



SAN CARLO
OSTERIA PIEMONTE

ANTIPASTI / APPETIZERS

PANE, BURRO E ALICI

toasted bread, herb butter, Mediterranean anchovies
12

TAGLIERE MISTO CON BURRATA

cured meat board with burrata
16/24

INSALATA SAN CARLO

mixed green salad, carrots, celery, radish, grapes tomatoes, candied hazelnuts, balsamic dressing
13

INSALATA DI BARBABIETOLE

Braised red beets, radicchio, white grapes, watermelon radish, ricotta salata, sherry vinegar dressing
15

CREMA DI ZUCCA

Butternut squash soup, roasted hen of the woods, green oil, parmesan pearls
14

RICCIOLA "AL VERDE" *

Yellowtail "crudo", parsley "pesto", sweet garlic, green olives, fried capers, toasted pistachios
17

BATTUTA DI FASSONA*

hand-cut Piedmont beef tartare, crispy parmesan bread
18

VITELLO TONNATO*

thinly sliced veal eye round, tuna sauce, pickled onion
16

CAPELANTE, CAVOLFIOR E BAGNA CAUDA

Pan seared scallops, cauliflower foam, anchovies and garlic dressing, polenta chips
18

PANCIA DI MAIALE

Crispy pork belly, creamy ricotta, pomegranate, savory greens
16



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PRIMI / PASTA

AGNOLOTTI DI BRASATO

Homemade ravioli filled with braised meats, butter and sage sauce, veal reduction

21

RISOTTO CASTELMAGNO E CASTAGNE

"Castelmagno" cheese risotto, chestnut ragu', toasted hazelnuts

24

GNOCCHI DI SPINACI SU FONDUTA DI TALEGGIO

Homemade spinach potato dumplings, "Taleggio" cheese fondue, carrots and ginger

19

SPAGHETTI ALLA CHITARRA IN SAOR

Homemade spaghetti, anchovies and onions sauce, toasted breadcrumbs, pine nuts and raisins

18

LASAGNETTE ALLO ZAFFERANO CON TONNO DI CONIGLIO

Homemade saffron lasagnette, poached pulled rabbit, "gremolata"

25

MEZZI RIGATONI AL RAGU' DI MARE

"Cav. Cocco" pasta, seafood ragu', orange flavor, chives

23



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SECONDI / MAIN COURSE

MERLUZZO SU VARIAZIONE DI CIPOLLE

Pan seared cod, spanish onion sauce, shallots confit, roasted pearl onion, pickled red onion
26

OMBRINA, BRODETTTO DI CAVOLO E FARROTTO AL TOPINAMBUR

Pan seared striped bass, kale broth, sunchoke tossed "farrotto", fried kale
28

FILETTO DI MAIALE, MELE, BROCCOLI E BAGNETT VERT

Pork tenderloin, granny smith puree, charred broccoli, "bagnet vert"
24

PETTO D'ANATRA, LAMPONI, PORRI E SEDANO RAPA

Duck breast, celery root puree, raspberry vinaigrette, grilled baby leeks
29

GUANCIA DI MANZO SU SOFFICE DI PATATE

Slowly braised beef cheek, soft mashed potato, black pepper chips
33

COTOLETTA ALLA MILANESE

Veal Milanese with arugula, grapes tomatoes and lemon vinaigrette
42

COSATATA DI MANZO

16oz bone-in 28 days dry aged rib-eye, veal reduction, rosemary potatoes
41

CONTORNI / SIDES

SPINACI SALTATI / Sautéed spinach
8

PATATE AL ROSMARINO/ Rosemary potatoes
8

CAVOLETTI DI BRUXELLES / Roasted brussel sprouts
9

FUNGHI SALTATI / Sautéed mushrooms
11