



SAN CARLO
OSTERIA PIEMONTE

DINNER

MENU

MAY 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.



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 and pickled vegetables
16 small / 24 large

INSALATA SAN CARLO

Baby mix greens, sugar snap peas, mango and toasted almonds with orange and carrot dressing
13

INSALATA DI BARBABIETOLE

Braised red beets, radicchio, white grapes, watermelon radish, ricotta salata with sherry vinegar dressing
14

CREMA DI PISELLI CON BACCALA' MANTECATO

English pea soup with codfish "mantecato"
15

TARTARE DI BRANZINO CON ZUCCHINE ED AVOCADO *

Mediterranean seabass tartare with chopped zucchini and avocado
17

BATTUTA DI FASSONA*

Hand-cut Piedmont beef tartare, crispy parmesan bread
18

VITELLO TONNATO

Thinly sliced veal eye round with tuna sauce and pickled onions
16

"MILANESE" DI OSTRICHE CON UOVA DI SALMONE

Fried Oysters "Milanese style" with salmon roe and spicy avocado sauce
18

FIORI DI ZUCCA FRITTI

Traditional zucchini blossom lightly fried in tempura with cucumber, garlic sauce
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



SAN CARLO
OSTERIA PIEMONTE

PRIMI / PASTA

AGNOLOTTI DI BRASATO

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

RISOTTO AI FIORI DI ZUCCA CON PETALI DI TOMA PIEMONTESE

"Acquerello" rice, zucchini blossom, toasted hazelnuts and shaved Toma Piedmontese cheese
22

GNOCCHI DI BARBABIETOLA CON CREMA DI PORRI CROCCANTI

Homemade red beet and potato dumplings with sautéed leek and cream puree
19

TAGLIATELLE FRESCHE AL RAGU' BIANCO DI CINGHIALE E FUNGHI

Fresh tagliatelle with wild boar, white ragu' and mushrooms
25

LASAGNETTE ALLO ZAFFERANO CON TONNO DI CONIGLIO

Homemade saffron Lasagnette pasta, poached pulled rabbit w/ lemon zest and rosemary "gremolata"
23

CARBONARA DI MARE

Black squid ink spaghetti with seabass, octopus, egg yolk and crumbled "guanciale"
26

TAJARIN CON GAMBERI, POMODORINI, FAVE E SALSA DI MELANZANE

Homemade thin spaghetti, fresh shrimp, cherry tomatoes with fava beans and eggplant puree
24

RABATON

Spinach and ricotta Gnudi topped with butter and sage sauce
18



SAN CARLO
OSTERIA PIEMONTE

SECONDI / MAIN COURSE

GALLETTO AL FORNO

Oven roasted Cornish Hen with truffle potatoes and mix green salad
24

BRANZINO AI PEPERONI E BIETOLE

Mediterranean Seabass with roasted pepper puree, rainbow chard and shiitake mushrooms
27

FILETTO DI MAIALE LARDELLATO IN CROSTA DI NOCCIOLE E PISTACCHIO

Pork tenderloin wrapped in hazelnut and pistachio crust with seasonal vegetables and "bagnet verd"
22

PETTO D'ANATRA, LAMPONI, PORRI E SEDANO RAPA

Duck breast, celery root puree, raspberry vinaigrette, grilled baby leeks
30

POLIPO GRIGLIATO CON PUREE DI FAVE E CARCIOFI FRITTI

Grilled octopus with fava bean puree and fried artichokes
29

COTOLETTA ALLA MILANESE

Pounded thin veal chop "Milanese style" with arugula, grape tomatoes and lemon vinaigrette
43

COSTATA DI MANZO

28 day dry aged 16oz bone-in rib eye with veal reduction and rosemary potatoes
44

CONTORNI / SIDES

CAROTE E ZUCCHINE (Roasted carrots and zucchini) / **PATATE AL ROSMARINO** (Rosemary potatoes)
8 8

PATATINE FRITTE TARTUFATE (Truffles fries) / **FINOCCHI E ARANCE** (Fennel & Orange salad)
9 8

BIETOLE SALTATE (Sautéed rainbow chard)
8

*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