

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.

A dark red circular logo with the text "MICHELIN" in white, bold, uppercase letters above the year "2022" in white, bold, uppercase letters.

MICHELIN
2022

ANTIPASTI

PANE, BURRO E ALICI

Toasted bread with Mediterranean anchovies and butter

15

BATTUTA DI MANZO CON UOVO DI QUAGLIA

Hand-cut marinated beef tartare topped with a quail egg

22

CROCCHETTE DI RISO ALLO ZAFFERANO CON BURRATA E PEPERONI ARROSTITI (V)

Saffron rice croquettes with burrata mousse and roasted peppers

16

SFORMATINO DI PORRI CON BAGNA CAUDA

Warm leeks flan served with *bagna cauda*

17

ZUPPA DI FUNGHI CON CROSTINI AL ROSMARINO (V)

Mix mushroom soup with rosemary croutons

18

CODE DI GAMBERI AL BAGNETTO VERDE E CHIPS DI TOPINAMBUR

Sauteed shrimp tail with *bagnetto verde* and Jerusalem artichokes chips

19

TAGLIERE DI SALUMI CON BURRATA

Italian cured meat board with burrata and pickled vegetables

27

VITELLO TONNATO CLASSICO

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

22

INSALATA DI MARE TIEPIDA

Mix seafood salad, shrimp, octopus, calamari and scallops, celery, bell pepper, grape tomatoes and red onion

25

INSALATA SAN CARLO (V)

Romaine, mixed greens, shaved parmesan, walnuts, raisin, radish, black olives, red onion *agrodolce*

16

BOCCONCINI DI PARMIGIANA CROCCANTE (V)

Eggplant parmigiana bites, breaded and fried

18

SALMERINO SELVATICO AFFUMICATO ALL'ONTANO CON TIMO, FINOCCHIO E ARANCE

Alder smoked wild Artic char with thyme, fennel and orange

23

*eating raw or undercooked fish, shellfish or eggs increases the risk of foodborne diseases 20% gratuity added to parties of 6 or more.

Maximum four credit cards per party

PASTA

PIZZOCCHERI DELLA VALTELLINA

Homemade buckwheat short flat pasta with potatoes, savoy cabbage in Toma cheese fondue

26

GNOCCHETTI ALLO ZAFFERANO CON GAMBERI, GORGONZOLA, POMODORINI CONFIT E GUANCIALE

Homemade saffron gnocchi with shrimp, gorgonzola cheese, cherry tomato confit and crispy pork jowl

25

TORTELLI CREMASCHI BURRO, PARMIGIANO E SALVIA

Traditional eggless sweet and spiced filling ravioli in butter, Parmigiano and sage sauce

23

RISOTTO AL CAVOLO VIOLA CON FONDUTA DI CASTELMAGNO E NOCCIOLE

'Acquerello' rice, purple cabbage, Castelmagno cheese and hazelnuts

27

AGNOLOTTI DI BRASATO BURRO, SALVIA CON LA SUA RIDUZIONE

Homemade braised meat Ravioli, butter sage and its own reduction

26

TAGLIATELLE AL RAGU' D'ANATRA

Homemade tagliatelle with duck ragout

29

MEZZEMANICHE AL LIMONE CON PESCE SPADA, ZUCCHINE E PANE CROCCANTE

"Pastificio dei Campi" dry short pasta, sword fish, lemon, zucchinis and crunchy breadcrumbs

28

PAPPARDELLE CON SALSICCIA E PORCINI

Homemade *pappardelle* with sausage and porcini mushroom in light cream sauce

27

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MAIN COURSE

ROLLE' DI POLLO RIPIENO DI PROVOLA E TARTUFO CON SALSA AL PARMIGIANO

Rolled chicken breast with black truffle and provola cheese, vegetable tempura, parmesan cheese sauce and sweet paprika

32

ANATRA IN PORCHETTA CON SPINACI AL BURRO E CROCCHETTE DI PATATE

Duck breast cooked "porchetta style", stuffed with herbs served with sauteed spinach with butter and potato croquettes

38

FILETTO DI SGOMBRO GRIGLIATO CON MELANZANE E POMODORINI

Grilled mackerel fillet, with eggplants and cherry tomatoes

33

COTOLETTA ALLA MILANESE

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

59

TAGLIATA DI MANZO CON PORCINI TRIFOLATI AL ROSMARINO

10oz NY Strip steak with creamy porcini mushroom sauce

38

BRANZINO AL FORNO CON RATATOUILLE

Oven-roasted branzino with mix seasonal vegetables sauteed in tomato sauce

34

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	12
PATATE AL ROSMARINO Roasted rosemary potatoes	12
PATATINE FRITTE TARTUFATE Truffle fries	14
VERDURE AL FORNO Roasted seasonal vegetables	12
CIPOLLE ROSSE AGRODOLCI AL FORNO Roasted red onion agrodolce	12
RATATOUILLE Slow cooked mix vegetables in tomato sauce	14

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