

# decarli

April 13, 2019

## NEVOR OYSTERS ON THE HALF SHELL

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

SOUP	asparagus, garlic, leek, cream, lemon zest, grana padano	8
POLENTA FRIES	gorgonzola butter	8.5
HOUSE-CURED OLIVES	citrus, herbs + garlic	8
CHEESE BOARD	delice de bourgogne, ubriaco rosso, sapore piave	15
MUSSELS	fennel, saffron cream, pernod, grilled bread	15
CAZUELA	eggplant caponata, buffalo mozzarella, grilled bread	11
STEAK TARTARE*	radish, dehydrated olive, pearl onion, romesco, focaccia crisp	15
BRUSCHETTA	asparagus, ricotta, cured yolk / halibut brandade, thyme, lemon / wild mushrooms, fontina, sage	12
CHARCUTERIE	capocollo, mortadella, filetto, finocchiona giardiniera, house mustard, crostini	18
PIZZETTA	tomato sauce, roasted tomato, mozzarella, roasted garlic, basil	14
PIZZETTA	castelvatrano olives, calabrian chili, wild oregano, buffalo mozzarella	16
PIZZETTA	mushroom, house-made pancetta, fontina, basil pesto	16

MIXED GREEN	pickled red onion, fine herbs, balsamic + extra virgin olive oil	8.5
CAESAR*	romaine, grana padano, cured egg yolk, croutons	9
BEET	chevre, pears, almonds, watercress, wild oregano, fennel pollen, banyuls vin	9
CHICORY	citrus, ricotta salata, garlic breadcrumb, mint, honey champagne vin	10

## TAGLIATELLE 19

duck ragu, red onion, fennel, thyme, orange, grana padano

## RICOTTA GNOCCHI 19

asparagus, pancetta, garlic, leeks, white wine, ricotta salata

## GARGANELLI 18

mushrooms, radicchio, taleggio, cream, parsley, lemon breadcrumb

## BUCATINI 20

mussels, calamari, fennel, shallot, capers, garlic, saffron, red chili flake

## BEEF SHORTRIBS 29

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

## PAN-ROASTED BRICK CHICKEN 25

baby carrot, fava bean, cipollini, freekeh, grana padano, watercress

## GRILLED HANGER STEAK 32

smoked potato puree, marble potato, turnip + greens, colatura salsa verde

## POACHED HALIBUT 32

asparagus, radish, fennel, spring onion, caper berries, saffron acqua pazza

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