

Truffle Menu

all dishes are served with shaved black truffle

Antipasti

BATTUTA DI FASSONE COME LA TRADIZIONE
beef tartare as tradition

39

POLENTA TARAGNA, UOVO IN CAMICIA E CASTELMAGNO
polenta "taragna", poached egg and "castelmagno" cheese

36

Primi

TAJARIN ALBA
homemade angel hair pasta, truffle butter

38 / 46

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

40 / 50

Secondi

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

70

FARAONA CON FARROTTO FUNGHI E RAPE
guinea fowl "farrotto" wild mushrooms and pickled baby turnips

54

Dolci

COPPA DI GELATO
home made fior di gelato

20

add black truffle to your dish

25 (3gr.) / 45 (6gr.)

Ask our sommelier for wine pairing suggestions

SAN CARLO OSTERIA PIEMONTE opened its doors in the heart of SoHo on March 1st 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.