

decarli

March 16, 2017

KUSSHI OYSTERS ON THE HALF SHELL

	prosecco mignonette	three/10	six/17	dozen/32	
HOUSE-CURED OLIVES		citrus, herbs + garlic		6	
SOUP		butternut squash puree, pinenuts, chili oil, chives		8	
CHICKEN LIVER MOUSSE		raspberry gelee, sea salt, crostini		9	
SPECK		grilled pears, ricotta, balsamic brown butter, pistachio breadcrumbs		10	
POLENTA FRIES		gorgonzola butter		8	
SMOKED FOIE GRAS		coriander + peppercorn crusted terrine, red wine pears, brioche		17	
MUSSELS		fennel, cream, pernod, spinach, grilled bread		14	
CHEESE BOARD		duo of artisan cheeses, balsamic cherries, apple, fennel crackers		12	
CAZUELA		caramelized onion, goat cheese, olive tapenade, grilled bread		10	
BRUSCHETTA		brandade, capers, dill, crème fraiche, chives		10	
		/ shaved beef, ricotta, fontina, truffle oil / gorgonzola dolce, golden potato, hazelnut aillade			
CHARCUTERIE		smoked guanciale, pork rillette, black trumpet pate,		17	
		salame cotto, bread + butter pickles, whole-grain mustard, crostini			
STEAK TARTARE*		pickled chili, crème fraiche, red onion, caper, parsley, egg yolk, crostini		15	
PIZZETTA		tomato sauce, mozzarella, roasted garlic, basil		12	
PIZZETTA		prosciutto, caramelized onions, fontina, arugula, grana padano		13	
PIZZETTA		bacon, grilled pears, gorgonzola dolce, spinach béchamel, mozzarella		13	

MIXED GREEN		balsamic + extra virgin olive oil		7.5	
CAESAR*		whole leaf romaine, croutons, shaved grana padano		9	
BEET		beluga lentils, watercress, apples, aged goat cheese, candied pecans		9.5	
ENDIVE		satsumas, avocado, pepper crisps, pancetta vinaigrette		9.5	
SPINACH		radicchio, egg, pickled onion, carrots, breadcrumbs, buttermilk vinaigrette		9	

TAGLIATELLE 19

oregon white truffles, leeks, thyme, cream

RIGATONI 18

duck confit, black trumpets, caramelized fennel, red onion, marsala, grana padano

CAVATELLI 19

milk-braised pork bolognese, pecorino toscano

SPAGHETTI 22

maine lobster, garlic, calabrian chili, saffron tomato sauce, basil, bottarga breadcrumbs

BEEF SHORTRIBS 25

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

PAN-ROASTED BRICK CHICKEN 23

barley risotto, celery root, kale pesto, oyster mushroom sugo

GRILLED SWEET BRIAR FARMS PORK SHOULDER 25

calabrian sausage, charred broccolini, fingerling potatoes, romesco, green olive relish

PAN-SEARED PETRALE SOLE 28

heirloom beans, carrots, leeks, crème fraiche, upland cress

GRILLED ALLEN BROTHERS BISTRO FILET 30

potato gratin, radicchio, fig agrodolce, truffle 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.