



SAN CARLO  
OSTERIA PIEMONTE

## MENU

*fall 2016*

*-Chef Riccardo Zebro-*

Located in the heart of SoHo at 90 Thompson Street, San Carlo Osteria Piemonte is a neighborhood restaurant that honors the age-old traditions of Northern Italy's Piedmont region in a warm, rustic setting.

Piedmont is known as one of Italy's oldest regions, and Turin, its largest city, was Italy's first capital in 1861. The region of Piedmont is the inspiration behind San Carlo's menu and wine program. Both a culinary and cultural destination, Piedmont is home to several UNESCO World Heritage sites, including Barolo and Barbaresco vineyards, as well as The University of Gastronomic Sciences, an international academic institution focusing on the organic relationships between food and cultures.

Blending authentic recipes and high-quality Italian imported products with locally-sourced, seasonal ingredients, San Carlo will offer the best of Piedmont - a region with a rich history of producing exceptional fine wines, artisanal meats and cheeses, and some of Italy's best known specialties including white truffles from the city of Alba, Fassone beef, bagna cauda, and Barolo and Barbaresco wines.



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## Sfizi

9

CROSTONE BURRO E ACCIUGHE  
toasted bread with herb butter and anchovies

POLENTA CON FONDUTA DI TALEGGIO  
polenta with taleggio cheese fondue

PUNTARELLE IN CREMA DI BURRATA  
chicory with burrata cream

## Antipasti

BAGNA CAUDA CON VERDURE  
Anchovy dip with mixed vegetables  
16

TAGLIERE DI SALUMI, DI FORMAGGI o MISTO  
selection of *salumi*, Italian cheeses or mix  
16 small / 26 large (mix add \$ 3)

TOMINO CON VERDURE MARINATE  
warm piedmontese cheese with marinated grilled vegetables  
15

VITELLO TONNATO  
thinly sliced veal, tuna sauce and capers  
18

BATTUTA DI FASSONE  
beef tartare and quail egg  
20

“TONNO” DI CONIGLIO  
rabbit marinated in olive oil with pickled vegetables  
17

POLENTA TARAGNA E TARTUFO NERO  
buckwheat and corn flour polenta, slow cooked egg, fontina cheese, black truffle  
21

CAPELANTE CON CIME DI RAPA E PORRO CROCCANTE  
panseared scallops, broccoli rabe puree, crispy leek  
19

CALAMARI GRIGLIATI E CARCIOFI  
grilled calamari, Jerusalem artichoke puree & artichoke salad, homemade pickled onion  
17

INSALATA D' AUTUNNO  
Castelfranco radicchio, radish, caramelized pecan, figs, pumpkin chips, raspberry vinaigrette  
16



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## Primi

gluten free pasta and whole wheat pasta available upon request ( add. \$2 )

### GNOCCHI DI CASTAGNE CON FUNGHI PURCINI

homemade chestnut gnocchi, porcini mushroom, parmesan fondue

22

### TAJARIN AL RAGU' DI CONIGLIO

homemade angel hair pasta with rabbit ragu, dry black olives, sage

23

### RAVIOLI DEL PLIN IN BRODO DI BOLLITO MISTO

homemade plin filled with braised meat in "bollito misto" broth

24

### RAVIOLI DI ZUCCA

homemade butternut squash ravioli with crispy pancetta and balsamic reduction

19

### ZUPPA DI PORRI, PATATE E TARTUFO NERO

leek and potatoes soup with black truffle

18

### PACCHERI "CAVALIER COCCO" E ASTICE

"cavalier cocco" paccheri pasta w/maine lobster, cherry tomatoes, basil

28

### RISOTTO E OSSOBUCCO

aged acquerello rice, saffron, veal ossobuco, gremolada

30

## S

### Secondi

#### BOLLITO MISTO PIEMONTESE CON I SUOI BAGNETTI

traditional piedmontese boiled meats: brisket, beef rib, pork sausage, beef tongue w/ homemade vegetables relish

29

#### COSTATA DI MANZO

16 oz. bone-in dry aged rib eye, porcini mushroom, potatoes

36

#### BRASATO CON POLENTA TARAGNA

braised beef cheek, buckwheat and corn flour polenta, sauteed spinach

32

#### ORECCHIA DI ELEFANTE VESTITA CON RUCOLA E PACHINO

bone-in veal milanese with arugula, cherry tomatoes and roasted potatoes

42

#### BRANZINO NERO

black seabass, dried porcini mushroom, pumpkin and artichoke salad

34

#### PETTO DI FARAONA CON TORTINO DI PATATE PORRI E FUNGHI

panseared guineafowl breast, grilled leek, potatoe & mushroom terrine with kale sauce

27

#### CARRE' DI AGNELLO CON CARCIOFI E POMODORINI ARROSTITI

panseared rack of lamb, sauteed artichoke, roasted cherry tomatoes, almond mint sauce

38

#### FRITTO MISTO DI VERDURE CON BAGNA CAUDA E BAGNETTI PIEMONTESI

deep fried seasonal vegetables with a selection of piedmontese sauces

24

#### PESCATO DEL GIORNO

grilled fish of the day with seasonal vegetables

-M/P-

*San Carlo only use grass-fed certified Piedmontese beef*

### Contorni

8

POLENTA TARAGNA (courn flour polenta) ; SPINACI SALTATI (sautéed spinach ); FUNGHI SALTATI (sautéed mushrooms) ;  
VERDURE GRIGLIATE (grilled vegetables) ; PATATE AL FORNO (roasted potatoes)