

decarli

DECEMBER 2023

OYSTERS ON THE HALF SHELL

prosecco mignonette market price

SOUP butternut squash, leek, lemon agrumato, pumpkin oil 9

BREAD & BUTTER grand central como, butter, kosher salt 4

HOUSE-CURED OLIVES citrus, herbs, garlic 8

POLENTA FRIES gorgonzola butter 9

MEATBALLS marinara, basil, grana padano, grilled bread 16

CORK-BRAISED BABY OCTOPUS chickpea, cerignola olive, grilled bread, caper aioli 18

BURRATA melted leeks, aged balsamic, olive oil, sea salt, cracked pepper, grilled bread 18

CHARCUTERIE salami rossa, 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

sea bass, tarragon, crème fraiche, fried capers

pork rillette, giardiniera

MIXED GREEN balsamic + extra virgin olive oil 9

CAESAR* romaine, grana padano, croutons 14

BEET grilled pear, pickled fennel, whipped goat cheese, micro greens, pistachio, tarragon 15

BUTTER LETTUCE honeycrisp apple, toasted walnut, pickled red onion, gorgonzola, gorgonzola dressing 15

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

PIZZA speck, caramelized onion, arugula, fontina, grana padano 24

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

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

RISOTTO 27

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

CAVATELLI 28

wild boar ragu, rosemary, chili, pecorino

PAPARDELLE 27

duck ragu, sage, orange, grana padano

MALTAGLIATI 27

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

GRILLED NEW YORK STEAK* 38

crispy onion, gorgonzola dolce, arugula, aged balsamic

GRILLED LAN ROC FARMS PORK CHOP 35

crumbled potato, grilled rapini, apple sauce, hazelnut aillade

CIOPPINO 34

clams, mussels, shrimp, halibut, fennel, sweet onion, garlic, tomato, tarragon, grilled bread, squid ink aioli

BEEF SHORTRIBS 36

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.