

DINNER
MENU

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 but modern 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 (CN), Fassone beef, "Bagna cauda" sauce, Barolo and Barbaresco wines.

Antipasti / Appetizers

PANE BURRO E ALICI

toasted bread, herb butter, mediterranean anchovies

12

BAGNA CAUDA CON CRUDITE' DI VERDURE

anchovies and garlic dipping with crudite'

13

CROCCHETTE DI BACCALA' CON SALSA TARTARA

whipped cod croquette with tartar sauce

12

LA NOSTRA PARMIGIANA

our eggplant "parmigiana"

14

TAGLIERE DI SALUMI CON BURRATA

cured meat board and burrata

small 16 / large 24

INSALATA SAN CARLO

mixed green salad, carrots, celery, watermelon radish, candied walnuts, balsamic dressing

13

BARBABIETOLE ALL'AGLIO

braised beets salad, sweet garlic, green apple, salted almond, raspberry vinegar

15

VITELLO TONNATO

thinly sliced veal eye round, tuna sauce, crispy capers

18

CREMA DI RISO VENERE CON CALAMARI E COZZE *

"venere" rice creamy soup, poached calamari, mussels, thyme oil

16

POLPO ROSOLATO *

charred octopus, lemon potato, kale puree', black olives focaccia

19

BATTUTA DI FASSONA AL COLTELLO *

hand-cut beef tartare, crispy bread

18

*consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Primi / Pasta

GNOCCHI DI GRANO SARACENO ALLA BAVA

homemade buckwheat potato dumplings with cheeses sauce

17

PASTA E FAGIOLI

beans soup, "pancetta", mixed pasta

15

TAJARIN ALLO ZAFFERANO CON RAGU' DI MARE

homemade saffron "tjarin" with seafood ragu'

26

TAGLIATELLE AI FUNGHI

homemade "tagliatelle", wild mushroom, toasted walnuts, pecorino cheese

21

LA PANISSA DI SAN CARLO

aged "Acquarello" red wine risotto, "cacciatorino" salame, "borlotti" beans, kale

23

AGNOLOTTI AL SUGO D'ARROSTO

homemade ravioli filled with braised meat in a dark roasted meat jus

21

MEZZE MANICHE AL RAGU' DI 3 CARNI

"Cav. Cocco" short pasta with 3 meats ragu'

20

gluten free pasta and whole wheat pasta available upon request

add. \$2

Secondi / Main Course

POLENTA CON SALSICCIA DI CONIGLIO E CASTELMAGNO

creamy polenta with homemade rabbit sausage and Castelmagno cheese

22

TROTA, CAVOLFIOR E ARANCIA

pan seared arctic char, cauliflower puree', charred cauliflower, blood orange

27

BRANZINO, PORRI E INSALATINA DI FINOCCHI

pan seared mediterranean sea bass, leeks emulsion, shaved fennel salad, black olive crumbs

29

FARAONA CON FARROTTO, FUNGHI E RAPE

guinea fowl with "farrotto", wild mushrooms and pickled baby turnips

34

GUANCIA DI MANZO E CECI

braised beef cheek and chickpeas

33

BOLLITO MISTO PIEMONTESE

mixed boiled meats piedmont style, "bagnet vert" and "bagnet ross"

35

COSTATA DI MANZO CON PATATE AL ROSMARINO

16oz bone-in 28 days dry aged rib-eye with rosemary roasted potatoes

41

ORECCHIA D'ELEFANTE CON POMODORINI E RUCOLA

bone-in thinly pounded veal milanese with arugula and cherry tomatoes

43

Contorni

8

SPINACI SALTATI (sautéed spinach); CAVOLETTI DI BRUXELLES (roasted brussel sprouts);
PATATE AL FORNO (roasted potatoes); CAROTE AL BURRO (butter fried carrots)