

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

Mediterranean anchovies, toasted bread, herbs butter

14

BATTUTA DI FASSONA CON UOVO DI QUAGLIA CON SALSA DI CIPOLLE

Hand-cut Piedmontese beef tartare served with quail egg and onion puree

19

MOECHE IN TEMPURA CON SALSA TARTARA

Fried soft shell crab, tempura style, with tartare sauce

22

CAPESANTE SCOTTATE CON CARPACCIO DI FINOCCHI E BAGNETTO ROSSO

Pan-seared scallops, shaved fennel salad and *bagnetto rosso*

23

POLPO GRIGLIATO CON INSALATINA DI CECI E VERDURINE

Grilled octopus with chickpea and vegetable salad

21

ZUPPA FREDDA DI POMODORO E VERDURE

“Gazpacho” Tomato and vegetable soup, served cold

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

Artichoke 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

FUSILLONI CON MELANZANE, BUFALA E POMODORINI CONFIT

Pastai Gragnanesi Fusilloni pasta, eggplant, buffalo mozzarella, grapes tomato confit
21

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
23

TAGLIATELLE AI FUNGHI PORCINI

Homemade *tagliatelle* with Porcini mushrooms
26

LASAGNETTA ALLO ZAFFERANO CON TONNO DI CONIGLIO

Homemade saffron *lasagnette* with slow-cooked rabbit, taleggio cheese, lemon zest, rosemary
24

PAPPARDELLE CON SALSICCIA DI BRA’ E PISELLI

Homemade *pappardelle* with Piedmontese sausage and sweet peas in light cream sauce
22

MAIN COURSE

SALMERINO ALL'ACQUA PAZZA SU CROSTONE DI PANE

Arctic char poached in light herbed broth, over toasted *crostone* bread

32

ANATRA IN PORCHETTA CON CAVOLFIORE GRATINATO AI FORMAGGI

Rolled duck breast, stuffed with herbs, cauliflower with mix cheese gratin

36

TAGLIATA DI MANZO CON POMODORINI, RUCOLA E GRANA

10 oz grilled NY Strip steak, sliced, 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

BRANZINO AL FORNO CON ASPARAGI E ZUCCHINE

Oven-roasted branzino with grilled asparagus and zucchini

31

VALDOSTANA DI MAIALE CON PATATE ARROSTITE

Thinly pounded sauteed pork loin with Italian ham and fontina cheese, topped with roasted potatoes

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
INSALATA DI QUINOA E VERDURINE	Quinoa and mixed vegetable salad	12
ASPARAGI BURRO E PARMIGIANO	Asparagus butter and cheese	10

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