



SAN CARLO

OSTERIA PIEMONTE

3<sup>rd</sup> Anniversary Menu  
3- Courses Prix Fixe Dinner  
\$ 42  
March 3<sup>rd</sup> – March 14<sup>th</sup>  
(excluding Friday & Saturday)

**Appetizers**

INSALATINA DI CALAMARI COTTI IN “ERBALUCE” DI CALUSO, PATATE CONFIT, CAPPERI E OLIVE  
calamari salad cooked in “Erbaluce” wine, confit potatoes, capers and olives

VITELLO TONNATO

thinly sliced veal eye round, tuna sauce, crispy capers

MANZO ALL’ ALBESE

Piedmontese beef carpaccio with celery and shaved parmigiana cheese

INSALATA RUSSA

traditional steamed vegetable salad dressed with piedmontese style aioli

**Main Courses**

RISOTTO AL “TIMORASSO” CON RAGU’ DI CONIGLIO ALLA SALVIA  
“Timorasso” risotto with rabbit ragu’ and sage

TAJARIN BURRO E SALVIA (aggiunta di TARTUFO NERO + \$ 15)  
homemade pasta “Tajarin” butter and sage (ADD with black truffle + \$ 15)

SALMERINO AL FORNO

ocean trout, shaved brussels sprouts, crème fraiche, smoked roe

STINCO DI AGNELLO BRASATO AL “RUCHE” CON FUNGHETTI ARROSTITI, SEDANO, RAPA IN PUREA  
Lamb shank braised “Ruche” with royal trumpets, celery, turnip puree

**Dessert**

TIRAMISU

homade piedmontese tiramisu: savoiardi cookies, caffè Lavazza, mascarpone cream

INSALATINA DI FRUTTA, ZABAGLIONE AL “MOSCATO”, AMARETTI  
fruit salad, “Moscato” zabajone and amaretti cookies

BONET

traditional piedmontese flan: chocolate, caramel and almond cookies