



SAN CARLO
OSTERIA PIEMONTE

DINNER

MENU

FEB 2019

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 will offer 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 Coada" sauce, Barolo and Barbaresco wines.



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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 AI FUNGHI

foraged mushrooms, toasted pine nuts, baby spinach, goat cheese

14

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, CAVOLFIORE E BAGNA CAUDA

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

18

PANCIA DI MAIALE

Pork belly, creamy ricotta, pomegranate, savory greens

16

*eating raw or undercooked fish, shellfish or eggs increases the risk of foodborne diseases
20% gratuity added to parties of 7 or more. Maximum four credit cards per party



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PRIMI / PASTA

AGNOLOTTI DI BRASATO

Homemade ravioli filled with braised meats, butter and sage sauce, veal reduction
21

RISOTTO AL CAVOLFIORE IN POLVERE DI ACCIUGHE

"cauliflower" risotto with anchovy powder
22

GNOCCHI DI SPINACI AI FUNGHI CON FONDUTA DI TALEGGIO

Homemade spinach potato dumplings and mushrooms with "Taleggio" cheese fondue
19

TAGLIATELLE FRESCHE AL RAGU' DI CINGHIALE E CAVOLO TOSCANO

Homemade tagliatelle with wild boar ragu' and Tuscan kale
24

LASAGNETTE ALLO ZAFFERANO CON TONNO DI CONIGLIO

Homemade saffron lasagnette, poached pulled rabbit, "gremolata"
23

MEZZI RIGATONI AL RAGU' DI MARE

"Cav. Cocco" pasta, seafood ragu', orange flavor, chives
20

GARGANELLI AL RAGU' DI NOCI CON UOVO D'ANATRA MARINATO

Fresh short pasta with walnut ragu' and cured egg yolk
18



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SECONDI / MAIN COURSE

SALMERINO AL FORNO

ocean trout, shaved brussels sprouts, crème fraiche, smoked roe
26

OMBRINA, BRODETTO DI CAVOLO E FARROTTO AL TOPINAMBUR

Pan seared striped bass, kale broth, sunchoke tossed "farrotto", fried kale
29

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
32

GUANCIA DI MANZO SU SOFFICE DI PATATE

Slowly braised beef cheek, soft mashed potato, black pepper chips
30

COTOLETTA ALLA MILANESE

Veal Milanese with arugula, grapes tomatoes and lemon vinaigrette
43

COSTATA DI MANZO

16oz bone-in 28 days dry aged rib-eye, veal reduction, rosemary potatoes
44

BOLLITO DI MANZO ALLA PIEMONTESE

Slowly boiled Piedmontese beef short rib with seasonal vegetable in beef broth
34

CONTORNI / SIDES

SPINACI SALTATI (Sautéed spinach) / **PATATE AL ROSMARINO** (Rosemary potatoes)

9

8

CAVOLETTI DI BRUXELLES (Roasted Brussel sprouts) / **FUNGHI SALTATI** / Sautéed mushrooms

8

9

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