



SAN CARLO
OSTERIA PIEMONTE

DINNER

MENU

JULY 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 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 QUINOA

Quinoa, zucchini, carrots, peppers and fennel

14

RICCIO DI MARE IN CREMA DI TARTUFO NERO, LENTICCHIE, PURE' DI CAROTE E ZENZERO

Sea urchin with black truffles cream, lentils, carrots and ginger puree

16

TARTARE DI BRANZINO CON ZUCCHINE ED AVOCADO *

Mediterranean seabass tartare with chopped zucchini and avocado

15

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

ANGUILLA IN CARPIONE ALLA PIEMONTESE

Traditional pickled eel Piedmontese style

17

INSALATA DI MARE ESTIVA: COZZE, VONGOLE, GAMBERI, CALAMARI E UOVA DI SALMONE

Summer sea salad: mussels, clams, shrimp, calamari and salmon eggs

15



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PRIMI / PASTA

AGNOLOTTI DI BRASATO

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

RISOTTO AGLI ASPARAGI CON TOMA PIEMONTESE

“Acquerello” rice, asparagus and shaved Toma Piedmontese cheese
22

GNOCCHI DI PATATE AI FRUTTI DI MARE

Homemade potato dumplings with seafood
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



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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

FRITTO MISTO DI MARE: CALAMARI, GAMBERI, ZUCCHINE, CAROTE E CARCIOFI

Mixed fried seafood: calamari, shrimps, zucchini, carrots and artichokes
31

CONTORNI / SIDES

ASPARAGI BURRO E PARMIGIANO (asparagus w/butter and parmisan cheese) 9

PATATE AL ROSMARINO (Rosemary potatoes) 8

PATATINE FRITTE TARTUFATE (Truffles fries) 9

FINOCCHI E ARANCE (Fennel & Orange salad) 8

BIETOLE SALTATE (Sauteed 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