

# decarli

March 9, 2022

## TIDE POINT OYSTERS ON THE HALF SHELL

prosecco mignonette three/10 six/17 dozen/32

SOUP chicken, preserved lemon, romesco 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, tomato, grilled bread, lemon aioli 16

MEATBALLS marinara, basil, grana padano, grilled bread 10

CHARCUTERIE mole salumi, copa, lardo, pork pate, giardiniera, mustard, crostini 18

BRUSCHETTA TRIO prosciutto, apple butter, taleggio, pistachio 12

balsamic figs, gorgonzola dolce, toasted walnuts

arctic char tartare, crème fraiche, tarragon, capers

MUSSELS fennel, saffron cream, spinach, pernod, grilled bread 16

PIZZETTA roasted tomato, mozzarella, roasted garlic, tomato sauce, basil 17

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

PIZZETTA shaved fennel, rosemary, pistachio, fontina, tomato sauce, grana padano 18

PIZZETTA capicola, fennel sausage, kalamata olive, red onion 19

MIXED GREEN balsamic + extra virgin olive oil 9

CAESAR\* romaine, grana padano, croutons 11

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

CREMINI MUSHROOM celery, parsley, pecorino, lemon-truffle vinaigrette 10

TAGLIATELLE 22

beef+pork bolognese, herbs, chili, grana padano

TORCHIO 21

cauliflower, capers, leeks, bread crumbs, mint, chili, ricotta salata

RISOTTO 23

shrimp, clams, mussels, curry, chili, tarragon, lemon

BUCCATINI 22

pancetta, red onion, tomato, garlic, chili, rosemary, pecorino

BEEF SHORTRIBS 31

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

GRILLED NEW YORK STRIP STEAK 37

potato + cauliflower gratin, escarole, green peppercorn sauce

PAN-SEARED ARCTIC CHAR 33

braised fennel, leeks, red wine lentils, horseradish crème fraiche, chive

PAN-ROASTED BRICK CHICKEN 28

duck fat potatoes, brussels sprouts, oyster mushrooms, rosemary jus

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.