

# decarli

NOVEMBER 2022

**SOUP** butternut squash, pepitas, crème fraiche, chive 9  
**TRUFFLED ALMONDS** 8  
**HOUSE-CURED OLIVES** citrus, herbs, garlic 8  
**POLENTA FRIES** gorgonzola butter 9  
**BURRATA** grilled pear, chanterelles, aged balsamic, olive oil, grilled bread, sea salt, cracked pepper 18  
**GRILLED OCTOPUS** romesco, fried potato, anaheim chili, pickled onion, frisee, lemon agrumato 18  
**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 18  
**MEATBALLS** marinara, basil, grana padano, grilled bread 13  
**MUSSELS** fennel, saffron cream, spinach, pernod, grilled bread 18  
**BRUSCHETTA TRIO** gorgonzola dolce, balsamic figs, walnuts 12  
pork rilette, pickled red onion  
salmon tartare, crème fraiche

**MIXED GREEN** balsamic + extra virgin olive oil 9  
**CAESAR\*** romaine, grana padano, croutons 12  
**BEET** roasted apple, whipped goat cheese, shaved fennel, pistachio aillade, arugula 12

**PIZZA** roasted tomato, mozzarella, roasted garlic, tomato sauce, basil 18  
**PIZZA** speck, caramelized onion, arugula, fontina, grana padano 23  
**PIZZA** sopressata, jimmy nardello, red onion, ricotta, pistachio, mozzarella, fermented chili sauce 23  
**PIZZA** portobello mushroom, delicata squash, garlic cream, sage, scallion, mozzarella, taleggio 21

**FARFALLE** 26  
shrimp, shallot, garlic, tomato, balsamic, chili flake, rosemary  
**RISOTTO** 24  
butternut squash, chanterelle, goat cheese, roasted garlic, sage, rosemary, pecorino  
**TAGLIATELLE** 25  
duck ragu, rosemary, orange, grana padano  
**CAVATELLI** 25  
wild boar ragu, sage, chili, pecorino

**BEEF SHORTRIBS** 33  
braised with espresso + dried prunes, creamy spaetzle, gremolata, fresh horseradish  
**GRILLED NEW YORK STEAK\*** 38  
pancetta braised greens, crispy fried onions, gorgonzola dolce, olive oil, aged balsamic  
**PAN-SEARED COHO SALMON** 36  
delicata squash, padron peppers, fennel, leek, beluga lentil, squash brodo, tarragon, micro greens  
**PAN-ROASTED BRICK CHICKEN** 29  
chanterelle + cauliflower mushroom, escarole, shallot, garlic, sage, soft polenta, marsala jus

20% gratuity on parties of 6 or more corkage fee \$20/bottle \$40/magnum  
\*Contains unpasteurized egg. Eating undercooked or raw meat or seafood may cause illness

Chef/Owner Paul DeCarli Chef de Cuisine James Remensperger