



SAN CARLO  
OSTERIA PIEMONTE

*DINNER*

## **MENU**

MARCH 2020

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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## APPETIZERS

### PANE, BURRO E ALICI

Toasted bread, herb butter, Mediterranean anchovies

13

### TAGLIERE MISTO CON RASPADURA

Cured meat board with Parmesan "Raspadura" and pickled vegetables

16 small / 24 large

### INSALATA SAN CARLO

Romaine lettuce, poached peaches, hearts of palm, roasted cherry tomato, celery, fennel, goat cheese and pumpkin seeds

14

### PARMIGIANA DI MELANZANE

Eggplant parmigiana

15

### FRITTO MISTO ALLA PIEMONTESE:

#### ANIMELLA, AMARETTO, MELA, SEMOLINO, POLLO ALLA MILANESE, AGNELLO, CAVOLFIORRE

Piedmontese mixed fried: sweetbread, amaretto, apple, semolina, chicken, lamb, cauliflower

22

### CAPELANTE SCOTTATE CON FAVE IN INSALATA E BAGNA CAUDA

scalded scallops with salad fava beans and Bagna Cauda sauce

19

### 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

### BIGNE' DI SALMONE E BRANZINO CON NOCCIOLE TOSTATE

Salmon stuffed with Mediterranean Sea Bass, fresh mayo and toasted hazelnuts

17

### POLPETTINE DI ZUCCA CON CREMA DI FAGIOLI CANNELLINI

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

15

### CAPONE'T

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

16

### ZUPPA DI CECI NERI E ZUCCA

Black chickpea soup with roasted butternut squash

14

\*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



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## PASTA

### AGNOLOTTI DI BRASATO

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

### RISOTTO GORGONZOLA E PERE

"Acquerello" rice with Gorgonzola cheese and pears  
22

### GNOCCHI DI PATATE CON GAMBERI PESTO E POMODORINI CONFIT

Homemade potato dumplings with shrimp, pesto sauce and confit of cherry tomatoes  
20

### TAGLIATELLE AL BRASATO DI CINGHIALE

Fresh tagliatelle with braised wild boar  
25

### LASAGNETTE ALLO ZAFFERANO CON TONNO DI CONIGLIO

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

### RAVIOLI ALLE ERBETTE IN SALSA DI PORCINI E RICOTTA SALATA

Homemade Ravioli with herbs, porcini mushroom sauce and "salata" ricotta cheese  
24

### TAJARIN AL BURRO DI NOCCIOLE E ACCIUGHE CON MOLLIKA DI PANE TOSTATA CROCCANTE

Homemade Angel hair with hazelnut butter, anchovies, toasted soft bread  
22

### PAPPARDELLE AL RAGU' DI SALSICCIA DI BRA'

Homemade pappardelle pasta with "Salsiccia di Bra'" ragu' , spinach and baked peppers  
19



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## MAIN COURSE

### **COSCIA DI POLLO RIPIENA ALLE VERDURE CON PURE' DI VERZA**

Chicken leg stuffed with vegetables and cabbage puree

24

### **MILLEFOGLIE DI BRANZINO E PATATE**

Baked Mediterranean Seabass filet with potato, "bagnet vert" and spring onion

28

### **FILETTO DI MAIALE IN SALSA DI MELE CON CASTAGNE, VERDURE DI STAGIONE E POLLINE DI FINOCCHIO**

Pork tenderloin on apple puree with chestnuts, seasonal vegetables and fennel dust

23

### **PETTO D'ANATRA ARROSTO CON PURE' DI SEDANO RAPA E MOSTARDA PIEMONTESE**

Roasted duck breast with celeriac puree and Piedmont Mostarda

29

### **CODA DI ROSPO IN UMIDO CON PATATE ARROSTITE E CROSTONE DI PANE ALLE ERBE**

stewed monkfish with roasted potatoes and herb bread crostone

27

### **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

### **STRACOTTO DI GUANCIA AL BAROLO**

Traditional Piedmontese "slow cooked" beef cheek, polenta and Barolo reduction

32

**BOLLITO MISTO ALLA PIEMONTESE CON SALSINE:** Cappello del Prete, Gallina, Lingua, Salamino piemontese  
**BOILED PIEDMONTESE MEATS W/ TRADITIONAL SAUCES:** Beef, Chicken, Beef Tongue, Piedmontese Sausage

## SIDES

<b>SPINACI BURRO E PARMIGIANO</b> (Spinach w/butter and parmisan cheese)	9
<b>PATATE AL ROSMARINO</b> (Rosemary potatoes)	8
<b>PATATINE FRITTE TARTUFATE</b> (Truffles fries)	10
<b>VERDURE DI STAGIONE SALTATE</b> (Sauteed seasonal vegetables)	9
<b>PEPERONI ALLA PIEMONTESE</b> (Piedmontese peppers with Bagna Couda sauce)	9
<b>INSALATA DI VERZA E ACCIUGHE</b> (Cabbage salad with anchovie)	10
<b>MOSTARDA DI FRUTTA</b> (Mostarda fruit selection)	10

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