

decarli

January 25, 2018

NEVOR OYSTERS ON THE HALF SHELL

	prosecco mignonette	three/10	six/17	dozen/32	
SOUP	polenta, roasted chicken, parsnip, lacinato kale, pecorino				8
SMOKED MACKEREL	whipped mascarpone, pickled fennel, wheat cracker, olive tapenade				12
POLENTA FRIES	gorgonzola butter			8.5	
FRIED CALAMARI	tomato, garlic, anaheim peppers, gremolata				13
CROQUETTES	tuscan sausage, fontina, thyme, aioli			9	
HOUSE-CURED OLIVES	citrus, herbs + garlic			8	
MUSSELS	fennel, Pernod, saffron cream, spinach, grilled bread				15
STEAK TARTARE*	pickled chili, crème fraiche, red onion, caper, parsley, egg yolk, crostini				15
CAZUELA	gorgonzola, tomato jam, basil, roasted garlic, grilled bread				12
GRILLED OCTOPUS	onion broth, ungherese salami, fried potato, chili, breadcrumb				16
BRUSCHETTA	roasted pork, romesco, smoked mozzarella / guanciale aioli, soft-boiled egg, arugula/ salmon tartare, crème fraiche, capers				10
CHARCUTERIE	cacciatorini, soppressata, pork country pate, rilette, genovese cured pork, bread + butter pickles, whole-grain mustard, crostini				17
PIZZETTA	tomato sauce, mozzarella, roasted garlic, basil				13
PIZZETTA	speck, caramelized onions, fontina, arugula, grana padano				15
PIZZETTA	roasted comice pear, mozzarella, gorgonzola dolce, walnut + sage pesto, spinach				14

MIXED GREEN	balsamic + extra virgin olive oil			8.5	
CAESAR*	romaine, croutons, shaved grana padano			9	
BEET	whipped goat cheese, candied walnuts, orange, watercress			9.5	
BRUSSELS SPROUT	smoked mozzarella, red grape, almond, saba, sherry vinaigrette				10

TAGLIATELLE				20	
	pancetta, hedgehog mushrooms, roasted garlic, sage, grana padano				
CAVATELLI				17	
	herb pesto, roasted cauliflower, arugula, grana padano				
ORECCHIETTE				21	
	shrimp, caramelized eggplant, saffron, tomato, oil-cured olive, basil				
BUCATINI				21	
	clams, fennel sausage, garlic, chili, shallot, spinach				
BEEF SHORTRIBS				26	
	braised with espresso + dried prunes, creamy spaetzle, gremolata, fresh horseradish				
GRILLED SKUNA BAY SALMON				27	
	manila clam, honeycrisp apple, cream, sunchoke, chive				
PAN-ROASTED BRICK CHICKEN				24	
	prosciutto, smoked eggplant, roasted brussels sprouts, beet + apple slaw				
GRILLED LAMB LOIN CHOPS				29	
	smashed potato, golden raisins, spinach, crispy shallot, rosemary salsa verde				
GRILLED ST HELENS NEW YORK STRIP*				32	
	pancetta, mushrooms, grilled radicchio, arugula, truffle butter, sugo				

18% gratuity on parties of 6 or more

corkage fee \$15/bottle \$30/magnum

*Contains unpasteurized egg. Eating undercooked or raw meat or seafood may cause illness.