

decarli

June 11, 2019

MIYAGI OYSTERS ON THE HALF SHELL

	prosecco mignonette	three/10 six/17 dozen/32	
SOUP	corn, bell pepper, leek, spinach, ditalini, parmesan stock		9
POLENTA FRIES	gorgonzola butter	8.5	
HOUSE-CURED OLIVES	citrus, herbs + garlic	8	
MUSSELS	fennel, saffron cream, pernod, grilled bread	16	
CAZUELA	cannellini bean, cherry tomato, bell pepper, grana padano, grilled bread	11	
STEAK TARTARE*	pickled chili, crème fraiche, red onion, caper, parsley, egg yolk, crostini	16	
BRUSCHETTA	asparagus, ricotta, cured yolk / corn, cherry tomato, grana padano / wild mushrooms, fontina, thyme	12	
CHARCUTERIE	bresaola, speck, sopressata, finocchiona giardiniera, house mustard, crostini	18	
CRISPY POTATO	garlic duck fat, rosemary, laurel	9	
GRILLED BROCCOLINI	bagna cauda, garlic breadcrumb, ricotta salata, grilled lemon	10	
PIZZETTA	tomato sauce, roasted tomato, mozzarella, roasted garlic, basil	14	
PIZZETTA	tomato sauce, olives, calabrian chili, wild oregano, burrata	16	
PIZZETTA	basil pesto, mushroom, pancetta, fontina	17	

MIXED GREEN	pickled red onion, fine herbs, balsamic + extra virgin olive oil	9	
CAESAR*	romaine, grana padano, cured egg yolk, croutons	10	
BEET	chevre, pear, green strawberry, watercress, oregano, banyuls vin	10	
CHICORY	burrata, pickled ramps, watercress, breadcrumbs, garlic honey vin	11	

PAPPARDELLE 20

pork bolognese, red onion, red wine, grana padano

PAN-SEARED GNOCCHI 20

asparagus, pancetta, garlic, leeks, brown butter, ricotta salata

SPINACH FAZZOLETTI 20

english peas, maitake, white wine, mint, garlic breadcrumb

SQUID INK TAGLIOLINI 22

manila clams, house-made nduja, caper berry, cherry tomato, fennel, garlic, saffron cream

BEEF SHORTRIBS 29

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

PAN-ROASTED BRICK CHICKEN 26

focaccia + charred corn stuffing, braised mustard greens, pancetta, pickled ramps, romesco

GRILLED STRIP SIRLOIN STEAK 34

roasted cauliflower, cipollini, confit cherry tomato, bagna cauda

ROASTED HALIBUT 33

asparagus, maitake, shallot, english pea puree, kalamata olive, preserved lemon

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.