

DINNER

MENU

OCT 2021

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.

APPETIZERS

DINNER

PANE, BURRO E ALICI

Toasted bread, herb butter, Mediterranean anchovies

14

BATTUTA DI FASSONA CON UOVO DI QUAGLIA E CREMA AL TARTUFFO

Hand-cut Piedmontese Beef Tartare with Truffle Cream

19

TANTRA' CON FONDUTA DI TOMA E FUNGHI TRIFULATI

Savory pudding made of eggs and herbs with cheese fondue and mushrooms

21

CAPELANTE SCOTTATE CON BAGNA COUDA E MELE SPEZIATE

Seared scallops with Bagna Couda sauce and spiced apples

19

FRICULIN DI SPINACI E PATATE CON SALSA DI CANNELLINI

Spinach and potatoes with cannellini bean sauce

15

VELLUTATA DI ZUCCA E CROCCANTE DI PARMIGIANO REGGIANO

Pumpkin mash topped with crumbled Parmigiano Reggiano

16

TAGLIERE DI SALUMI CON RASPADURA

Cured meat board with Parmesan "Raspadura" and pickled vegetables

16 small / 24 large

VITELLO TONNATO CLASSICO

Thinly sliced, slow cooked veal with tuna sauce

17

CARPACCIO DI RICCIOLA CON BAGNETTO VERDE E NOCCIOLE TOSTATE

Hamachi carpaccio with "Bagnet vert" with toasted hazelnuts

23

ZUPPA DI PESCE IN COCCIO CON CROSTONE DI PANE

Fish Soup: Squid ink, shrimp, octopus, scallops, branzino with crostone bread

24

INSALATA SAN CARLO

Romaine, mix greens, walnuts, feta cheese, roasted pumpkin seeds with figs reduction

15

PASTA

DINNER

MANDILLI DI SETA AL RAGU DI AGNELLO E CAPRINO

Traditional Piedmontese "silk handkerchief" pasta with lamb and goat ragu

21

GNOCCHI AL GORGONZOLA CON GAMBERI E FUNGHI

Gnocchi with gorgonzola cheese, shrimp and mushrooms

25

RAVIOLI DI ZUCCA E AMARETTI CON BURRO E SALVIA

Traditional Ravioli stuffed with Amaretti, butter and sage

23

RISOTTO ALLE ERBETTE CON CALAMARETTI AL SUGO

'Acquarello' Rice with baby octopus and herbs

25

AGNOLOTTI DI BRASATO

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

21

TAGLIATELLE AI FUNGHI PORCINI

Fresh tagliatelle with Porcini mushrooms

26

TAJARIN CON TONNO DI CONIGLIO

Homemade Tajarin pasta, with rabbit w/ lemon zest and rosemary "gremolata"

24

PAPPARDELLE CON SALSICCIA DI BRA' E CAVOLO BIANCO

Fresh pappardelle pasta with Piemontese sausage and white kale

26

MAIN COURSE

DINNER

BRASATO DI GUANCIA AL BAROLO CON POLENTA

Braised beef cheek, slow-cooked in Barolo wine over polenta

36

POLIPO IN UMIDO CON PURE' DI CECI

Steamed Octopus with chickpea puree

32

PETTO D'ANATRA ARROSTO CON PURE' DI ZUCCA E VERDURE AL FORNO

Roasted duck breast with pumpkin puree' and roasted vegetables

32

TAGLIATA DI FILETTO DI MAIALE ALLE MELE E FUNGHI

Sliced pork filet over apples and mushrooms

27

COTOLETTA ALLA MILANESE

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

45

COSTATA DI MANZO

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

49

BRANZINO AL FORNO CON CANNELLINI E PORRI

Oven-baked branzino filet with cannellini beans and leeks

29

SIDES

CAVOLETTI DI BRUXELLES FRITTI AL PARMIGIANO (Brussel sprouts w/butter and parmesan cheese)	9
PATATE AL ROSMARINO (Rosemary potatoes)	8
PATATINE FRITTE TARTUFATE (Truffle fries)	10
VERDURE DI STAGIONE AL FORNO (Oven roasted seasonal vegetables)	9
PEPERONI ALLA PIEMONTESE (Piedmontese peppers with Bagna Couda sauce)	10
PATATE E CORNETTE (Potatoes and green beans)	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

TRUFFLE MENU

all dishes are served with shaved **White Truffle** on top

APPETIZERS

BATTUTA DI FASSONE COME DA TRADIZIONE

Tradition beef tartare

85

TANTRA' CON FONDUTA DI TOMA E FUNGHI TRIFULATI

Savory pudding made of eggs and herbs with cheese fondue and mushrooms

90

CAPELANTE SCOTTATE CON BAGNA COUDA E MELE SPEZIATE

Seared scallops with Bagna Couda sauce with spiced apples

85

VELLUTATA DI ZUCCA E CROCCANTE DI PARMIGIANO REGGIANO

Pumpkin mash topped with crumbled Parmigiano Reggiano

75

PASTA / RISOTTO

TAJARIN ALBA

homemade angel hair pasta

80 / 105

RISOTTO AL PARMIGIANO

aged acquerello rice, 24 months aged parmigiano reggiano

85 / 110

MAIN COURSE

COSTATA DI MANZO

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

120

PETTO D'ANATRA ARROSTO CON PURE' DI ZUCCA E VERDURE AL FORNO

Roasted duck breast with pumpkin puree' and roasted vegetables

95

DESSERT

GELATO VANIGLIA CON MIELE AL TARTUFO

Homemade Vanilla ice cream with truffle honey

58

add **White Truffle** to your dish 55 (3gr.) / 95 (6gr.)

DESSERT MENU

PANNA COTTA PIEMONTESE

Piedmontese panna cotta

12

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-

From 12pm to 4pm

LUNCH MENU

Dinner menu (larger portions) always available

EGGS / UOVA \$16

OMELETTE ALLE VERDURINE DI STAGIONE

Omelette filled with seasoned vegetables

UOVA BENEDETTINE

two poached eggs, prosciutto crudo on toasted bread, served with spinach and hollandaise sauce

FRITTATA SAN CARLO CON SALSICCIA E FUNGHI

frittata filled with sausage and mushrooms

APPETIZERS \$14

INSALATA CESARE

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

VITELLO TONNATO

Thinly sliced veal slow cooked with tuna sauce

FRICIULIN DI SPINACI E PATATE CON SALSA DI CANNELLINI

Spinach and potatoes with cannellini bean sauce

VELLUTATA DI ZUCCA E CROCCANTE DI PARMIGIANO REGGIANO

Pumpkin mash topped with crumbled Parmigiano Reggiano

INSALATA SAN CARLO

romaine, mix green, walnut, feta cheese, roasted pumpkin seeds with figs reduction

MAIN COURSE

MEZZE MANICHE AI FAGIOLINI E PESTO \$15
Mezze maniche dry pasta with pesto sauce and beans

TAGLIATELLE AL RAGU' \$18
fresh tagliatelle pasta with Bolognese sauce

SPAGHETTI ALLA CARBONARA \$16
Spaghetti, "guanciale" tossed in eggs and "Pecorino" cheese

PESCATO DEL GIORNO CON VERDURE AL FORNO \$21
Catch of the day with roasted vegetables

SCALOPPINA DI POLLO AL VINO BIANCO CON PATATE ARROSTITE \$18
Chicken cooked with white wine sauce and roasted potatoes

PORCHETTA DI MAIALINO CON PATATINE FRITTE \$20
Suckling pig with homemade French fries

SANDWICHES

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

SAN CARLO BURGER: Beef burger w/ Fontina cheese, spinach, caramelized onion served in focaccia bread \$16

SIDES \$7 (each)

ZUCCHINE BURRO E PARMIGIANO: Zucchini butter and parmesan cheese

PATATE FRITTE: French fries

VERDURE AL GRIGLIATE: Grilled vegetables

PATATE ARROSTO: Roasted rosemary potatoes

PATATE FRITTE TARTUFATE: Truffle French fries (+\$3)

MIX SALAD: always available

Single shot ESPRESSO on the house

DINNER MENU (larger portions) ALWAYS AVAILABLE