

# decarli

JANUARY 2023

## OYSTERS ON THE HALF SHELL

prosecco mignonette market price

**BREAD & BUTTER** grand central como, butter, kosher salt 3

**SOUP** sweetmeat squash, sage, pepitas, crème fraiche 9

**TRUFFLED ALMONDS** 8

**HOUSE-CURED OLIVES** citrus, herbs, garlic 8

**POLENTA FRIES** gorgonzola butter 9

**BURRATA** grilled pear, speck, hazelnut aillade, aged balsamic, olive oil, grilled bread 18

**CORK-BRAISED BABY OCTOPUS** chickpeas, cerignola olive, grilled bread, lemon aioli 16

**CHARCUTERIE** mortadella, spicy copa, 'nduja, salami, giardiniera, stone ground mustard, crostini 19

**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 15

**MUSSELS** fennel, saffron cream, spinach, pernod, grilled bread 18

**BRUSCHETTA TRIO** chickpea puree, giardiniera, fried chickpea 12

pork rillette, pickled red onion

steelhead tartare, crème fraiche, dill

**MIXED GREEN** balsamic + extra virgin olive oil 9

**CAESAR\*** romaine, grana padano, croutons 13

**BEET** cara cara orange, whipped goat cheese, shaved fennel, pistachio aillade, micro greens 14

**CREMINI** cremini mushroom, celery, parsley, lemon-truffle vinaigrette, piave 12

**PIZZA** roasted tomato, mozzarella, roasted garlic, tomato sauce, basil 18

**PIZZA** speck, caramelized onion, arugula, fontina, grana padano 23

**PIZZA** sopressata, bell pepper, red onion, ricotta, pistachio, mozzarella, pickled chili 23

**PIZZA** pear, caramelized onion, walnut-sage pesto, mozzarella, gorgonzola 21

**CAVATELLI** 25

fennel sausage, shitake mushroom, leek, truffle oil, parsley, grana padano

**RISOTTO NERO** 25

shrimp, squid ink, preserved lemon, tarragon, chili

**FARFALLE** 25

gorgonzola, radicchio, walnuts, sage, gorgonzola cream

**TAGLIATELLE** 26

wild boar ragu, rosemary, chili, pecorino

**BEEF SHORTRIBS** 33

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

**GRILLED NEW YORK STEAK\*** 38

semolina fried fingerling potato, mushroom balsamic cream, arugula

**PAN-SEARED STEELHEAD** 33

grilled polenta, escarole, radicchio, salsa verde

**PAN-SEARED BRICK CHICKEN** 29

potato + celery root puree, pancetta braised greens, sugo

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