

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

ACCIUGHE AL VERDE

Mediterranean marinated anchovies served with toasted bread

14

BATTUTA DI FASSONA CON UOVO DI QUAGLIA E CREMA AL TARTUFO

Hand-cut Piedmontese beef tartare served with quail egg and truffle sauce

19

TARTIN DI CIPOLLE E STRACCHINO

Oven baked puff pastry tarte, stuffed with pearl onions and stracchino cheese

22

CAPELANTE FRITTE CON SALSINA DI ZUCCHINE IN CARPIONE E BAGNETTO RUSSO

Breaded scallops, fried and served with pickled zucchini sauce and *bagnetto russo*

23

POLPO GRIGLIATO CON PURÉ DI CECI E MENTA

Charred octopus with chickpeas puree and mint

21

VELLUTATA DI PISELLI E MELANZANE ARROSTITE

Sweet peas puree topped with roasted eggplant

15

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

19

POLPETTINE DI AGNELLO ARROSTITE CON SEDANO RAPA

Roasted lamb meatballs served over celery root puree

23

INSALATA DI MARE

Shrimp, Calamari, Octopus, Scallops, red onion, grape tomatoes, celery and orange salad

24

INSALATA SAN CARLO

Romaine, mix greens, cannellini beans, feta cheese, celery, carrots and pearl onion agrodolce

16

INSALATA DI CARCIOFI E GRANA CON RADICCHIO TREVIGIANO GRIGLIATO E BAGNA CAUDA

Artichokes and Grana Padano cheese salad with grilled radicchio and bagna cauda

20

*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, wild boar ragu, black kale
26

GNOCCHI DI SPINACI AL GORGONZOLA CON GAMBERI E ASPARAGI

Homemade spinach potato gnocchi with gorgonzola cheese, shrimp, and asparagus
25

RAVIOLI DI BARBABIETOLA CON CARCIOFI E MENTA

Homemade red beets ravioli stuffed with artichokes, ricotta and mint in butter sauce
23

RISOTTO DI MARE

‘Acquarello’ rice, Shrimp, Calamari, Octopus, and Scallops in a light tomato sauce
25

AGNOLOTTI DI BRASATO

Homemade *ravioli* filled with braised meat in butter and sage sauce, topped with veal reduction
21

TAGLIATELLE AI FUNGHI PORCINI

Homemade *tagliatelle* with Porcini mushrooms
26

LASAGNETTA ESPRESSA ALLO ZAFFERANO CON TONNO DI CONIGLIO

Homemade saffron *lasagna* pasta with slow cooked rabbit, béchamel, gratin in the oven
24

PAPPARDELLE CON SALSICCIA DI BRA’ E ZUCCHINE

Homemade *pappardelle* with Piedmontese sausage and zucchini in light cream sauce
21

MAIN COURSE

GALLETTO ALLA DIAVOLA CON MISTICANZA

Oven roasted spicy cornish game hen served with mix salad

33

BACCALA' ALLA PIEMONTESE CON POLENTA BIANCA

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

32

COSCIA D'ANATRA IN CONFIT CON PURÉ DI PATATE E ZUCCHINE SALTATE

Duck leg confit, mashed potatoes and sauteed zucchini

36

BISTECCHINA DI MANZO, RUCOLA, PACHINO E SCAGLIE DI GRANA

10 oz grilled NY Strip steak, arugula, cherry tomatoes, and shaved parmesan cheese

39

COTOLETTA ALLA MILANESE

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

54

COSTATA DI MANZO

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

M/P

MILLEFOGLIE DI BRANZINO AL FORNO CON SALSAL VERDE

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

31

TAGLIATA DI FILETTO DI MAIALE AI PORCINI SU PAN BRIOCHE

Sliced pork tenderloin in porcini mushroom sauce over pan brioche

30

SIDES

CARCIOFINI FRITTI / CARCIOFINI FRITTI TARTUFATI	Fried artichokes / add cheese and truffle oil	10 / 15
PATATE AL ROSMARINO	Roasted rosemary potatoes	9
PATATINE FRITTE TARTUFATE	Truffle fries	10
VERDURE ALLA GRIGLIA	Grilled seasonal vegetables	9
PEPERONI ALLA PIEMONTESE	Roasted bell red peppers with <i>Bagna Cauda</i> sauce	10
ASPARAGI BURRO E PARMIGIANO	Asparagus butter and cheese	10

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