

decarli

September 19, 2020

KUMAMOTO OYSTERS

prosecco mignonette three/10 six/17 dozen/32

SOUP bacon, corn, potato, spring onion, cream, chive, grana padano 8.5

POLENTA FRIES gorgonzola butter 8.5

HOUSE-CURED OLIVES citrus, herbs, garlic 8

BURRATA heirloom tomato, basil, aged balsamic, olive oil, grilled tomato bread 15

CHICKEN LIVER MOUSSE port gelée, pickled red onion, sea salt, crostini 9

GRILLED OCTOPUS padron pepper, fried potato, salsa verde, pickled chili 16

CAZUELA artichoke, leek, bacon jam, crostini 11

STEAK TARTARE* pickled chili, crème fraiche, red onion, caper, parsley, egg yolk, crostini 16

BRUSCHETTA shaved beef, mascarpone, fontina, truffle / 11

tomato relish, whipped goat cheese, aged balsamic/ salmon tartare, capers, dill

CHARCUTERIE speck, coppa, mortadella, soppressata, 18

giardiniera, whole grain mustard, crostini

MUSSELS fennel, saffron cream, pernod, grilled bread 16

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

PIZZETTA speck, caramelized onion, fontina, arugula, grana padano 17

PIZZETTA fennel sausage, tomato sauce, red pepper, onion, mozzarella 16

MIXED GREEN balsamic + extra virgin olive oil 9

CAESAR* romaine, grana padano, croutons 10

BEET plums, marinated ricotta, pistachio aioli, arugula 10

ARUGULA grilled peach, fennel, blackberries, hazelnut, pecorino, balsamic vinaigrette 10

TAGLIATELLE 20

chanterelle mushrooms, corn, shallot, pancetta, roasted garlic, sage, grana padano

BUCATINI 21

fennel sausage, shrimp, mussels, chilaca pepper, cerignola olive, tomato, gremolata

CAVATELLI 19

wild boar ragu, rosemary, pecorino

LINGUINE 19

heirloom tomato, garlic, basil, chili, extra virgin olive oil

BEEF SHORTRIBS 29

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

PAN-ROASTED BRICK CHICKEN 28

pancetta, corn, lobster mushrooms, fingerling potato, shallot, tarragon, cream

GRILLED NEW YORK STEAK 35

heirloom tomato, blistered padron pepper, arugula, crispy fried onion, aged balsamic

GRILLED COHO SALMON 32

toy box tomato, grilled green beans, cucumber, grilled spring onion, horseradish dill sauce

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.

GIVEN OUR REDUCED DINING ROOM CAPACITY WE THANK YOU FOR BEING MINDFUL OF
THE LENGTH OF YOUR STAY DURING YOUR VISIT WITH US.