

SAN CARLO OSTERIA PIEMONTE

MENU

Located in the heart of SoHo at 90 Thompson Street, San Carlo Osteria Piemonte is a neighborhood restaurant that honors the age-old traditions of Northern Italy's Piedmont region in a warm, rustic but modern setting.

Piedmont is known as one of Italy's oldest regions, and Turin, its largest city, was Italy's first capital in 1861. The region of Piedmont is the inspiration behind San Carlo's menu and wine program. Both a culinary and cultural destination, Piedmont is home to several UNESCO World Heritage sites, including Barolo and Barbaresco vineyards, as well as The University of Gastronomic Sciences, an international academic institution focusing on the organic relationships between food and cultures.

Blending authentic recipes and high-quality Italian imported products with locally-sourced, seasonal ingredients, San Carlo offers the best of Piedmont; a region with a rich history of producing exceptional fine wines, artisanal meats and cheeses, and some of Italy's best-known specialties, including white truffles from the city of Alba (CN), Fassona beef, "Bagna Cauda" sauce, Barolo and Barbaresco wines.

Executive Chef Davide Iacoboni



SFIZI

ALICI AL VERDE

Toasted pan brioche, Cantabrian anchovies,
bagnetto verde

21

ARANCINI AL TARTUFO ⑦

Quinoa & breadcrumb crusted fried rice balls filled
with truffle and Fontina, *bagnetto rosso*

18

POLPETTINE

Beef meatballs, tomato sauce, smoked Pecorino
cheese

19

CAESAR SALAD TORINO-NEW YORK

Seared little gem lettuce, Castelmagno cheese,
bagna cauda, focaccia breadcrumbs

18

ANTIPASTI

BATTUTA DI FASSONA

Hand-cut Fassona beef tartare, hazelnuts, shallots confit, homemade black garlic mayo, crispy multigrain bread

26

VITELLO TONNATO

Traditional thinly sliced, slow cooked veal with tuna sauce, served chilled

25

TONNO DI CONIGLIO

Slow cooked pulled rabbit, marinated in oil and herbs, served cold with homemade pickled vegetables "giardiniera"

23

TAGLIERE DI SALUMI E BURRATA

Imported Italian cured meat board with burrata cheese

29

CAPELANTE

Seared scallops, golden squash, white wine sauce

26

MINISTRONE ⑦

Seasonal vegetables soup, Parmigiano Reggiano broth.

19

INSALATA DI RADICCHIO, INDIVIA E PERE ⑦

Radicchio Treviso, Belgian endive and grilled pear salad, lemon vinaigrette and mandarin gelée

22

INSALATA SAN CARLO ⑦

Baby Tuscan kale, delicata squash, pumpkin seeds, pistachio pesto & Meyer lemon dressing

17

*eating raw or undercooked fish, shellfish or eggs increases the risk of foodborne diseases 20% gratuity added to parties of 6 or more.
Maximum four credit cards per party



PASTA

TAJARIN AL RAGU' DI CONIGLIO

Homemade thin spaghetti with hand-cut rabbit ragu, olive tapenade

28

GNOCCHI ⑤

Homemade potatoes gnocchi, Toma cheese fondue, chestnuts, marinated butternut squash

26

RISOTTO ZAFFERANO E BARBERA ⑤

Acquerello rice, saffron, Barbera reduction, parsley, garlic & lemon gremolada

29

AGNOLOTTI DEL PLIN AL SUGO DI ARROSTO

Homemade braised meat Ravioli in *demi-glace* and butter sauce

28

TAGLIATELLE ALL'ASTICE

Homemade tagliatelle with lobster, cherry tomatoes, lobster *bisque*

42

MANDILLI DI SETA AI TRE POMODORI ⑤

Homemade "Silk Handkerchiefs" pasta, yellow Datterino, San Marzano and roasted tomato sauce, basil oil

25

PAPPARDELLE AL BRASATO DI CINGHIALE

Homemade ribbon pasta, braised wild boar ragu, rosemary and orange zest

33

SPAGHETTONE CON BURRO E ALICI

Large spaghetti "Mancini", Cetara anchovies, Ferrarini butter, crunchy breadcrumbs, dill

27



SECONDI

BRANZINO

Pan-seared filet of Tuscan branzino, roasted celery root, and lemon grass and celery root sauce

38

SALMONE

One-side slowly seared Atlantic salmon, braised seasonal vegetables, saffron sauce

37

POLLO ARROSTO

Half boneless spiced-marinated baked chicken, maitake and shiitake mushrooms, butternut squash puree, chicken reduction

36

COTOLETTA ALLA MILANESE

Thinly pounded veal chop "Milanese" style, tartare sauce, arugula and cherry tomatoes

59

TAGLIATA DI MANZO

10oz Greater Omaha farm Prime NY Strip steak with bourbon sauce, grilled radicchio, chives

45

BRASATO DI MANZO AL BAROLO

Slow braised Angus beef cheek, horseradish mashed potatoes, Jerusalem artichoke chips, Barolo reduction

42

CONTORNI ①

PATATE ARROSTO Roasted fingerling potatoes, garlic, thyme, rosemary	14
CIME DI RAPA Grilled broccoli rabe, garlic, chili	14
CAVOLFIORE Roasted rainbow cauliflower, lemon thyme vinaigrette	14
FUNGHI SALTATI Sautéed wild mushrooms, <i>bagnetto verde</i>	14

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