

SAN CARLO OSTERIA PIEMONTE

MENU

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

PANE, BURRO E ALICI

Toasted bread, herb butter, Mediterranean anchovies

14

BATTUTA DI FASSONA CON UOVO DI QUAGLIA E CREMA AL TARTUFO

Hand-cut Piedmontese beef tartare with truffle sauce

19

TARTRA' CON FONDUTA DI TOMA E FUNGHI TRIFOLATI

Egg and herb soufflé with *Toma* cheese fondue and sauteed mushrooms

21

CAPELANTE SCOTTATE CON BAGNA CAUDA E PERE AL VINO

Seared scallops with *Bagna Cauda* sauce and red wine poached pears

19

CROCCHETTE DI CAVOLFIORRE CON SALSA DI MIELE NOCI E SENAPE

Cauliflower and potato croquettes with honey mustard and walnut sauce

15

RIS E COJ CON CROSTINI AL ROSMARINO

Rice and savoy cabbage soup, rosemary croutons

16

TAGLIERE DI SALUMI CON RASPADURA

Italian 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

ZUPPA DI PESCE IN COCCIO CON CROSTONE DI PANE

Squid, shrimp, octopus, scallops, branzino fish soup in light tomato broth with crostone bread

24

INSALATA SAN CARLO

Romaine, mix greens, walnuts, feta cheese, red wine poached pears, pumpkin seeds, balsamic figs reduction

15

*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

PASTA

MANDILLI DI SETA AL RAGU DI CINGHIALE E CAVOLO NERO

Homemade traditional Piedmontese "silk handkerchief" pasta with wild boar ragu and black kale

22

GNOCCHI AL GORGONZOLA CON GAMBERI E FUNGHI

Homemade potato dumplings with gorgonzola cheese, shrimp, and mushrooms

25

TORTELLI DI RICOTTA E SPINACI CON SALSA DI NOCI

Homemade spinach and ricotta *tortelli* in walnut sauce

23

RISOTTO BRUDERA ED ASPARAGI

'*Acquarello*' rice cooked in Barolo wine and asparagus

24

AGNOLOTTI DI BRASATO

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

21

TAGLIATELLE AI FUNGHI PORCINI

Homemade *tagliatelle* with Porcini mushrooms

26

TAJARIN CON TONNO DI CONIGLIO

Homemade saffron *tjarin* pasta, with rabbit with lemon zest and rosemary "gremolata"

25

PAPPARDELLE CON SALSICCIA DI BRA' E CAVOLO BIANCO

Homemade *pappardelle* with Piemontese sausage and white cabbage in light cream sauce

26

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MAIN COURSE

BOLLITO DI GUANCIA CON PATATE LESSE E SALSE PIEMONTESI

Slow cooked beef cheek in broth, boiled potatoes, Piedmontese sauces

36

BACCALA' ALLA PIEMONTESE CON POLENTA BIANCA

Pan seared cod fish in white wine, anchovies and caper sauce with polenta

32

PETTO D'ANATRA ARROSTO CON PURE' DI SEDANO RAPA, SCALOGNO E CAROTINE AL FORNO

Roasted duck breast with celery root puree', roasted shallots and carrots

32

STINCO DI MAIALE IN CASSERUOLA FUNGHI PORCINI E PURE' DI PATATE

Slow braised pork shank, porcini mushroom and tomato sauce with mashed potatoes

29

COTOLETTA ALLA MILANESE

Thinly pounded veal chop "Milanese" style with arugula, grape tomatoes, and lemon vinaigrette

49

COSTATA DI MANZO

Amish 28 Day dry aged 16oz bone-in ribeye with rosemary potatoes and mix green salad

M/P

MILLEFOGLIE DI BRANZINO AL FORNO CON SALSA VERDE

Oven-baked mille-feuille branzino with potatoes, black olives, capers and *salsa verde*

29

SIDES

CAVOLETTI DI BRUXELLES FRITTI CON PARMIGIANO	Fried Brussel sprouts with parmesan	9
PATATE AL ROSMARINO	Roasted rosemary potatoes	8
PATATINE FRITTE TARTUFATE	Truffle fries	10
VERDURE AL FORNO	Roasted seasonal vegetables	9
PEPERONI ALLA PIEMONTESE	Roasted bell red peppers with <i>Bagna Cauda</i> sauce	10
ASPARAGI ALLA GRIGLIA	Grilled asparagus	10

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