

decarli

MAY 2023

OYSTERS ON THE HALF SHELL

prosecco mignonette market price

SOUP english pea puree, crème fraiche, lemon agrumato 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

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

BURRATA rhubarb, pistachio, aged balsamic, olive oil, sea salt, grilled bread 17

CHARCUTERIE mortadella, coppa, finocchiona, 'nduja, 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 balsamic figs, gorgonzola dolce, pecan, parsley 12

sturgeon brandade, crème fraiche, chive

pork rilletes, giardiniera, chive

MIXED GREEN balsamic + extra virgin olive oil 9

CAESAR* romaine, grana padano, croutons 13

BEET spiced roasted carrot, cumin yogurt, fried chickpea, micro greens 14

ARUGULA grilled shrimp, roasted bell pepper, cerignola olive, mint + cilantro vinaigrette 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 asparagus, fontina, mozzarella, basil cream, grana padano, chives 21

BLACK PEPPER CHITARRA 26

pancetta, english peas, shallot, ricotta, egg yolk, piave, sage

LINGUINE 26

clams, fennel sausage, shallot, garlic, chili, basil

RISOTTO 25

asparagus, shiitake mushroom, oregano, taleggio

CAVATELLI 27

rosemary, chili, mint, cerignola olive, pecorino

BEEF SHORTRIBS 33

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

GRILLED NEW YORK STEAK* 38

grilled asparagus, crispy onions, gorgonzola dolce, salsa verde, aged balsamic

VERMOUTH + BUTTER BRAISED ALASKAN HALIBUT 35

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

PAN-SEARED BRICK CHICKEN 30

rainbow carrots, english peas, leeks, soft polenta, 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