

Truffle Menu

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

Appetizers

BATTUTA DI FASSONE COME DA TRADIZIONE
tradition beef tartare
29

UOVO IN CAMICIA, PURE'DI FAVE, FONDO BRUNO E CASTELMAGNO
poached egg, fava beans puree, veal reduction & Castelmagno
28

Pasta / Risotto

TAJARIN ALBA
homemade angel hair pasta, truffle butter
28 / 36

RISOTTO AL PARMIGIANO
aged acquerello rice, 24 month aged parmigiano reggiano
30 / 40

Main Course

COSTATA DI MANZO
16 oz. bone in 28 days dry aged rib eye, veal reduction, spinach, duck
fat confit potatoes
60

Dessert

COPPA DI GELATO
homemade ice cream
20

add black truffle to your dish
20 (3gr.) / 35 (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.

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