

# decarli

October 14, 2020

Due to Covid-19 mandates requiring reduced seating capacity, we are asking that you keep your visit to 2 hours so we may accommodate all our guests. Thank you in advance for your consideration.

## TIDE POINT OYSTERS

|                      |                                                                                              |          |        |          |   |
|----------------------|----------------------------------------------------------------------------------------------|----------|--------|----------|---|
|                      | prosecco mignonette                                                                          | three/10 | six/17 | dozen/32 |   |
| SOUP                 | black kale, spring onion, garlic, grana padano                                               | 8.5      |        |          | □ |
| POLENTA FRIES        | gorgonzola butter                                                                            | 8.5      |        |          |   |
| HOUSE-CURED OLIVES   | citrus, herbs, garlic                                                                        | 8        |        |          |   |
| GRILLED OCTOPUS      | fried potato, salsa verde, pickled chili                                                     | 16       |        |          |   |
| CHICKEN LIVER MOUSSE | port gelée, pickled red onion, sea salt, crostini                                            | 9        |        |          |   |
| CAZUELA              | caramelized onion, goat cheese, olive tapenade, grilled bread                                | 11       |        |          |   |
| STEAK TARTARE*       | pickled chili, crème fraiche, red onion, caper, parsley, egg yolk, crostini                  | 16       |        |          |   |
| BRUSCHETTA           | bacon, taleggio, chive / chickpea puree, spiced carrot, dill / smoked salmon tartare, capers | 11       |        |          |   |
| CHARCUTERIE          | speck, coppa, mortadella, soppressata, giardiniera, whole grain mustard, crostini            | 18       |        |          |   |
| 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 | bacon, delicata squash, pickled jalapeno, basil pesto, red onion, mozzarella | 16 |  |  |  |
| PIZZETTA | mushroom duxelle, mozzarella, fontina, truffle oil, chive                    | 17 |  |  |  |

|             |                                                                          |    |  |  |  |
|-------------|--------------------------------------------------------------------------|----|--|--|--|
| MIXED GREEN | balsamic + extra virgin olive oil                                        | 9  |  |  |  |
| CAESAR*     | romaine, grana padano, croutons                                          | 10 |  |  |  |
| BEET        | hazelnut butter, apple, ricotta salata, aged balsamic                    | 10 |  |  |  |
| ARUGULA     | black mission figs, crispy speck, fennel, manchego, balsamic vinaigrette | 10 |  |  |  |

|             |                                                                                       |    |  |  |  |
|-------------|---------------------------------------------------------------------------------------|----|--|--|--|
| TAGLIATELLE |                                                                                       | 21 |  |  |  |
|             | tuna confit, cerignola olive, caper, cannellini bean, tarragon, lemon, chili          |    |  |  |  |
| FARFALLE    |                                                                                       | 19 |  |  |  |
|             | fennel sausage, delicata squash, spinach, shallot, roasted garlic, sage, grana padano |    |  |  |  |
| CAVATELLI   |                                                                                       | 20 |  |  |  |
|             | pork + beef bolognese, rosemary, orange, pecorino                                     |    |  |  |  |
| RISOTTO     |                                                                                       | 19 |  |  |  |
|             | chanterelle mushroom, kale, shallot, thyme, grana padano                              |    |  |  |  |

|                                         |                                                                                            |    |  |  |  |
|-----------------------------------------|--------------------------------------------------------------------------------------------|----|--|--|--|
| BEEF SHORTRIBS                          |                                                                                            | 29 |  |  |  |
|                                         | braised with espresso + dried prunes, creamy spaetzle, gremolata, fresh horseradish        |    |  |  |  |
| PAN-ROASTED BRICK CHICKEN               |                                                                                            | 28 |  |  |  |
|                                         | pancetta, jimmy nardello peppers, spring onion, gaeta olive, tomato, oregano, soft polenta |    |  |  |  |
| GRILLED NEW YORK STRIP STEAK            |                                                                                            | 34 |  |  |  |
|                                         | fingerling potato, chanterelle mushroom, arugula, gorgonzola dolce, aged balsamic          |    |  |  |  |
| PAN-SEARED FENNEL CRUSTED ALBACORE TUNA |                                                                                            | 30 |  |  |  |
|                                         | chorizo, chickpeas, poblano pepper, cerignola olive, caper aioli                           |    |  |  |  |

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.