



SAN CARLO
OSTERIA PIEMONTE

DRINKS MENU

	HAPPY HOUR	REGULAR
SPRITZ	8	11
NEGRONI	9	12
MIMOSA	8	11
BELLINI	8	11
MOJITO	9	12
MARGARITA	9	12
HOUSE WINE (red, white, rose', sparkling)	8	by wine list
BEER		
PERONI or MENABREA	5	8
BALADIN	9	12



WINES BY THE GLASS

..... one glass couldn't be enough, but it's a start.....

SPARKLING

La Ghibellina, Gavi Classico Gavi DOCG Cortese	-- 2014 --	Piedmont	17
Concerto, Medici Ermete DOC Lambrusco	-- 2017 --	Romagna	14

ROSE'

Cascina Pace , Langhe Rosato DOC Nebbiolo	-- 2018 --	Piedmont	13
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WHITES

Marlborough, Koha Sauvignon Blanc	--2019--	New Zeland	12
Villa Sparina , Gavi di Gavi DOCG Cortese	--2019--	Piedmont	14
Cogno, Anas-Cetta Langhe DOC Nascetta	--2016--	Piedmont	16
"SERRA 46" , Castelli di Jesi DOC Verdicchio	-- 2017 --	Marche	13

REDS

Il Castagno , Fabrizio Dioniso DOC Syrah	--2014--	Tuscany	18
Greppicante , Igreppi Bolgheri RossoDOC Cab. Sauvignon/ Merlot / Cab. Franc	--2017--	Tuscany	17
Prunotto, Fiulot Barbera d'Asti DOCG Barbera	--2018--	Piedmont	13
Ca' Viola , Vilot Dolcetto d' Alba DOC Dolcetto	--2017--	Piedmont	15
Cascina Boschetti Barolo DOCG Nebbiolo	--2015--	Piedmont	20



DINNER

MENU

JULY 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 Cauda" sauce, Barolo and Barbaresco wines.



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APPETIZERS

PANE, BURRO E ALICI

Toasted bread, herb butter, Mediterranean anchovies

12

TAGLIERE MISTO CON RASPADURA

Cured meat board with Parmesan "Raspadura" and pickled vegetables

16 small / 24 large

GAZPACHO VERDE

Cold soup of cucumber, zucchini, spinach, onion, celery and garlic

13

BATTUTA DI FASSONA CON OVETTO DI QUAGLIA*

Hand-cut Piedmont beef tartare, crispy parmesan bread with quail egg

19

VITELLO TONNATO

Thinly sliced, slow cooked veal with tuna sauce

17

INSALATA DI MARE

Calamari, shrimp, octopus, clams, celery, grape tomato, red onion, almonds with orange dressing

18

TONNO DI CONIGLIO DELLA TRADIZIONE

Traditional rabbit dish cooked at low temperatures with aromatic herbs served cold with bread chips

18

CAPELANTE SCOTTATE CON FAVE, MELE AL VINO E BAGNA CAUDA

Scallops with fava bean, wine stewed apples and Bagna Cauda sauce

19

MOECHE VENEZIANE

Fried soft shell crab Venetian style

17

CIPOLLA RIPIENA DI ZUCCA ALLA PIEMONTESE

Onion stuffed with pumpkin in Piedmontese style

15

BRANZINO IN CARPIONE

Fried Mediterranean Sea-Bass marinated with vinegar and vegetables

16

OSTRICHE FRITTE ALLA SAN CARLO

Fried oyster San Carlo style

17

INSALATA SAN CARLO

Romaine lettuce, spinach, watermelon, red onion, goat cheese

14



PASTA

AGNOLOTTI DI BRASATO

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

PAPPARDELLE AL RAGU' DI SALSICCIA DI BRA'

Homemade pappardelle pasta with "Salsiccia di Bra'" ragu' and crispy green cabbage
19

GNOCCHI DI PATATE CON FUNGHI E CASTAGNE IN SALSA DI BURRO E ROSMARINO

Homemade potato dumplings with mushrooms, chestnuts with rosemary butter sauce
20

TAGLIATELLE AL GRANCHIO CON ZUCCHINE, OLIVE TAGGIASCHE, POMODORINI E POLVERE DI CAPPERI

Fresh tagliatelle with crab, zucchinis, Taggiasche olives, cherry tomatoes and caper powder
25

LASAGNETTE ALLO ZAFFERANO CON TONNO DI CONIGLIO

Homemade saffron Lasagnette pasta, pulled poached 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
22

TAJARIN ALLE VONGOLE CON BATTUTO DI BASILICO

Homemade Angel hair with clams and basil "tartare"
24

RISOTTO AGLI ASPARAGI CON LUMACHE TRIFOLATE AL PREZZEMOLO

"Acquerello" rice with snails, asparagus and parsley
26



MAIN COURSE

GALLETTO AL FORNO

Oven roasted Cornish Hen with mix green salad and roasted potatoes
23

BRANZINO IN CROSTA

Bread and hazelnut crusted Mediterranean Seabass filet with vegetable "spaghetti" salad
25

POLIPO IN CASSERUOLA

Mediterranean octopus stewed with potatoes and artichokes on cannellini cream
29

FRICANDO'

Traditional Piedmontese veal dish in tomato and Nebbiolo grape sauce
28

COSTOLETTE DI AGNELLO GRIGLiate AL ROSMARINO CON CARCIOFINI FRITTI E PATATE AL FORNO

Grilled free-range lamb ribs with rosemary, fried artichokes and baked potatoes
33

COTOLETTA ALLA MILANESE

Pounded thin veal chop "Milanese style" with arugula, grape tomatoes and lemon vinaigrette
44

COSTATA DI MANZO

Amish 28 Day dry aged 16oz bone-in ribeye with veal reduction and rosemary potatoes
45

STRACOTTO DI GUANCIA AL BAROLO

Traditional Piedmontese "slow cooked" beef cheek, polenta and Barolo reduction
30

SIDES

ASPARAGI BURRO E PARMIGIANO (Asparagus w/butter and parmesan cheese)	9
PATATE AL ROSMARINO (Rosemary potatoes)	8
PATATINE FRITTE TARTUFATE (Truffles fries)	10
VERDURE DI STAGIONE GRIGLiate (Grilled seasonal vegetables)	9
PEPERONI ALLA PIEMONTESE (Piedmontese peppers with Bagna Couda sauce)	9
INSALATA RUSSA (Traditional Piedmontese "Russian Salad")	9
GIARDINIERA (Celery, onions, Green beans, carrots, cauliflower, peppers, tomatoes, cucumbers)	10



TRUFFLE

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

Appetizers

BATTUTA DI FASSONE COME DA TRADIZIONE
Tradition beef tartare

30

UOVO IN CAMICIA CON CREMA DI FAVE E PORRI
Poached eggs, with beans and leeks cream

25

CAPELANTE SCOTTATE CON FAVE IN INSALATA E BAGNA CAUDA
Scalded scallops with salad fava beans and Bagna cauda sauce

35

Pasta / Risotto

TAJARIN ALBA
homemade angel hair pasta

30 / 45

RISOTTO AL PARMIGIANO
aged acquerello rice, 24 months aged parmigiano reggiano

35 / 50

Main Course

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

60

PETTO D'ANATRA ARROSTO CON PURE' DI SEDANO RAPA E MOSTARDA
Roasted duck breast with celeriac puree and Piedmont Mostarda

45

Dessert

GELATO VANIGLIA CON MIELE AL TARTUFO
Homemade Vanilla ice cream with truffle honey

25

add **black summer truffle** to your dish

15 (3gr.) / 25 (6gr.)

Ask our sommelier for wine pairing suggestions



SAN CARLO

OSTERIA PIEMONTE

BRUNCH MENU

Saturday and Sunday from 11.30 am to 4 pm

Pag 1

EGGS / UOVA

OMELETTE FUNGHI ASIAGO E MENTA \$16

Omelette filled with Asiago cheese, mushrooms and mint

UOVA BENEDETTINE \$17

two poached eggs, smoked salmon on toasted bread, served on zucchini carpaccio and "Bagnet vert"

FRITTATA SAN CARLO \$14

frittata filled with seasonal vegetables and Salsiccia of Bra'

SIDES \$7 (each)

PATATE FRITTE: French fries / VERDURE GRIGLIATE: grilled vegetables

PATATE ARROSTO: roasted rosemary potatoes / PATATE FRITTE TARTUFATE: Truffle French fries (+\$3)

GIARDINIERA: Traditional Vegetable relish medley of celery, onions,
green beans, carrots, cauliflower, peppers, tomatoes, cucumbers

ASPARAGI AL BURRO: asparagus with butter / PEPPERONI ALLA PIEMONTESE: Peppers Piedmontese style w/ Bagna Cauda sauce

APPETIZERS

INSALATA SAN CARLO \$13

Romaine lettuce, spinach, watermelon, red onion, goat cheese

INSALATA CESARE \$10

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

CAPRESE SALAD \$14

Mozzarella, tomatoes and basil (with prosciutto di Parma ADD \$5)

VITELLO TONNATO \$15

Thinly sliced veal slow cooked with tuna sauce

ALBESE DI MAZO \$14

Beef carpaccio with shaved parmesan, celery and lemon dressing

GAZPACHO VERDE \$12

Cold soup of cucumber, zucchini, spinach, onion, celery and garlic

CIPOLLA RIPIENA ALLA ZUCCA \$13

Onion stuffed with pumpkin

BRANZINO IN CARPIONE \$16

Fried Mediterranean Sea-Bass marinated with vinegar and vegetables



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BRUNCH MENU

Pag 2

Saturday and Sunday from 11.30 am to 4 pm

MAIN

PENNE AL PESTO E POMODORINI CON MANDORLE TOSTATE \$15

Penne pasta with cherry tomatoes, pesto and toasted almonds

TAGLIATELLE AL RAGU' \$18

fresh tagliatelle pasta with bolognese sauce

SPAGHETTI ALLA CARBONARA \$16

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

INSALATA DI RISO (piatto freddo) \$17

Cold rice salad with seasonal vegetables, prosciutto, asiago cheese, olives and gherkins

PESCATO DEL GIORNO CON VERDURE GRIGLIATE \$21

Catch of the day with grilled vegetables

MILANESE DI POLLO \$18

Lightly breaded chicken with arugula and cherry tomatoes

VALDOSTANA DI POLLO RIPIENA DI SPINACI, MOZZARELLA SERVITA CON PATATE ARROSTO \$19

Chicken "Valdostana style" stuffed with spinach, mozzarella served with roasted potatoes

PORCHETTA DI MAIALINO CON INSALATA MISTA \$20

Suckling pig homemade with mix green salad

"SVIZZERINA" ALLA BISMARCK \$17

Beef patty, eggs with butter asparagus and roasted potatoes

SANDWICHES & PIADINE

PANINO ALLA PORCHETTA Suckling pig homemade sandwich served in focaccia bread \$14

SAN CARLO BURGER: Beef burger with Caciocavallo cheese, tomato, romaine w/ rustic sauce served in focaccia bread \$16

PIADINA CLASSICA: Prosciutto crudo, arugula and taleggio cheese \$12

PIADINA BOLOGNESE: Mortadella, gorgonzola and arugula \$13

PIADINA VEGETARIANA: Goat cheese and mix grilled vegetables \$10

PIADINA PIEMONTESE: Toma Piedmontese cheese, prosciutto cotto, baby spinach, "bagnet vert" \$12



DESSERT MENU

LINGUE DI GATTO CON ZABAIONE AL MOSCATO

Piedmontese homemade "cat's tongue" cookies with Moscato's zabaione

11

MOUSSE DI YOGURT CON PESCHE

Yogurt mousse with peaches

12

CROSTATINA DI MELE CON GELATO ALLA VANIGLIA

Apples tart with Vanilla gelato

11

BÖNET

traditional Piedmontese flan: chocolate, caramel and almond cookies

11

TIRAMISU'

traditional piedmontese tiramisu: savoyardi cookies, caffè Lavazza, mascarpone cream

12

I BISCOTTI DEL SAN CARLO

assortment of italian cookies

9

TAGLIERE DI FORMAGGI

(Italian cheese plate) small 16 / large 24

AVAILABLE ALSO: GELATO, SORBETTO, AFFOGATO AL CAFFE' -10-