

decarli

August 3, 2017

SHIGOKU OYSTERS ON THE HALF SHELL

prosecco mignonette three/10 six/17 dozen/32

SOUP	green tomato gazpacho, crème fraîche, chili oil, basil	8
POLENTA FRIES	gorgonzola butter	8.5
HOUSE-CURED OLIVES	citrus, herbs + garlic	8
SMOKED FOIE GRAS	coriander + peppercorn crusted terrine, plum relish, toasted brioche	17
SPECK-WRAPPED ASPARAGUS	fried egg, pecorino, aged balsamic	11
DUCK LIVER MOUSSE	raspberry gelee, sea salt, crostini	9.5
STEAK TARTARE*	pickled chili, crème fraîche, red onion, caper, parsley, egg yolk, crostini	15
CAZUELA	baked cheese, roasted garlic, thyme, lemon, grilled bread	10
MUSSELS	fennel, pernod, saffron cream, spinach, grilled bread	15
BRUSCHETTA	shaved beef, ricotta, fontina, truffle oil / salmon tartare, caper, lemon, crème fraîche / green bean + chopped egg salad	10
CHARCUTERIE	pork rilette, smoked coppa, 'nduja, duck prosciutto, halibut terrine, bread + butter pickles, whole-grain mustard, crostini	17
PIZZETTA	tomato sauce, mozzarella, roasted garlic, basil	13
PIZZETTA	speck, caramelized onions, fontina, arugula, grana padano	15
PIZZETTA	bacon, sweet corn, red onion, pickled chili, chevre, mozzarella	16

MIXED GREEN	balsamic + extra virgin olive oil	8.5
BEET	cucumber, blueberries, arugula, chevre, almond butter	9.5
GREEN BEAN	charred onion, cherry tomato, soft egg, croutons, pancetta vinaigrette	9.5
CAESAR*	whole-leaf romaine, croutons, shaved grana padano	9

PAPPADELLE 19

milk-braised pork bolognese, pecorino toscano

BLACK PEPPER CHITARRA 19

chanterelle mushrooms, leeks, asparagus, herb pistou, grana padano

GNOCCHI 18.5

sweet corn, cherry tomatoes, parmesan butter, chives

SPAGHETTI 21

dungeness crab, garlic, charred zucchini, sweet pepper jus, calabrian chili, basil, breadcrumbs

BEEF SHORTRIBS 25

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

PAN-ROASTED BRICK CHICKEN 23

warm bread salad, mushroom confit, heirloom tomatoes, cucumbers, rosemary

GRILLED SWEET BRIAR FARMS PORK SHOULDER 26

plums, spinach, chanterelles, corn fritters, romesco

GRILLED COLUMBIA RIVER SALMON 29

blackened, fava beans, cucumbers, couscous, curry + honey vinaigrette

GRILLED ALLEN BROTHERS BISTRO 30

mission figs, cipollini agrodolce, house bacon, watercress, gorgonzola 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.