



SAN CARLO

OSTERIA PIEMONTE

MENU

-Chef Riccardo Zebro-

Located in the heart of SoHo at 90 Thompson Street, San Carlo Osteria Piemonte is a neighborhood restaurant that pays homage to the food, wine and culture of Northern Italy's Piedmont region.

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 offers 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, Fassone beef, bagna cauda, and Barolo and Barbaresco wines.



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Sfizi

Crostone burro e acciughe
crostone with herb butter and anchovies
5

Fiore di zucca ripieno
fried squash blossom with mozzarella and basil
6

Peperoni marinati
marinated roasted bell peppers
4

Antipasti

Tagliere di salumi
selection of "salumi"
14 small / 18 large

Vitello tonnato
thinly sliced veal, tuna sauce and capers
15

Battuta di Fassona
beef tartare, quail egg
19

"Tonno" di coniglio
rabbit marinated in olive oil with pickled vegetables
16

Polenta e Moscardini
polenta with baby octopus
13

Capasante con crema di topinambur, nocciole e guanciale
pan seared scallops, sunchoke purée, toasted hazelnuts, guanciale
18

Zucchine, gamberi crudi e marmellata di cipolle rosse
lightly fried zucchinis with citrus marinated shrimp, red onion marmalade
17

Capunet ripieno di verdure con fonduta
vegetable stuffed cabbage rolls, taleggio
12

Insalata d'inverno
mixed greens, pumpkin chips, quinoa, button mushrooms, caramelized pecans, Barolo vinaigrette
14



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Primi

gluten free pasta (\$ 2 supplement) and whole wheat pasta available upon request

Agnolotti al sugo di Arrosto

house-made ravioli with braised meat and veal jus

20

Tajarin con ragù bianco e finferli

house-made angel hair pasta, chanterelles, veal ragù

19

Crespelle alla Valdostana

ham and fontina filled *crespelle*, rosemary bechamel

16

Paccheri, schiuma di patate e branzino

paccheri with sea bass and potato foam

20

Risotto Castelmagno e nocciole

risotto, Castelmagno cheese, hazelnuts

21

Zuppa di farro con funghi, verdure e zucca

farro soup, mushrooms, squash, seasonal vegetables

15

Gnocchi di patate alla bava con noci

potato gnocchi in a traditional Piedmont cheese sauce with walnuts

17



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Secondi

Fritto misto alla Piemontese

Traditional Piedmont dish of fried meats and vegetables
(sausages, sweet bread, chicken breast, lamb chop, frog legs, vegetables, semolino, amaretto, sel. fruit)
25

Guancia brasata e polenta di grano saraceno

slow-braised beef cheek, buckwheat polenta, baby heritage carrots
27

Pollo alla babi

grilled free-range cornish hen, baby potatoes, wild mushrooms
24

Orecchia di elefante vestita con rucola e pachino

bone-in veal Milanese with arugula, cherry tomatoes and roasted potatoes
34

Zuppa di pesce e crostoni

seafood soup with house-made *crostoni*
28

Sogliola alla Mugnaia

sole "meuniere", potatoes and asparagus
29

Ratatouille

18

Pescato del giorno

grilled fish of the day with seasonal vegetables
-M/P-

At San Carlo we only use grass-fed certified Piedmontese beef

Contorni

7

Polenta taragna

buckwheat polenta

Spinaci saltati

sautéed spinach

Funghi saltati

sautéed mushrooms

Verdure grigliate

grilled vegetables

Patatine fritte

french fries