

decarli

January 13, 2021

TIDE POINT OYSTERS ON THE HALF SHELL

prosecco mignonette three/10 six/17 dozen/32

SOUP creamy tomato, crème fraiche, aged balsamic 10

CAZUELA caramelized onion, goat cheese, olive tapenade, crostini 11

HOUSE-CURED OLIVES citrus, herbs, garlic 8

POLENTA FRIES gorgonzola butter 9

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

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

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

MEATBALLS marinara, basil, grana padano, grilled bread 10

CHARCUTERIE spicy capicola, mortadella, salumi, duck pate, giardiniera, mustard, crostini 18

BRUSCHETTA prosciutto, apple butter, sharp cheddar, pasticcio 12

chickpea puree, giardiniera, fried chickpea/
smoked sea bass 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 pancetta, delicata squash, hazelnut aillade, taleggio, sage 19

MIXED GREEN balsamic + extra virgin olive oil 9

CAESAR* romaine, grana padano, croutons 11

BEET satsuma orange, shaved fennel, pecan aillade, arugula, ricotta salata 11

BUTTER LETTUCE honeycrisp apple, radish, walnuts, chive, gorgonzola dressing 11

TAGLIATELLE 22

wild boar ragu, rosemary, pecorino

TORCHIO 22

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

ORECCHIETTE 22

shrimp, tomato, shallot, garlic, rosemary, chili, balsamic

STROZZAPRETI 20

radicchio, gorgonzola cream, hazelnut

BEEF SHORTRIBS 31

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

GRILLED NEW YORK STRIP STEAK 37

smashed fingerling potato, rapini, mushroom, truffle butter, aged balsamic

PROSECO + BUTTER BRAISED STRIPED STURGEON 33

white bean, braised greens, crème fraiche, chives

GRILLED LAN ROC PORK CHOP 35

brussels sprouts, delicata squash, red wine pear sauce, soft polenta, 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.