

decarli

April 19, 2017

KUSSHI OYSTERS ON THE HALF SHELL

	prosecco mignonette	three/10	six/17	dozen/32	
SOUP	potato + leek, pancetta, asparagus, chili oil			8	
POLENTA FRIES	gorgonzola butter	8			
HOUSE-CURED OLIVES	citrus, herbs + garlic	6			
MUSSELS	fennel, cream, pernod, spinach, grilled bread		14		
CHICKEN LIVER MOUSSE	raspberry gelée, sea salt, crostini	9			
SPECK	grilled pears, ricotta, balsamic brown butter, pistachio breadcrumbs	10			
STEAK TARTARE*	pickled chili, crème fraiche, red onion, caper, parsley, egg yolk, crostini	15			
CAZUELA	caramelized onion, goat cheese, olive tapenade, grilled bread	10			
SMOKED FOIE GRAS	peppercorn + coriander crusted terrine, rhubarb jam, toasted brioche	17			
BRUSCHETTA	halibut brandade, crème fraiche, chives / shaved brisket, fontina, apple	10			
	/ gorgonzola dolce, golden potato, hazelnut aillade				
CHEESE BOARD	trio of artisan cheeses, wildflower honey, apple, rosemary crackers	14			
CHARCUTERIE	smoked guanciale, pork rilette, pate gratin,	17			
	black trumpet mortadella, bread + butter pickles, whole-grain mustard, crostini				
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			
BEET	beluga lentils, water cress, apples, aged goat cheese, candied pecans	9.5			
CAESAR*	whole leaf romaine, croutons, shaved grana padano	9			
ENDIVE	asparagus, blood orange, mint, lardo crostini, pancetta vinaigrette	9			

BLACK PEPPER CHITARRA 18

pancetta, shallots, english peas, farm egg, sage, grana padano

RISOTTO 18

duck confit, green garlic, butternut squash puree, piave

CAVATELLI 19

milk-braised pork bolognese, pecorino toscano

SPAGHETTI 22

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

BEEF SHORTRIBS 25

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

PAN-ROASTED BRICK CHICKEN 23

warm bread salad, pancetta, asparagus, caramelized onions, wild cress, sugo

GRILLED SWEET BRIAR FARMS PORK SHOULDER 25

calabrian sausage, charred broccolini, fingerling potatoes, romesco, pistachio aillade

PAN-SEARED ALASKAN HALIBUT 29

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

GRILLED ALLEN BROTHERS BISTRO FILET 30

potato gratin, grilled asparagus, smoked mushroom vinaigrette, blue cheese 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.