

# Truffle *lunch* Menu

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

## *Appetizers*

BATTUTA DI FASSONE COME DA TRADIZIONE  
tradition beef tartare  
50

BURRATA E PROSCIUTTO  
burrata cheese with Parma prosciutto  
55

ZUPPA DI FARRO E CECI  
traditional farro and chickpeas soup  
45

## *Pasta / Risotto*

TAJARIN ALBA  
homemade angel hair pasta  
50 / 80

RISOTTO AL PARMIGIANO  
aged acquerello rice, 24 month aged parmigiano reggiano  
55 / 90

## *Main Course*

COSTATA DI MANZO  
16 oz. bone in 28 days dry aged rib eye, veal reduction, spinach and  
potatoes  
100

## *Dessert*

GELATO VANIGLIA CON MIELE AL TARTUFO  
Homemade Vaniglia ice cream with truffle honey  
40

*add white truffle to your dish*  
40 (3gr.) / 80 (6gr.)

## *Ask our sommelier for wine pairing suggestions*

SAN CARLO OSTERIA PIEMONTE opened its doors in the heart of SoHo on March  
1<sup>st</sup> 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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UOVO IN CAMICIA, CREMA DI ZUCCA E FUNGHI  
Poached eggs, butternut squash soup, roasted hen of the woods  
45

CAPELANTE, CAVOLFIORE E FONDO DI VITELLO  
Pan seared scallops, cauliflower foam, veal reduction, polenta chips  
55

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PETTO D'ANATRA, LAMPONI, PORRI E SEDANO RAPA  
Duck breast, celery root puree, raspberry vinaigrette, grilled baby  
leeks  
85

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