

decarli

March 15, 2018

NEVOR OYSTERS ON THE HALF SHELL

prosecco mignonette	three/10	six/17	dozen/32
SOUP	beef + barley, cremini mushrooms, salsa verde		8
HOUSE-CURED OLIVES	citrus, herbs + garlic		8
POLENTA FRIES	gorgonzola butter		8.5
ARANCINI	fontina, tomato, roasted red peppers, herb pesto		8.5
MUSSELS	fennel, pernod, saffron cream, spinach, grilled bread		15
STEAK TARTARE*	pickled chili, crème fraiche, red onion, caper, parsley, egg yolk, crostini		15
CAZUELA	gorgonzola, tomato jam, basil, roasted garlic, grilled bread		12
BRUSCHETTA	roasted beet, caramelized onion, salsa verde /		10
	chicken liver mousse, pickled red onion/ rogue smokey blue, pears, hazelnut aillade		
CHARCUTERIE	calabrian chili salami, duck prosciutto, rilette, mortadella		17
	giardiniera, pickled mustard seed, crostini		
PIZZETTA	tomato sauce, mozzarella, roasted garlic, basil		13
PIZZETTA	speck, caramelized onions, fontina, arugula, grana padano		15
PIZZETTA	fennel sausage, pepperoncini, mozzarella, charred rapini, kalamata olive		14

MIXED GREEN	balsamic + extra virgin olive oil		8.5
CAESAR*	romaine, croutons, shaved grana padano		9
BEET	shaved fennel, satsuma orange, arugula, pistachio aillade, ricotta salata		9.5
BUTTER	bacon lardons, crispy shallots, shaved radish, buttermilk blue cheese		9

PENNE			18
	oxtail ragu, plum tomato, chili, grana padano		
AGNOLOTTI			17
	cremini + hedgehog mushrooms, nettle pesto, ricotta salata		
BUCATINI			17
	smoked guanciale, shallot, garlic, sage, eggs, pecorino romano		
FETTUCCINE NERO			19
	bay shrimp, mussels, fennel sausage, tomato, garlic, chili		

BEEF SHORTRIBS			26
	braised with espresso + dried prunes, creamy spaetzle, gremolata, fresh horseradish		
GRILLED SWORDFISH			27
	fingerling potato, tomato butter, olive tapenade, basil		
PAN-ROASTED BRICK CHICKEN			24
	cotechino + chickpea hash, braised greens, red grape mostarda		
GRILLED ALLEN BROTHERS HANGER STEAK			29
	romesco, caramelized cipollini, arugula, truffle butter, aged balsamic		
PORK SHOULDER CONFIT			27
	chorizo, saffron + plum tomato, corona beans, fried egg		

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