

# 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.

We are proud to have been included in the Michelin Guide in 2022 and following years.





## SFIZI

### PANE, BURRO E ALICI DEL CANTABRICO

Toasted pan brioche, whipped butter, Cantabrian anchovies

21

### CAPPUCCINO DI BACCALA'

Whipped cod fish, potatoes sauce, crispy polenta

20

### CROSTONE DI RICOTTA E POMODORINI ⑤

Crostone bread with ricotta and tomato confit

16

### ROMANESCO AGLIO, OLIO, PEPERONCINO ⑤

Roasted Romanesco broccoli, garlic, olive oil, chili

16

### ZUCCA IN PASTELLA CON BLU DI CAPRA ⑤

Fried butternut squash, blu di capra cheese, red bell pepper sauce

16

### ARANCINI AL TARTUFO ⑤

Breaded and fried rice balls filled with truffle and Fontina, Parmigiano fondue

17

### FUNGHI ARROSTO ⑤

Roasted maitake & shitake mushroom, salsa verde

16

## ANTIPASTI

### BATTUTA DI MANZO

Hand-cut beef tartare, capers, toasted hazelnuts, shallots confit, lemon zest, crispy multigrain bread

25

### VITELLO TONNATO CLASSICO

Traditional thinly sliced, slow cooked veal with tuna sauce, served chilled

24

### TAGLIERE DI SALUMI E BURRATA

Imported Italian cured meat board with burrata cheese

29

### CAPELANTE SCOTTATE CON BAGNA CAUDA, ZUCCA E PANE CROCCANTE

Pan-seared scallops, butternut squash, *bagna cauda* sauce, crunchy breadcrumbs

23

### VELLUTATA DI FUNGHI ⑤

Mix mushroom soup with roasted mushroom

19

### CARPACCIO DI BARBABIETOLA CON ROBIOLA E SALSA ALL'ARANCIA ROSSA ⑤

Red beets carpaccio, robiola cheese, Jerusalem artichokes chips, blood orange dressing

19

### INSALATA SAN CARLO ⑤

Lacinato kale, Romanesco broccoli, pecorino Toscano, pistachio pesto & Meyer lemon dressing

17

\*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

### TAJARIN AL RAGU' DI CONIGLIO E BATTUTO DI OLIVE

Homemade thin spaghetti with rabbit ragu, olive tapenade

29

### GNOCCHI DELLA VAL VARAITA CON FONDUTA DI TOMA E BURRO NOCCIOLA ⑩

Homemade potatoes gnocchi with Toma cheese fondue and brown butter

25

### RISOTTO CREMA DI BARBABIETOLA ROSSA, TALEGGIO E NOCCIOLE ⑩

Red beets risotto, Taleggio cheese fondue, hazelnuts

26

### AGNOLOTTI DEL PLIN AL SUGO DI ARROSTO

Homemade braised meat Ravioli in *demi-glace* and butter sauce

28

### TAGLIATELLE ALL'ASTICE E POMODORINI

Homemade tagliatelle with lobster, cherry tomatoes, lobster *bisque*

36

### PACCHERI AL POMODORO E STRACCIATELLA ⑩

Large rigatoni shaped "Mancini" pasta, sugar bombs tomato sauce, burrata sauce

24

### PAPPARDELLE AI FUNGHI PORCINI ⑩

Homemade ribbon pasta, Porcini mushroom

27

### SPAGHETTONI AL NERO DI SEPPIA CON ALICI BURRO E PANE CROCCANTE

Homemade thick black squid inked spaghetti, anchovies, butter, crunchy breadcrumbs

26

### LASAGNA BOLOGNESE

Oven baked layered pasta stuffed with Bolognese ragu and gratin with *bechamel*

26



## SECONDI

### BACCALA' AL VERDE A BASSA TEMPERATURA, SALSA AL PREZZEMOLO, PORRI STUFATI E PANE CROCCANTE

Steamed cod fish, parsley sauce, stewed leeks, crispy bread

36

### BRANZINO

Pan-seared filet of branzino, roasted wild mushroom, wild mushroom broth

37

### POLLO AL MATTONE CON PUREA DI PASTINACA, CAROTINE ARROSTO, SALSA AL VINO BIANCO

Half boneless chicken baked "under a brick", parsnip puree, roasted heirloom baby carrots,  
white wine sauce

35

### COTOLETTA ALLA MILANESE

Thinly pounded veal chop "Milanese" style, tartare sauce, arugula and cherry tomatoes

59

### TAGLIATA DI MANZO CON BAGNETTO VERDE E PATATE AL FORNO

10oz Greater Omaha farm Prime NY Strip steak with *bagnet vert*, roasted potatoes

45

### ANATRA SCOTTATA, PUREA DI SEDANO RAPA E BARBABIETOLE

Pan-seared duck breast, celery root puree, baby beets

38

### GUANCIA DI MANZO DI ANGUS BRASATA, CHIPS DI POLENTA E PURE' DI PATATE

Slow braised Angus beef cheek, red wine reduction, polenta chips, mashed potatoes

42

## CONTORNI ⑦

PATATE ARROSTO Roasted fingerling potatoes, garlic, thyme, rosemary 13

CIME DI RAPA Grilled broccoli rabe, garlic, chili 14

CAROTINE ARROSTO Roasted heirloom baby carrots 13

PATATINE CACIO E PEPE Homemade fried potatoes, Pecorino cheese and pepper 14

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