

# Summer Truffle Menu

all dishes are served with shaved  
**black summer truffle** on top

## Appetizers

### BATTUTA DI FASSONE COME DA TRADIZIONE

tradition beef tartare

27

### UOVO IN CAMICIA IN CREMA DI PISELLI

Poached egg with english peas “vellutata”

24

### BACCALA' MANTECATO

Whipped codfish, wild fennel and veal reduction

29

## Pasta / Risotto

### TAJARIN ALBA

homemade angel hair pasta

29 / 38

### RISOTTO AL PARMIGIANO

aged acquerello rice, 24 month aged parmigiano reggiano

32 / 44

## Main Course

### COSTATA DI MANZO

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

69

### PETTO D'ANATRA, LAMPONI, PORRI E SEDANO RAPA

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

50

## 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.)

## 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.