



SAN CARLO
OSTERIA PIEMONTE

DINNER

MENU

fall 2017

-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 herbal butter and anchovies

FIORE DI ZUCCA RIPIENO
tempura zucchini blossom stuffed w/ mozzarella and basil

SFORMATINO DI PATATE AI FUNGHI SU CREMA DI ORTICHE
potatoes mushrooms souffle on nettles cream

Antipasti

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

VITELLO TONNATO
thinly sliced veal, tuna sauce and capers
18

BATTUTA DI FASSONE
beef tartare and quail egg
19

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

STRACCIATELLA, COULIS DI POMODORINI, FAVE E BASILICO
stracciatella, cherry tomatoes coulis, fava beans, basil
14

POLPO, PAPRIKA, AGRUMI SU CREMA DI CECI
pan seared octopus, paprika, citrus salad and chick peas puree
20

CARPACCIO DI TONNO
tuna carpaccio, arugula, heirloom tomatoes, finger lime
18

CAPESANTE E CENTRIFUGA DI SEDANO RAPA E MELA
pan seared scallops, celeriac apple juice and kale
19

INSALATA SAN CARLO
San Carlo salad: baby kale, spring vegetables, quinoa, lemon dressing
15



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Primi

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

GNOCCHI FATTI IN CASA CON ORTICHE E CASTELMAGNO
homemade gnocchi with nettles cream and Castelmagno cheese
17

TAJARIN FATTI IN CASA CON SCAMPI, MENTA E CARCIOFI
homemade angel hair pasta with scamp, artichoke and mint
23

TAGLIATELLE FATTA IN CASA AL PESTO CON POMODORO ESSICCATO E STRACCIATELLA
homemade tagliatelle with basil pesto, semi dry tomatoes and stracciatella
20

RAVIOLIONE DI RICOTTA SU CREMA DI FAVE
homemade ravioli stuffed with ricotta, lemon, orange and mint over fava bean puree
19

AGNOLOTTO FATTO IN CASA AL SUGO DI ARROSTO
homemade agnolotto stuffed with roasted braised meat
22

PACCHERI "CAVALIER COCCO" POMODORO E BASILICO
"cavalier cocco" paccheri pasta with cherry tomatoes and basil
18

RISOTTO CON STRACCHINO, CREMA DI ZUCCHINE E I SUOI FIORI
aged acquerello rice, stracchino cheese, zucchini puree and own flowers
24



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Secondi

San Carlo only use grass-fed certified Piedmontese beef

COSTATA DI MANZO

16 oz. bone-in dry aged rib eye, heirloom tomatoes, pickled onion, arugula and crispy potatoes
39

ORECCHIA DI ELEFANTE VESTITA CON RUCOLA E PACHINO

bone-in veal milanese with arugula, cherry tomatoes and roasted potatoes
42

COSTOLETTA DI MAIALE

free-range hampshire pork chop with string beans, fava beans salad and mustard
29

STINCO DI AGNELLO CON PUREA DI PATATE E VERDURE

braised lamb shank with mashed potatoes and spring vegetables
30

BRANZINO MEDITERRANEO

pan seared mediterranean seabass with chickpeas fritters, fennel and black olive and lemon sauce
28

GRIGLIATA MISTA DI PESCE FRESCO

mixed grilled seafood with potatoes and grilled vegetables
34

PESCATO DEL GIORNO

grilled whole fish with seasonal vegetables
-M/P-

BISTECCONA PIEMONTESE CON VERDURE E BAGNETTO VERDE

34 oz. porterhouse steak with vegetables, potatoes and bagnetto verde
(115)

Contorni

8

SPINACI SALTATI (sautéed spinach); FUNGHI SALTATI (sautéed mushrooms);
VERDURE GRIGLIATE (grilled vegetables); POMODORI E BASILICO (tomatoes and basil); PATATE AL FORNO (roasted potatoes)