

decarli

May 16, 2017

KUSSHI OYSTERS ON THE HALF SHELL

	prosecco mignonette	three/10	six/17	dozen/32
SOUP	potato + leek, asparagus, truffle oil			8
POLENTA FRIES	gorgonzola butter		8	
HOUSE-CURED OLIVES	citrus, herbs + garlic		6	
SPECK	grilled pears, ricotta, balsamic brown butter, pistachio breadcrumbs			10
MUSSELS	fennel, pastis, saffron cream, grilled bread		14	
ASPARAGUS	shaved radish, egg, lemon vinaigrette, 'nduja crostini, baby greens			10
STEAK TARTARE*	pickled chili, crème fraîche, red onion, caper, parsley, egg yolk, crostini			15
CAZUELA	caramelized onion, goat cheese, olive tapenade, grilled bread			10
SMOKED FOIE GRAS	coriander + peppercorn crusted terrine, rhubarb jam, toasted brioche			17
BRUSCHETTA	halibut brandade, crème fraîche, chives		10	
	ricotta, english peas, mint / gorgonzola dolce, balsamic figs, pine nuts			
CHARCUTERIE	pork rilette, landjäger, duck + english pea pâté,			17
	roasted pepper 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, asparagus, red onion, gorgonzola dolce, mozzarella			13

MIXED GREEN	balsamic + extra virgin olive oil		7.5	
BEET	whipped ricotta, rhubarb, shaved fennel, watercress, candied pecans			9
CAESAR*	whole leaf romaine, croutons, shaved grana padano		9	
BABY KALE	asparagus, radish, capers, chevre vinaigrette, breadcrumbs			9

BLACK PEPPER CHITARRA		18		
	pancetta, shallots, english peas, farm egg, sage, grana padano			
TORTIGLIONE		17		
	fava beans, asparagus, basil + walnut pesto, ricotta			
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		
	soft polenta, morels, caramelized onions, asparagus, jus			
GRILLED SWEET BRIAR FARMS PORK SHOULDER		25		
	calabrian sausage, herb crème fraîche, fregola sarda, fava beans, spring onions, radish, cucumber			
PAN-SEARED PORCINI CRUSTED ALASKAN HALIBUT		29		
	english peas, carrots, cauliflower purée, upland 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.