

decarli

January 9, 2018

BLUEPOOLS OYSTERS ON THE HALF SHELL

	prosecco mignonette	three/10	six/17	dozen/32	
SOUP	polenta, roasted chicken, parsnip, lacinato kale, pecorino				8
POLENTA FRIES	gorgonzola butter			8.5	
HOUSE-CURED OLIVES	citrus, herbs + garlic			8	
MUSSELS	fennel, pernod, saffron cream, spinach, grilled bread			15	
VEAL CARPACCIO*	smoked aioli, shallot, fried artichoke pickle, grissini, celery leaf			16	
CAZUELA	caramelized onions, goat cheese, olive tapenade, grilled bread			11	
FRITTO MISTO	green goddess, red onion, fennel, bacon, lemon			10	
BRUSCHETTA	guanciale aioli, soft-boiled egg, arugula / poached potato, gorgonzola dolce, walnut + sage / salmon tartare, crème fraiche, capers			10	
CHARCUTERIE	cacciatorini, soppressata, pork country pate, rilette, schiacciata piccante, 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	soppressata, oil-cured olives, tomato sauce, mozzarella, oregano, pickled chili			16	
MIXED GREEN	balsamic + extra virgin olive oil			8.5	
CAESAR*	chicories, belgian endive, croutons, shaved grana padano			9	
BEET	avocado crema, crisp speck, arugula, grapefruit			9.5	
ROASTED CARROT	pistachio butter, watercress, citrus vinaigrette, pecorino			10	
AGNOLOTTI				22	
	smoked salmon, red cabbage, mascarpone, pinenut + preserved lemon				
CAVATELLI				19	
	pork + beef bolognese, tomato, porcini, grana padano				
RISOTTO				18	
	roasted pear, lacinato kale, taleggio, speck, hazelnut				
WHOLE WHEAT CHITARRA				19	
	plum tomato, oil-cured olives, clams, garlic, basil, chili, breadcrumb				
BEEF SHORTRIBS				26	
	braised with espresso + dried prunes, creamy spaetzle, gremolata, fresh horseradish				
KING SALMON				28	
	peruvian oca tuber, cider cream, sunchoke, manila clam, chive				
SWEET BRIAR FARMS GRILLED PORK SHOULDER				27	
	applesauce, brussels sprouts, pancetta, hazelnut aillade, sugo				
PAN-ROASTED BRICK CHICKEN				24	
	white truffle, mascarpone, fregola sarda, braised greens				
GRILLED ST. HELENS RIBEYE*				44	
	foraged mushrooms, duck fat poached potatoes, grilled romaine, tarragon butter				

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.