

Truffle Menu

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

Appetizers

BATTUTA DI FASSONE COME DA TRADIZIONE
tradition beef tartare
60

UOVO IN CAMICIA, CREMA DI ZUCCA E FUNGHI
Poached eggs, butternut squash soup, roasted hen of the woods
55

CAPELANTE, CAVOLFIORE E FONDO DI VITELLO
Pan seared scallops, cauliflower foam, veal reduction, polenta chips
65

Pasta / Risotto

TAJARIN ALBA
homemade angel hair pasta, truffle butter
60 / 90

RISOTTO AL PARMIGIANO
aged acquerello rice, 24 month aged parmigiano reggiano
65 / 100

Main Course

COSTATA DI MANZO
16 oz. bone in 28 days dry aged rib eye, veal reduction, spinach, duck
fat confit potatoes
110

PETTO D'ANATRA, LAMPONI, PORRI E SEDANO RAPA
Duck breast, celery root puree, raspberry vinaigrette, grilled baby
leeks
95

Dessert

GELATO FIOR DI LATTE CON MIELE AL TARTUFO
Homemade fior di latte ice cream with truffle honey
40

*add white truffle to your dish
50 (3gr.) / 90 (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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