

decarli

MARCH 2023

OYSTERS ON THE HALF SHELL

prosecco mignonette market price

SOUP corona bean, kale, chili oil, shaved grana padano 9

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

TRUFFLED ALMONDS 8

HOUSE-CURED OLIVES citrus, herbs, garlic 8

POLENTA FRIES gorgonzola butter 9

MEATBALLS marinara, basil, grana padano, grilled bread 15

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

CRUDO kampachi, pickled chili, lemon agrumato, micro greens 17

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

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

BRUSCHETTA TRIO gorgonzola dolce, balsamic figs, walnuts / smoked steelhead, crème fraiche, dill / speck, grilled pear, caramelized onion, mascarpone, aged balsamic 12

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, arugula 14

BUTTER LETTUCE oregon bay shrimp, red bell pepper, celery, red onion, bread crumb, green goddess 15

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

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

PIZZA fennel sausage, fennel, red onion, mozzarella, tomato sauce, ricotta, oregano, pickled chili 23

PIZZA mushroom, mozzarella, mushroom cream, taleggio, chive, grana padano 21

CAVATELLI 25

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

SPAGHETTI 27

shrimp, clams, mussels, saffron, tomato sauce, chili, basil

STROZZAPRETI 26

raddichio, gorgonzola cream, walnuts, gorgonzola dolce

TAGLIATELLE 26

Wild boar ragu, rosemary, chili, pecorino

LASAGNA 24

pork + beef bolognese, bechamel, ricotta, mozzarella, grana padano, chive

BEEF SHORTRIBS 33

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

GRILLED NEW YORK STEAK* 38

pan seared fingerling potato, grilled rapini, truffle mascarpone, aged balsamic

VERMOUTH + BUTTER BRAISED STURGEON 35

shiitake mushroom, leek, escarole, corona bean, creme fraiche, chive

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