



SAN CARLO

OSTERIA PIEMONTE

ANTIPASTI / APPETIZERS

PANE BURRO E ALICI

toasted bread, herb butter, mediterranean anchovies

12

RICOTTINA DI BUFALA CON PESTO

imported buffalo ricotta, pesto, cherry tomatoes, pearl onion, olive powder

14

FIORI DI ZUCCA RIPIENI DI BACCALA'

fried zucchini blossoms in squid ink batter stuffed with "baccala'", served with "salsa rubra"

15

TAGLIERE MISTO CON BURRATA / cured meat board with burrata

small 16 / large 24

INSALATA SAN CARLO

mixed green salad, carrots, celery, radish, grapes tomatoes, hazelnuts, balsamic dressing

13

ZUPPA DI PISELLI CON FORMAGGIO DI CAPRA

english pea soup, goat cheese, toasted pistachios, green oil

14

CRUDO DI RICCIOLA CON BAGNA CAUDA*

yellowtail "crudo", anchovies and garlic dressing, spring onion, celery, pine nuts

18

BATTUTA DI FASSONA AL COLTELLO*

hand-cut Piedmont beef tartare, crispy parmesan bread

17

VITELLO TONNATO*

thinly sliced veal eye round, tuna sauce, crispy capers, pickled onion

17

TONNO DI CONIGLIO CON GIARDINIERA

poached pulled rabbit, pickled mixed vegetables

16

POLPO ROSOLATO

roasted octopus, black ink potato, mediterranean reduction, black eyed peas

18

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



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PRIMI / PASTA

AGNOLOTTI DI MAGRO BURRO E SALVIA

homemade ravioli filled with ricotta and spinach, in a butter and sage sauce

21

RISOTTO AGLI ASPARAGI

asparagus risotto, parmesan chips, creamy burrata

24

GNOCCHI DI BASILICO CON GAMBERI

homemade basil dumpling, shrimps, slow cooked, grapes tomatoes

23

TAJARIN ALLE VONGOLE

homemade tajarin, clams tomato confit and lemon

24

SPAGHETTI ALLA CHITARRA AGLIO NERO, OLIO E PEPERONCINO

homemade spaghetti, black garlic, spicy breadcrumbs

18

TAGLIATELLE AL BRASATO DI CINGHIALE CON CASTELMAGNO

homemade tagliatelle, braised wild boar, Castelmagno cheese

26

FUSILLONI CON SALSICCIA D'ANATRA, FAVE E PECORINO

"cav. Cocco" pasta, homemade duck sausage, fava beans, Pecorino cheese

23



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SECONDI / MAIN COURSE

COTOLETTA ALLA MILANESE CON RUCOLA E POMODORINI

veal milanese with arugula and cherry tomatoes

42

BRANZINO, PEPERONI, LATTUGHINO E MANDORLE

pan seared mediterranean sea bass, red bell pepper emulsion, grilled lettuce gem, almond milk & toasted almonds

27

CODA DI ROSPO, PESCHE E CREMA DI PATATE

roasted monkfish, saffron potato sauce, sweet and sour peaches, crispy red onion

26

POLLO AL MATTONE CON INSALATINA DI CRESCIONE IN AGRODOLCE

brick chicken, watercress, "agrodolce" dressing

24

COSTOLETTA DI MAIALE CON DATTERINI, CIPOLLOTTO E CETRIOLI

berkshire porkchop, grapes tomatoes, spring onion, cucumber, bread crumbs, lemon & capers sauce

25

LOMBATA DI AGNELLO E CAPONATA

Colorado lamb loin, eggplant "caponata", sugar snap peas, olives rosemary & chili condiment

34

COSTATA DI MANZO

16oz bone-in 28 days dry aged rib-eye with grilled asparagus

41

CONTORNI / SIDES

8

SPINACI SALTATI (sautéed spinach); **ASPARAGI GRIGLIATI** (grilled asparagus);

PATATE AL FORNO (roasted potatoes); **FAGIOLINI** (string beans)