



SAN CARLO  
OSTERIA PIEMONTE

## RESTAURANT WEEK WINTER 2024

**Lunch menu \$30 per person**

Pricing does not include taxes, gratuity and beverages. No substitution

### APPETIZERS (choice of one)

#### VITELLO TONNATO CLASSICO

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

#### INSALATA SAN CARLO (V)

Mixed green, endive, radicchio, pear, walnuts, pecorino Toscano cheese, balsamic dressing

#### VELLUTATA DI ZUCCA (V)

Butternut squash puree with Jerusalem artichoke chips

#### SUPPLI' DI RISO (V)

Breaded and fried rice balls with tomato and mozzarella, served with basil mayo

### ENTREES (choice of one)

#### FUSILLI MELANZANE E POMODORI (V)

Fusilli with eggplant, cherry tomatoes and dry ricotta salata cheese

#### FETTUCCINE BOLOGNESE

Fettuccine in Bolognese meat ragout

#### TAJARIN ALBA (V) +25

Homemade angel hair pasta with truffle butter and shaved truffle on top

#### POLLO ALLA MILANESE

Chicken Breast "Milanese style" with mixed salad and cherry tomatoes

#### PESCE AL FORNO

Pan roasted catch of the day filet with grilled vegetables

### ADD YOUR WINE BY THE GLASS

**SPARKLING** - La Gioiosa – Prosecco (Glera) +14

**WHITE** - Picollo – Gavi (Cortese) +14

**RED** - Tramin – T Cuvee (Pinot nero, Merlot, Schiava) +14



SAN CARLO  
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## RESTAURANT WEEK WINTER 2024

Dinner menu \$60 per person

Pricing does not include taxes, gratuity and beverages. No substitution

### APPETIZERS (choice of one)

#### BUFALA E PROSCIUTTO

Imported buffalo mozzarella and prosciutto di Parma

#### VITELLO TONNATO CLASSICO

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

#### BACCALA' MANTECATO SU POLENTA FRITTA

Whipped cod fish over fried polenta

#### VELLUTATA DI ZUCCA (V)

Butternut squash puree with Jerusalem artichoke chips

### ENTREES (choice of one)

#### PAPPARDELLE CON SALSICCIA E PORCINI

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

#### MEZZEMANICHE AI POMODORINI GIALLI E ROSSI E BURRATA (V)

Short Rigatoni pasta, yellow and red tomatoes and burrata

#### TAJARIN ALBA (V) +25

Homemade angel hair pasta with truffle butter and shaved Perigord truffle on top

#### BRANZINO CON ZUCCHINE IN CARPIONE ED INDIVIA GRIGLIATA

Oven-roasted branzino with zucchini in carpione style and grilled endive

#### POLLO RIPIENO ALLA VALDOSTANA

Roll of chicken breast stuffed with ham and fontina cheese served with roasted potatoes

### DESSERTS (choice of one)

PANNA COTTA AI LAMPONI Piedmontese panna cotta

BÖNET Piedmontese flan: chocolate, caramel and almond cookies

SORBETTO Lemon sorbet

### ADD YOUR WINE BY THE GLASS

SPARKLING - La Gioiosa – Prosecco (Glera) +14

WHITE - Picollo – Gavi (Cortese) +14

RED - Tramin – T Cuvee (Pinot nero, Merlot, Schiava) +14