



SAN CARLO

OSTERIA PIEMONTE

2nd Anniversary Menu
3- Course Prix Fixe Dinner

\$ 42

March 4 – March 18

(excluding Friday & Saturday)

Antipasti / Appetizers

BARBABIETOLE ALL'AGLIO

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

VITELLO TONNATO

(thinly sliced veal eye round, tuna sauce, crispy capers)

BATTUTA DI FASSONA AL COLTELLO

(hand-cut beef tartare, crispy bread)

CREMA DI BORLOTTI CON PROSCIUTTO CROCCANTE

(“borlotti” beans soup with crunchy prosciutto)

Piatto Principale / Main Course

MEZZE MANICHE AL RAGU' DI 3 CARNI

(“Cav. Cocco” short pasta with 3 meats ragu')

TAJARIN BURRO E SALVIA (oppure con TARTUFO NERO + \$ 15)

(homemade pasta “tajarin” butter and sage (or with black truffle add \$ 15)

TROTA, CAVOLFIOR E ARANCIA

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

BOLLITO MISTO PIEMONTESE

(mixed boiled meats piedmont style, “bagnet vert” and “bagnet ross”)

Dolci / Dessert

BöNET

(traditional piedmontese pudding: chocolate, caramel and amaretto)

TIRAMISU

(traditional piedmontese tiramisu: savoyardi cookies, caffè Lavazza, mascarpone cream)