

decarli

April 28, 2021

Due to Covid-19 mandates requiring limited seating capacity,
we are asking that you keep your visit to **1 ½ hours**, so we may accommodate all our guests
Thank you in advance for your consideration.

LUNA BELLA OYSTERS ON THE HALF SHELL

prosecco mignonette three/10 six/17 dozen/32

POLENTA FRIES gorgonzola butter 8.5

BURRATA fennel + chili crostini, extra virgin olive oil, aged balsamic, sea salt, cracked pepper 16

CORK-BRAISED BABY OCTOPUS chickpeas, cerignola olive, grilled bread, lemon aioli 15

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

MEATBALLS marinara, basil, grana padano, grilled bread 9

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

BRUSCHETTA speck, cipollini onion, piave / halibut brandade, crème fraiche, dill / 11
english pea puree, ricotta, mint

MUSSELS fennel, saffron cream, pernod, grilled bread 16

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

PIZZETTA porcini cream, mushroom ragu, truffle oil, mozzarella, grana padano 17

PIZZETTA fennel sausage, pesto, green garlic, pickled chili, red onion, smoked mozzarella 17

MIXED GREEN balsamic + extra virgin olive oil 9

CAESAR* romaine, grana padano, croutons 10

BEEF pickled rhubarb, whipped goat cheese, candied pecans, arugula 10

CREMINI cremini mushroom, celery, parsley, piave, lemon + truffle vinaigrette 10

TAGLIATELLE 22

oxtail ragu, rosemary, pecorino, chili

BLACK PEPPER CHITARRA 21

bacon, english peas, shallot, garlic, sage, egg yolk, ricotta, pecorino

MALTAGLIATE 22

squid ink pasta, shrimp, tomato, green garlic, balsamic, rosemary, chili

ORECCHIETTE 20

fennel sausage, rapini, roasted garlic, sage, grana padano

BEEF SHORTRIBS 29

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

PAN-ROASTED BRICK CHICKEN 28

english peas, rainbow carrot, cipollini onion, semolina gnocchi, thyme, jus

GRILLED NEW YORK STRIP STEAK 34

duck fat potatoes, grilled rapini, truffle mascarpone, red wine jus

PAN SEARED ALASKAN HALIBUT 32

chorizo, chickpea, red pepper, castelvetro olive, garlic, oregano, lemon + fennel 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.