

decarli

February 17, 2021

SHIGOKU OYSTERS ON THE HALF SHELL

prosecco mignonette three/10 six/17 dozen/32

POLENTA FRIES gorgonzola butter 8.5

ARANCINI saffron risotto, fontina, romesco 10

MEATBALLS marinara, basil, grana padano, grilled bread 9

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

GRILLED OCTOPUS fried potato, salsa verde, pickled chili 16

BRUSCHETTA bacon, taleggio, chive / 11

halibut brandade, crème fraiche, dill / mushroom ragu, fontina, sage

MUSSELS fennel, saffron cream, pernod, grilled bread 16

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

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

PIZZETTA fennel sausage, rapini, red onion, mama lil's peppers, tomato sauce, mozzarella 17

MIXED GREEN balsamic + extra virgin olive oil 9

CAESAR* romaine, grana padano, croutons 10

BEET shaved fennel, satsuma, arugula, pistachio aillade, ricotta salata 10

TAGLIATELLE 19

pancetta, oyster mushrooms, shallot, roasted garlic, sage, grana padano

CAVATELLI 20

wild boar ragu, rosemary, pecorino

LASAGNE 19

bolognese, béchamel, ricotta, mozzarella, tomato, grana padano

BEEF SHORTRIBS 29

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

PAN-ROASTED BRICK CHICKEN 28

cauliflower puree, pancetta-braised cavolo nero, sugo

GRILLED NEW YORK STRIP STEAK 34

crispy fried onions, arugula, gorgonzola butter, aged balsamic

PORK CHOP 29

soft polenta, cipolini onions, sundried cherries, grilled rapini, hazelnut aillade

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.