

# decarli

November 11, 2017

## SHIGOKU OYSTERS ON THE HALF SHELL

|                     |   |        |          |
|---------------------|---|--------|----------|
| prosecco mignonette | three/10  | six/17 | dozen/32 |
| SOUP                | potato, leek, guanciale, kale   | 8      |          |
| POLENTA FRIES       | gorgonzola butter   | 8.5    |          |
| 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             | caramelized onions, goat cheese, olive tapenade, grilled bread  | 11     |          |
| BRUSCHETTA          | shaved coppa, mascarpone, fontina, truffle oil / peperonata, chevre / swordfish brandade, olive oil, dill | 10     |          |
| CHARCUTERIE         | 'nduja, soppressata, pork rilette, landjaeger, bread + butter pickles                                     | 17     |          |
|                     | whole-grain mustard, crostini   |        |          |
| 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*             | whole-leaf romaine, croutons, shaved grana padano   | 9      |          |
| BEET                | horseradish yogurt, celery, tarragon oil  | 9.5    |          |
| AUTUMN SALAD        | squash, root vegetables, truffle vinaigrette, pecorino toscano, arugula                                   | 10     |          |

|                                      |  |  |  |
|--------------------------------------|--|--|--|
| SPAGHETTI                            | 21   |  |  |
|                                      | shrimp, tomato, balsamic, chili, rosemary  |  |  |
| CAVATELLI                            | 21   |  |  |
|                                      | wild boar ragu, orange, plum tomato, pecorino toscano                                  |  |  |
| TAGLIATELLE                          | 20   |  |  |
|                                      | pancetta, chanterelle mushroom, roasted garlic, sage, grana padano                     |  |  |
| PENNE                                | 19   |  |  |
|                                      | fennel sausage, manila clams, garlic, cipollini, arugula                               |  |  |
| BEEF SHORTRIBS                       | 26   |  |  |
|                                      | braised with espresso + dried prunes, creamy spaetzle, gremolata, fresh horseradish    |  |  |
| PAN-ROASTED BRICK CHICKEN            | 24   |  |  |
|                                      | sweet potatoes, goat cheese, pear mustard, salsa verde                                 |  |  |
| SWEET BRIAR FARMS BRAISED PORK SHANK | 27   |  |  |
|                                      | polenta, root vegetable agrodolce, pistachio, orange                                   |  |  |
| GRILLED SWORDFISH                    | 30   |  |  |
|                                      | cauliflower puree, baby carrots, wild mushroom, fennel - green olive - pine nut relish |  |  |
| GRILLED ALLEN BROTHERS BISTRO FILET  | 31   |  |  |
|                                      | fingerling potatoes, grilled rapini, truffle mascarpone, aged balsamic                 |  |  |

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.