

decarli

January 8, 2019

MIYAGI OYSTERS ON THE HALF SHELL

prosecco mignonette, three/10 six/17 dozen/32

SOUP fennel sausage, butternut squash, broccolini, parmesan broth, sage, garlic 8

POLENTA FRIES gorgonzola butter 8.5

HOUSE-CURED OLIVES citrus, herbs + garlic 8

CAZUELA caramelized onions, goat cheese, olive tapenade, crostini 12

MUSSELS fennel, saffron cream, pernod, grilled bread 15

GRILLED OCTOPUS cannellini bean, frisee, pancetta, olives, rosemary 15

CRISPY QUAIL calabrian chili glaze, arugula, winter citrus 14

STEAK TARTARE raw + cured egg yolk, fried capers, dijon, shallots, fine herbs 15

BRUSCHETTA pickled persimmons, honey, whipped ricotta / 11

shaved beef, fontina, chives / braised kale, chevre, beets

THREE CHEESE BOARD briar rose maia, raschera, sapore piave 15

HOUSE-MADE CHARCUTERIE lamb coppa, lonza, pork rilette, coppa cotto, 18

giardiniera, house mustard, crostini

PIZZETTA tomato sauce, roasted tomato, mozzarella, roasted garlic, basil 14

PIZZETTA speck, caramelized onions, fontina, arugula, grana padano 16

PIZZETTA soppressata, mama lil's peppers, red onion, provolone, mozzarella 16

MIXED GREEN pickled red onion, fine herbs, balsamic + extra virgin olive oil 8.5

BABY KALE CAESAR* grana padano, cured egg yolk, croutons 9

BEET winter citrus, watercress, hazelnuts, ricotta salata, oregano, sherry vin 9

ROASTED PEAR belgian endive, spiced walnuts, mint, honey + champagne vin 9.5

PAPPARDELLE 21

white pheasant ragu, fennel, sapore piave, rosemary, orange

RICOTTA CAVATELLI 19

wild mushrooms, grana padano, pecorino toscano + sardo, black pepper

CANNOLICCHI 18

turnips, kale, white wine, calabrian chili, lemon zest, garlic breadcrumbs

BUCATINI 21

octopus, bacon, leek, garlic, red chili flake, parsley, bottarga

BEEF SHORTRIBS 29

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

PAN-ROASTED BRICK CHICKEN 25

delicata squash, cipollini, pomegranate, pistachio aillade

GRILLED HANGER STEAK 32

sunchoke, romanesco, balsamic shallot, colatura vin, watercress

GRILLED WHOLE BRANZINO 31

fennel, marble potato, oregano, bell pepper, capers, olives, parsley, grilled lemon

black truffle addition available upon request 10

20% 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