

# decarli

October 23, 2021

## HOSHI OYSTERS ON THE HALF SHELL

prosecco mignonette three/10 six/17 dozen/32

SOUP halibut chowder, crouton, chive 10

HOUSE-CURED OLIVES citrus, herbs, garlic 8

POLENTA FRIES gorgonzola butter 9

KINGFISHER FARM RADISH toasted bread, butter, sea salt 8

BURRATA oyster + portobello mushroom, basil pesto, aged balsamic, toasted bread 16

CHICKEN LIVER MOUSSE port gelée, pickled red onion, sea salt, crostini 15

CORK-BRAISED OCTOPUS chickpea, castelvetro olive, grilled bread, lemon aioli 16

STEAK TARTARE pickled chili, crème fraiche, caper, red onion, parsley, egg yolk, crostini 17

MEATBALLS marinara, basil, grana padano, grilled bread 10

CHARCUTERIE capicola, salumi, pork pate, sweet coppa, giardiniera, mustard, crostini 18

BRUSCHETTA bresaola, caramelized onion, grain mustard, white cheddar / 12

apple butter, gorgonzola dolce, toasted hazelnuts /

smoked salmon tartare, crème fraiche, dill

MUSSELS fennel, saffron, pernod, grilled bread 16

PIZZETTA roasted tomato, mozzarella, roasted garlic, tomato sauce, basil 16

PIZZETTA speck, caramelized onion, arugula, fontina, grana padano 19

PIZZETTA portobello mushroom, basil pesto, fontina, red onion, grana padano, balsamic 19

MIXED GREEN balsamic + extra virgin olive oil 9

CAESAR\* romaine, grana padano, croutons 11

BEET honeycrisp apple, shaved fennel, pistachio, arugula, whipped goat cheese 11

RIGATONI 22

pork and sweet pepper ragu, rosemary, pecorino

PAPPARDELLE 22

duck ragu, orange, sage, duck cracklings, piave

STROZZAPRETI 20

toasted walnut, gorgonzola cream, sage, shallot, gorgonzola dolce, chive

RISOTTO NERO 23

shrimp, squid ink, leeks, preserved lemon, tarragon, chili

BEEF SHORTRIBS 31

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

PAN-ROASTED BRICK CHICKEN 28

baby carrot, caramelized apple, pancetta-braised greens, potato + celery root puree

BISTRO FILET 34

chanterelle mushroom, fingerling potato, baby turnips, arugula, aged balsamic

PAN-SEARED ALASKAN HALIBUT 35

oyster mushrooms, leeks, escarole, cannellini beans, vermouth, salsa verde

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.