

Truffle lunch Menu

all dishes are served with shaved
black summer "pregiato" truffle on top

Appetizers

BATTUTA DI FASSONE COME DA TRADIZIONE
tradition beef tartare
27

BURRATA E PROSCIUTTO
burrata cheese with Parma prosciutto
30

ZUPPA DI FARRO E CECI
traditional farro and chickpeas soup
20

Pasta / Risotto

TAJARIN ALBA
homemade angel hair pasta
28 / 36

RISOTTO AL PARMIGIANO
aged acquerello rice, 24 month aged parmigiano reggiano
30 / 39

Main Course

COSTATA DI MANZO
16 oz. bone in 28 days dry aged rib eye, veal reduction, spinach and
potatoes
59

Dessert

GELATO VANIGLIA CON MIELE AL TARTUFO
Homemade Vaniglia ice cream with truffle honey
21

add black summer "pregiato finito" truffle to your dish
15 (3gr.) / 25 (6gr.)

Ask our sommelier for wine pairing suggestions

SAN CARLO OSTERIA PIEMONTE opened its doors in the heart of SoHo on March
1st 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.

Truffle Dinner Menu

all dishes are served with shaved
black summer "pregiato" truffle on top

Appetizers

BATTUTA DI FASSONE COME DA TRADIZIONE
tradition beef tartare
27

UOVO IN CAMICIA, CREMA DI ZUCCA E FUNGHI
Poached eggs, butternut squash soup, roasted hen of the
woods
22

CAPELANTE, CAVOLFIORE E FONDO DI VITELLO
Pan seared scallops, cauliflower foam, veal reduction, polenta
chips
29

Pasta / Risotto

TAJARIN ALBA
homemade angel hair pasta
28 / 36

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aged acquerello rice, 24 month aged parmigiano reggiano
30 / 39

Main Course

COSTATA DI MANZO
16 oz. bone in 28 days dry aged rib eye, veal reduction, spinach
and potatoes
59

PETTO D'ANATRA, LAMPONI, PORRI E SEDANO RAPA
Duck breast, celery root puree, raspberry vinaigrette, grilled
baby leeks
48

Dessert

GELATO VANIGLIA CON MIELE AL TARTUFO
Homemade Vaniglia ice cream with truffle honey
21

add black summer "pregiato" truffle to your dish
15 (3gr.) / 25 (6gr.)

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