

decarli

SEPTEMBER 2023

OYSTERS ON THE HALF SHELL

prosecco mignonette market price

SOUP cantaloupe gazpacho, crème fraiche, lemon agrumato, calabrian chili oil 9

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

HOUSE-CURED OLIVES citrus, herbs, garlic 8

POLENTA FRIES gorgonzola butter 9

MEATBALLS marinara, basil, grana padano, grilled bread 15

GRILLED OCTOPUS fingerling potato, padron pepper, romesco, frisee, salsa verde, lemon agrumato 19

BURRATA heirloom tomato, basil, aged balsamic, olive oil, sea salt, cracked pepper, grilled bread 18

CHARCUTERIE mortadella, spicy coppa, cacciatorini, 'nduja, giardiniera, stone ground mustard, crostini 18

CHICKEN LIVER MOUSSE fig jam, pickled onion, port gelee, 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 tomato salsa, basil, aged balsamic, whipped ricotta 14

olive oil poached tuna, chopped egg, caper, tarragon

shaved beef, fontina, mascarpone, truffle, chive

MIXED GREEN balsamic + extra virgin olive oil 9

CAESAR* romaine, grana padano, croutons 13

ARUGULA grilled peach, blackberries, fennel, hazelnut, pecorino, balsamic vinaigrette 15

BEET cantaloupe, pickled fennel, castelvetrano olive, ricotta salata, micro greens, tarragon 14

PIZZA roasted tomato, mozzarella, roasted garlic, tomato sauce, basil 20

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

PIZZA fennel sausage, finocchiona, fennel, tomato sauce, mozzarella, oregano, chili-honey 24

PIZZA grilled corn, toybox tomato, pickled jalapeno, fontina, corn cream, basil, grana padano 21

PIZZA squash blossom, burrata, basil pesto, fontina, lemon agrumato 23

SQUID INK CHITARRA 27

albacore tuna, heirloom tomato, cannellini bean, fennel, shallot, garlic, caper, chili, tarragon

TORCHIO 26

wild boar ragu, rosemary, chili, pecorino

TAGLIATELLE 25

pancetta, grilled corn, padron pepper, roasted garlic, shallot, sage, piave

CAVATELLI VERDI 24

toybox tomato, basil pesto, ricotta, pinenut, grana padano

GRILLED RIBEYE* 43

heirloom tomato, crispy onion, arugula, gorgonzola dolce, aged balsamic

PAN-SEARED BRICK CHICKEN 32

pancetta, grilled corn, fingerling potato, jimmy nardello pepper, leek, corn cream, tarragon

PAN-SEARED FENNEL-CRUSTED ALBACORE TUNA 36

chorizo, corona bean, gypsy pepper, toybox tomato, sweet onion, saffron tomato sauce, basil, micro greens

BEEF SHORTRIBS 35

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

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.