

decarli

NOVEMBER 2023

OYSTERS ON THE HALF SHELL

prosecco mignonette market price

SOUP lacinato kale, sweet onion, garlic, fried crouton, chicken broth, grana padano 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, jimmy nardello, romesco, frisee, salsa verde, lemon agrumato 19

BURRATA black mission figs, 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 pickled red 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 pepperonata, basil, aged balsamic, whipped ricotta 14

oil-poached halibut, crème fraiche, fried capers

pork rilette, green tomato salsa

MIXED GREEN balsamic + extra virgin olive oil 9

CAESAR* romaine, grana padano, croutons 13

BEET grilled pear, pickled fennel, whipped goat cheese, micro greens, pistachio, tarragon 14

BUTTER LETTUCE honeycrisp apple, toasted walnut, pickled red onion, gorgonzola, gorgonzola dressing 14

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

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

PIZZA fennel sausage, castelvetrano olive, tomato sauce, mozzarella, chili-honey, grana padano 24

PIZZA bosc pear, fontina, gorgonzola, roasted garlic cream, pistachio, rosemary 22

RISOTTO 27

chanterelles, russula, oyster mushroom, shiitake, leek, thyme, piave

CAVATELLI 27

wild boar ragu, rosemary, chili, pecorino

TAGLIATELLE 26

pancetta, chanterelles, roasted garlic, shallot, sage, grana padano

MALTAGLIATI 24

shrimp, tomato sauce, balsamic, shallot, garlic, rosemary, chili

GRILLED NEW YORK STEAK* 38

crispy onion, gorgonzola dolce, arugula, aged balsamic

PAN-SEARED BRICK CHICKEN 32

soft polenta, tomato, pancetta, chanterelle, jimmy nardello, sweet onion, castelvetrano olive, rosemary

VERMOUTH & BUTTER-BRAISED ALASKAN HALIBUT 36

corona bean, wild mushrooms, leeks, spinach, crème fraiche, chive

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.