tempura prawns dressed with a spicy mayonnaise 5.200*
- Calamari Fritti *Classic fried calamari 5.500*

PIATTI DA DIVIDERE

- Fritto Portofino *Deep fried prawns, calamari & zucchini with garlic aioli & spicy mayo (for 2 people minimum) 6.900*

CARPACCIO & INSALATA *(Salad)*

- Carpaccio di Manzo *Beef carpaccio with Parmigiano Reggiano & rocket 4.900*
- Insalata Caprese *Mozzarella di Bufala, cherry tomato & basil 4.900*
- Insalata di Cesare *Smoked chicken breast salad with Cicchetti style "caesar" dressing & Sardinian pane carasau 5.800*
- Insalata Avocado Quinoa *Quinoa tossed with ricotta, served with avocado, asparagus, cherry tomatoes, rocket & balsamic glaze 6.200*



AWARD WINNING CICCETTI

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 - 6 dishes between 2 people

PASTA, RISOTTO & AL FORNO

- Spaghetti Carbonara *Made traditionally with egg yolk & beef bacon 6.800*
- Tagliatelle Bolognese *The oldest recipe of Nonna Maria from Bologna. our sauce is slow cooked over 12 hours 6.200*
- Linguine Gamberoni *Linguine with prawns, garlic, chilli & tomato 7.500*
- Penne Arrabbiata *Penne in a spicy tomato sauce & basil 5.200*
- Pappardelle ai Funghi *Long ribbon pasta with porcini & chestnut mushrooms, topped with parmesan 7.200*
- Ravioli Tartufo & Pecorino *Truffle & pecorino ravioli 8.500*
- Ravioli Spinach & Ricotta *Spinach & ricotta ravioli with a cherry tomato sauce 7.800*
- Fusilli al Pesto *Fusilli pasta with basil, pine nuts & Parmigiano Reggiano 6.900*
- Mamma Rosa *Tortiglioni pasta in a creamy mascarpone sauce with roasted cherry tomatoes 6.900*
- Fettuccine Alfredo *With chicken & mushroom, nished table-side with parmesan cream 8.200*
- Spaghetti al Limone *Made with fresh lemon juice and parmesan 5.900*
- Risotto al Pesto *Creamy basil pesto risotto topped with grilled chicken breast, parmesan & toasted pine nuts 6.900*
- Risotto Funghi *Carnaroli rice cooked with porcini & chestnut mushrooms, nished with parmesan cheese & fresh parsley 6.500*
- Risotto di Mare *Risotto with prawns, local clams, garlic, chilli & tomato 7.900*
- Lasagna al Forno *Layers of pasta with 12 hours slow cooked beef ragù 6.500*
- Melanzane Parmigiana *A classic Sicilian dish. layers of aubergine, Grana Padano & tomato baked in the oven 5.900*

PIZZA *(All our dough is freshly made on the premises)*

- Margherita *The classic pizza of Naples with tomato, Fior di Latte & basil 5.900*
- Diavola *Fior di Latte, beef salami, caramelised onions, fresh chilli & basil 6.400*
- Vegetariana *Fior di Latte, peppers, aubergine & courgette 6.400*
- Tartufo *Mozzarella di Bufala, black truffle, porcini, rucola & parmesan 8.900*
- Genovese *With basil pesto, Fior di Latte, grilled chicken, chilli flakes & balsamic glaze 7.900*



Pesto Ricotta Dip
Served with rosemary pizza bread 2.900

CARNE *(*Meat dishes served with a side)*

Patatine fritte or patate arrosto or roasted vegetables

- Filetto al Tartufo* *60z/170g Fillet steak served with a creamy mushroom & truffle sauce, topped with black truffle puree 12.900*
- Grilled Rib-Eye* *80z/230g Rib-eye steak served with parsley & chilli dressing 12.500*
- Grilled Chicken Paillard *Grilled chicken breast served with a fresh green salad & gremolata sauce 5.500*
- Pollo Milanese *Chicken breast in breadcrumbs served with spaghetti pomodoro 6.500*
- Lamb Shank *Lamb shank slow-cooked osso buco style, served with saffron risotto 11.500*
- Pollo Principessa* *Chicken breast cooked in a creamy mushroom sauce, with asparagus 7.400*

PESCE *(*Fish dishes served with a side)*

Patatine fritte or patate arrosto or roasted vegetables

- Grilled Salmon *With a herb butter sauce 10.500*
- Gamberi Grigliati* *Grilled gulf prawns with lemon, seasonal herbs & olive oil 7.900*
- Sea Bass al Sale* *Fillet of sea bass baked in salt with herb & olive oil salmoriglio 10.500*
- Gamberoni Piccanti *Gulf prawns in a garlic-chilli & lemon sauce, served with toasted Altamura bread 7.900*
- Sea Bass al Limone *Local black bass in a butter lemon sauce, served with sautéed asparagus 9.500*

VEGETALI *(Vegetables)*

- Zucchine Fritte *Fried courgette sticks 4.900*
- Patatine Fritte *Fries 2.500*
- Patatine Fritte al Tartufo *Fries with truffle & Grana Padano 4.900*
- Patate Arrosto *Roasted potato with onions & rosemary 2.900*
- Verdure Arrosto *Roasted seasonal vegetables 3.200*
- Insalata Mista *Mixed house salad 2.500*



SAN CARLO CICCETTI
-
BAHRAIN



Scan to explore our menu

“Great food & great service from a true Italian”



San
CARLO

CICCHETTI

