

Truffle Menu

*all dishes are served with shaved
black truffle on top*

Appetizers

BATTUTA DI FASSONE COME LA TRADIZIONE
beef tartare as tradition
39

ASPARAGI, UOVO IN CAMICIA E CASTELMAGNO
asparagus, poached egg, Castelmagno
38

Pasta / Risotto

TAJARIN ALBA
homemade angel hair pasta, truffle butter
38 / 46

RISOTTO AL PARMIGIANO
aged acquerello rice, 24 month aged parmigiano reggiano
40 / 50

Main Course

COSTATA DI MANZO
dry aged grilled 16 oz. prime rib eye, asparagus and potatoes
70

Dessert

COPPA DI GELATO
home made ice cream
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.