

# decarli

Summer 2022

## OISHI OYSTERS ON THE HALF SHELL

prosecco mignonette three/13 six/21 dozen/37

HOUSE-CURED OLIVES citrus, herbs, garlic 8

POLENTA FRIES gorgonzola butter 9

BURRATA carrot top coriander pesto, pumpkin seed, aged balsamic, grilled bread 16

CAZUELA eggplant caponata, goat cheese, crostini 11

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

GRILLED OCTOPUS romesco, salsa verde, fried potato, frisee 16

MEATBALLS marinara, basil, grana padano, grilled bread 10

BRUSCHETTA TRIO whipped lemon chili goat cheese, apple, aged balsamic 12  
caramelized onion, speck, ricotta

salmon tartare, crème fraiche, fennel frond, dill

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 pepperoni, olive, crushed pineapple, tomato sauce, mozzarella, calabrian chili 19

PIZZETTA fontina, gorgonzola, sage + walnut pesto, apple, aged balsamic 18

MIXED GREEN balsamic + extra virgin olive oil 9

CAESAR\* romaine, grana padano, croutons 11

BEET watercress, hazelnut, mint vinaigrette, piave 11

CHICKORY pancetta, 6 minute egg, pistachio bread crumb, sherry vinaigrette, pecorino 12

CAVATELLI 22

wild boar ragu, rosemary, chili, pecorino

ORECCHIETTE 23

braised baby octopus, calamari, tomato, castelvetrano olive, preserved lemon, chili, parsley

RISOTTO 21

asparagus, morel mushroom, leek, thyme, grana padano

BLACK PEPPER CHITARRA 22

pancetta, english pea, shallot, sage, egg yolk, ricotta, grana padano

BEEF SHORTRIBS 31

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

GRILLED NEW YORK STRIP STEAK\* 38

grilled asparagus, crispy fried onion, gorgonzola dolce, aged balsamic

ALASKAN KING SALMON 35

spiced carrot, oyster mushroom, salsa verde, watercress, preserved lemon

GRILLED LAN ROC PORK CHOP 33

soft polenta, pancetta braised greens, grilled apricot, 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.