

# decarli

December 2, 2017

## SHIGOKU OYSTERS ON THE HALF SHELL

prosecco mignonette	three/10	six/17	dozen/32	
SHRIMP BISQUE	saffron, leek oil, crème fraiche		8	
POLENTA FRIES	gorgonzola butter		8.5	
HOUSE-CURED OLIVES	citrus, herbs + garlic		8	
MUSSELS	fennel, pernod, saffron cream, spinach, grilled bread		14	
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	beluga lentils, curry, pine nut aillade, /		10	
CHARCUTERIE	veal rib roast, taleggio, chantrelles / smoked sablefish, preserved lemon, mascarpone		17	
PIZZETTA	'nduja, soppressata, pork rilette, dry calabrian chili sausage, country pate, bread + butter pickles, 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	avocado crema, crisp speck, arugula, grapefruit		9.5	
SPINACH	beet pickled egg, hazelnuts, bacon vinaigrette, piave		10	

CAVATELLI	20			
white truffle, pork meatballs, fontina, cracked black pepper				
LINGUINE	19			
saffron + tomato, clams, mussels, chili, bread crumb				
PAPPARDELLE	21			
wild mushroom bolognese, braised greens, roasted garlic, pecorino				
PENNE	19			
gorgonzola dolce, raddichio, toasted walnuts, cream				
BEEF SHORTRIBS	26			
braised with espresso + dried prunes, creamy spaetzle, gremolata, fresh horseradish				
BLACK COD	30			
butternut squash, fingerling potato, olive tapenade, cilantro, arbol chili oil				
SWEET BRIAR FARMS GRILLED PORK CHOP	29			
herbed pesto, barley risotto, grilled chanterelle relish				
PAN-ROASTED BRICK CHICKEN	24			
tomato + roasted red pepper, ribolita, crème fraiche, turnips				
GRILLED ALLEN BROTHERS BISTRO FILET	31			
charred leek, potato, avocado, cipollini, chimichurri, pimenton 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.