



SAN CARLO

OSTERIA PIEMONTE

LUNCH MENU

SPECIAL LUNCH: Monday to Friday / 11.30 am – 4 pm /: **\$ 15 for 2 courses**

APPETIZERS

POLPETTINE DI ZUCCA FRITTE CON CREMA DI FAGIOLINI CANNELLINI \$10
Fried pumpkin croquettes on a bed of "cannellini" bean puree

INSALATA CESARE \$9
Romaine hearts, shaved parmesan cheese, focaccia bread croutons, Caesar dressing

BUFALA E MELANZANE \$12
Bufala mozzarella with stewed eggplant (with prosciutto di Parma ADD \$5)

CAPONE'T \$11
Traditional Piedmontese cabbage roll stuffed with sausage, veal and "Aquerello" rice, baked au gratin with Taleggio fondue

ZUPPA D' AUTUNNO \$11
Cabbage and potato soup with guanciale and bread croutons

VITELLO TONNATO \$14 (Special Lunch: ADD \$2)
Thinly sliced veal with tuna sauce

ALBESE DI MANZO CON PARMIGIANO E SEDANO \$13
Beef carpaccio with shaved parmesan, celery and lemon dressing

MAIN

MEZZE MANICHE AI FAGIOLI \$12
Mezze maniche pasta with beans, cherry tomato sauce, basil and Stracciatella di burrata

TAGLIATELLE AL RAGU' \$14 (special lunch: ADD \$2)
fresh tagliatelle pasta with bolognese sauce

SPAGHETTI ALLA CARBONARA \$13
Spaghetti with "guanciale" tossed in eggs and "Pecorino" cheese

GARGANELLI AL SALMONE \$14 (special lunch: ADD \$2)
Fresh short pasta with smoked salmon, shallots and peas

PESCATO DEL GIORNO CON VERDURE DI STAGIONE \$16 (special lunch: ADD \$4)
Catch of the day with seasonal vegetables

MILANESE DI POLLO \$13
Lightly breaded chicken with baby spinach and shaved carrots

SCALOPPINE DI POLLO AL VINO BIANCO CON FUNGHI \$13
Chicken scallopine cooked in white wine with mushrooms



PIADINE

PIEMONTESE \$13

Toma piedmontese cheese, prosciutto cotto, baby spinach, "bagnet vert", baked peppers

CLASSICA \$12

Prosciutto crudo, arugula and Stracchino cheese

BOLOGNESE \$13

Mortadella, goat cheese, arugula, extra virgin olive oil, salt, pepper & lemon dressing

VEGETARIANA \$11

Buffalo mozzarella, eggplant, tomato and avocado

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SAN CARLO BURGER \$16 (Special Lunch - add \$3)

Beef burger with Caciocavallo cheese, prosciutto in a "focaccia" bun served with French fries

SIDES \$6

INSALATA DI VERZA CON ACCIUGHE: Cabbage salad with anchovies

PATATE FRITTE: French fries

VERDURE DI STAGIONE SALTATE: sauteed seasonal vegetables

PATATE ARROSTO: roasted rosemary potatoes

DESSERT \$9

I BISCOTTI DEL SAN CARLO

Assortment of Italian cookies

BONET

Traditional Piedmontese pudding: chocolate, caramel and amaretto

TIRAMISU

Traditional tiramisu: savoyardi cookies, Lavazza coffee, mascarpone cream



BRUNCH MENU

Saturday and Sunday from 11.30 am to 4 pm

EGGS / UOVA

OMELETTE \$16

Omelette filled with Toma cheese and baked peppers, served with mix greens and rosemary potatoes

UOVA BENEDETTINE \$17

Two poached eggs, mortadella, on toasted bread topped with béarnaise sauce, served with mix greens and rosemary potatoes

FRITTATA SAN CARLO \$14

Frittata filled with sausage, caramelized onions and parmesan cheese served with mix greens, rosemary potatoes

SALMONE & UOVA \$21

Baked salmon served with 2 eggs any style, mix greens and rosemary potatoes

SIDES \$6

INSALATA DI VERZA CON ACCIUGHE: Cabbage salad with anchovies

PATATE FRITTE: French fries

VERDURE DI STAGIONE SALTATE: Sauteed seasonal vegetables

PATATE ARROSTO: Roasted rosemary potatoes

APPETIZERS

POLPETTINE DI ZUCCA FRITTE CON CREMA DI FAGIOLINI CANNELLINI \$12

Fried butternut squash croquettes on a bed of "cannellini" bean puree

INSALATA CESARE \$10

Romaine hearts, shaved parmesan cheese, focaccia bread croutons, Caesar dressing

BUFALA E MELANZANE \$14

Bufala mozzarella with stewed eggplant (with prosciutto di Parma ADD \$5)

CAPONE'T \$13

Traditional Piedmontese cabbage roll stuffed with sausage, veal and "Aquerello" rice, baked au gratin with Taleggio fondue

ZUPPA D' AUTUNNO \$12

Cabbage and potato soup with guanciale and bread croutons

VITELLO TONNATO \$15

Thinly sliced veal with tuna sauce

ALBESE DI MANZO CON PARMIGIANO E SEDANO \$14

Beef carpaccio with shaved parmesan, celery and lemon dressing



SAN CARLO

OSTERIA PIEMONTE

MAIN

MEZZE MANICHE AI FAGIOLI \$15

Mezze maniche pasta with beans, cherry tomato sauce, basil and Stracciatella di burrata

TAGLIATELLE AL RAGU' \$18

Fresh tagliatelle pasta with bolognese sauce

SPAGHETTI ALLA CARBONARA \$16

Spaghetti with "guanciale" tossed in eggs and "Pecorino" cheese

GARGANELLI AL SALMONE \$17

Fresh short pasta with smoked salmon, shallots and peas

PESCATO DEL GIORNO CON VERDURE DI STAGIONE \$20

Catch of the day with seasonal vegetables

MILANESE DI POLLO \$18

Lightly breaded chicken with baby spinach and shaved carrots

SCALOPPINE DI POLLO AL VINO BIANCO CON FUNGHI \$19

Chicken scallopine cooked in white wine with mushrooms

PIADINE

PIEMONTESE \$13

Toma piemontese cheese, prosciutto cotto, baby spinach, "bagnet vert", baked peppers

CLASSICA \$12

Prosciutto crudo, arugula and Stracchino cheese

BOLOGNESE \$13

Mortadella, goat cheese, arugula, extra virgin olive oil, salt, pepper & lemon dressing

VEGETARIANA \$11

Bufala, eggplant, tomato and avocado

SALMONE \$13

Smoked salmon, mix green salad, sunny side up eggs, Bernese sauce

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SAN CARLO BURGER \$16

Beef burger with Caciocavallo cheese, prosciutto in a "focaccia" bun served with French fries

DESSERT \$9

I BISCOTTI DEL SAN CARLO

Assortment of Italian cookies

BONET

Traditional Piedmontese flan: chocolate, caramel and amaretto

TIRAMISU

Traditional tiramisu: savoyardi cookies, Lavazza coffee, mascarpone cream