



SAN CARLO

OSTERIA PIEMONTE

ANTIPASTI / APPETIZERS

PANE BURRO E ALICI

toasted bread, herb butter, Mediterranean anchovies

12

RICOTTINA DI BUFALA SU ZUPPETTA DI MELONE

imported buffalo ricotta, chilled cantaloupe soup, watermelon radish, green olives, fresno chili

14

CROCCHETTE DI BACCALA' IN NERO

black ink whipped "baccala'" croquette, red onions chutney

12

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

16

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, Mediterranean reduction, eggplant caviar, crunchy oregano

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 CALAMARI, GAMBERI E COZZE

seafood risotto with calamari, shrimps, mussels and black olives powder
25

GNOCCHI AI FUNGHI

homemade potato dumplings, wild mushrooms, mirepoix
23

TAJARIN ALLE VONGOLE

homemade Tajarin, clams, tomato confit and lemon
21

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
25

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, ZUCCHINE E MANDORLE

pan seared Mediterranean Sea bass, red bell pepper emulsion, shaved zucchini, toasted almonds, mint powder

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, LATTUGHINO GRIGLIATO, SALSA AGRODOLCE

brick chicken, grilled lettuce gem, "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", snow peas, olives rosemary & chili condiment

34

COSTATA DI MANZO

16oz bone-in 28 days dry aged rib-eye, veal reduction, duck fat confit potatoes

41

CONTORNI / SIDES

8

SPINACI SALTATI (sautéed spinach); **MELANZANE GRIGLIATE** (grilled japanese eggplant);
PATATE AL FORNO (roasted potatoes); **FAGIOLINI** (string beans)