

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 with toasted bread and butter

14

BATTUTA DI FASSONA CON UOVO DI QUAGLIA

Hand-cut Piedmontese beef tartare topped with a quail egg

20

CROCCHETTE DI RISO ALLO ZAFFERANO CON FONDUTA DI TOMA

Saffron rice croquettes with Toma cheese fondue

15

CAPELANTE SCOTTATE CON BAGNA CAUDA E COMPOSTA DI ZUCCA

Pan-seared scallops, traditional bagna cauda sauce and butternut squash compote

23

TRIPPA ALLA VENETA

Traditional Veneto Tripe in Tomato sauce

18

VELLUTATA DI ZUCCA CON FUNGHI AL FORNO

Pumpkin soup with roasted mushrooms

16

TAGLIERE DI SALUMI CON RASPADURA

Italian cured meat board with Parmesan "Raspadura" and pickled vegetables

17 Small – 26 Large

VITELLO TONNATO CLASSICO

Thinly sliced, slow cooked veal with tuna sauce, served chilled

20

POLPETTINE DI AGNELLO ARROSTITE CON SEDANO RAPA

Roasted lamb meatballs served over celery root puree

23

ZUPPETTA DI MARE

Seafood Soup: Shrimp, Calamari, Octopus, Scallops, potatoes in a light tomato broth

24

INSALATA SAN CARLO

Romaine, mixed greens, pears, walnuts, caprino cheese, sweet potatoes, French string beans,
house dressing

16

TOMINO DI CAPRA AL FORNO, MIELE DI ACACIA, PINOLI, UVETTA AL MARSALA

Baked Tomino cheese, honey, pinenuts, raisins and toasted bread

19

*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

(Tutta la pasta fresca e' fatta a mano in casa - All fresh pasta is Homemade and Handmade)

MANDILLI AL CERVO

Traditional Piedmontese "silk handkerchief" pasta with slow braised venison ragu

27

GNOCCHI DELLA VAL VARAITA ALLA FONDUTA DI FORMAGGI

Toma cheese stuffed potato *gnocchi* with cheese fondue

22

RAVIOLI DI ZUCCA ED AMARETTI BURRO E SALVIA

Butternut squash and amaretto filled *ravioli* with butter and sage

24

RISOTTO AL CASTELMAGNO E NOCCIOLE

'*Acquerello*' rice, Castelmagno cheese and hazelnuts

27

RAVIOLINI DEL PLIN IN BRODO DI FARAONA

Small Ravioli filled with slowly braised meats in a savory Guinea fowl broth

23

TAGLIATELLE AI FUNGHI PORCINI E GAMBERI

Tagliatelle with shrimp and porcini mushrooms

27

LASAGNETTA VERDE ESPRESSA AL RAGU DI AGNELLO

Oven baked spinach *lasagnette* with slow-cooked lamb ragu, bechamel sauce and parmesan gratin

25

PAPPARDELLE AL RAGU DI COSTINE DI MANZO

Homemade *pappardelle* with short ribs ragu

28

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MAIN COURSE

POLPO GRIGLIATO CON PATATE DOLCI

Grilled octopus atop sweet potato puree

33

ANATRA IN PORCHETTA CON PUREA DI VERZA E FICHI SPEZIATI

Duck breast cooked “porchetta style”, stuffed with herbs on top savoy cabbage puree and spiced figs

37

FARAONA CON PURE DI PATATE E FUNGHI TRIFOLATI

Slow-cooked Guinea hen, mashed potatoes, sauteed Maitake and Porcini mushrooms

34

COTOLETTA ALLA MILANESE

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

56

COSTATA DI MANZO

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

M/P

BRANZINO AL FORNO CON CREMA DI CAROTE, ROMANESCO E VERDURINE DI STAGIONE

Oven-roasted branzino with carrot mash, *Romanesco* broccoli, and seasonal vegetables

33

BRASATO DI GUANCIA AL BAROLO CON POLENTA

Slow braised beef cheek in Barolo wine with *polenta*

39

SIDE

VERDURE LESSE Celery, carrots and onions in vinaigrette	10
PATATE AL ROSMARINO Roasted rosemary potatoes	10
PATATINE FRITTE TARTUFATE Truffle fries	12
VERDURE AL FORNO Roasted seasonal vegetables	12
BROCCOLO ROMANESCO CON BAGNA CAUDA Romanesco with bagna cauda sauce	14

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