



## *Truffle Menu*

*all dishes are served with shaved white truffle*

### *Antipasti*

BATTUTA DI FASSONE COME LA TRADIZIONE  
beef tartare and as tradition

60

POLENTA TARAGNA, UOVO IN CAMICIA E FONTINA D' ALPEGGIO  
polenta "taragna", poached egg and "fontina" cheese

55

UOVO "OCCHIO DI BUE" E ASPARAGI  
egg sunny side up with asparagus

50

### *Primi*

TAJARIN ALBA  
homemade angel hair pasta, truffle butter

60/90

RISOTTO AL PARMIGIANO  
aged acquerello rice, 24 month aged parmigiano reggiano

65/100

### *Secondi*

COSTATA DI MANZO  
dry aged grilled 16 oz. prime rib eye, spinach and potatoes

110

PETTO DI FARAONA AI PORCINI E CASTAGNE  
guinea fowl breast, porcini mushrooms and chestnuts

90

### *Dolci*

COPPA DI GELATO  
housemade fior di gelato

50

*add white truffle to your dish*

50 (3gr.) / 90 (6gr.)

*Ask our sommelier for wine pairing suggestions*

SAN CARLO OSTERIA PIEMONTE opened its doors in the heart of SoHo on March 1<sup>st</sup> 2016. With our truffle menu, we want to transport you to the Northern Italian region of Piedmont, where the long-awaited white truffle season began.