

decarli

October 10, 2017

KUSSHI OYSTERS ON THE HALF SHELL

prosecco mignonette	three/10	six/17	dozen/32
SOUP	potato leek, chili oil, chives	8	
POLENTA FRIES	gorgonzola butter	8.5	
HOUSE-CURED OLIVES	citrus, herbs + garlic	8	
MUSSELS	fennel, Pernod, saffron cream, spinach, grilled bread	15	
FRIED GREEN TOMATO	smoky corn relish, herb crème fraîche	9	
STEAK TARTARE*	pickled chili, crème fraîche, red onion, caper, parsley, egg yolk, crostini	15	
CAZUELA	baked cheese, roasted garlic, thyme, lemon, crostini	10	
BRUSCHETTA	shaved beef, mascarpone, fontina, truffle oil / peperonata, chevre / smoked salmon mousse, lemon, crème fraîche	10	
CHARCUTERIE	smoked coppa, bresaola, pork rilette, landjaeger, 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	pancetta, zucchini, red onion, pickled chili, mozzarella, chevre	16	
MIXED GREEN	balsamic + extra virgin olive oil	8.5	
CAESAR*	whole-leaf romaine, croutons, shaved grana padano	9	
GREEN BEAN	radicchio, pancetta, soft egg, sherry vinaigrette, pecorino toscano	10	
BEET	apple, arugula, gorgonzola dolce, almond butter	9.5	

TAGLIATELLE 19

pork ragu, plum tomato, porcini, pecorino toscano

CHITARRA 18

pancetta, shallots, broccolini, garlic, sage, farm egg, grana padano

RISOTTO 18

oyster mushroom, roasted corn, poblanos, mascarpone, grana padano

CONCHIGLIE 20

shrimp, garlic, zucchini, leeks, white wine, cream

BEEF SHORTRIBS 25

braised with espresso + dried prunes, creamy spaetzle, gremolata, fresh horseradish

PAN-ROASTED BRICK CHICKEN 23

baby turnips + carrots, sopressata, spinach, thyme, sugo

CRISPY DUCK CONFIT 25

soft white polenta, oyster mushrooms, leeks, roasted apple, pickled peppers

GRILLED WILD ALASKAN KING SALMON 29

beluga lentils, roasted sweet peppers, green beans, pancetta + caper relish

GRILLED ALLEN BROTHERS NEW YORK STEAK 35

blackened, tomato-braised kale, semolina onion rings, gorgonzola 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.