



SAN CARLO
OSTERIA PIEMONTE

RESTAURANT WEEK SUMMER 2023

Dinner menu \$60 per person

Pricing does not include taxes, gratuity and beverages. No substitution

APPETIZERS (choice of one)

CROCCHETTE DI RISO ALLO ZAFFERANO CON BURRATA E PEPERONI ARROSTITI

Saffron rice and sweet peas croquettes, burrata mousse and roasted peppers

VITELLO TONNATO CLASSICO

Thinly sliced, slow cooked veal with tuna sauce, served chilled

BACCALA MANTECATO SU CROSTINI ALLA LIGURE "BRANDACUJUN"

Whipped cod fish over toasted bread

ENTREES (choice of one)

PAPPARDELLE CON SALSICCIA E PORCINI

Homemade *pappardelle* with sausage and porcini mushroom in light cream sauce

TAGLIATELLE AL RAGU' D'ANATRA

Homemade tagliatelle with duck ragout

TAJARIN ALBA +15

Homemade angel hair pasta with truffle butter and shaved truffle on top

BRANZINO AL FORNO CON RATATOUILLE

Oven-roasted branzino with mix seasonal vegetables sauteed in tomato sauce

TAGLIATA DI MANZO CON PORCINI TRIFOLATI AL ROSMARINO

10oz NY Strip steak with creamy porcini mushroom sauce

DESSERTS (choice of one)

PANNA COTTA PIEMONTESE Piedmontese panna cotta

TIRAMISU' Savoiardi cookies, Lavazza coffee, Mascarpone cream

SORBETTO Lemon sorbet

WINE PAIRING

La Gioiosa – Prosecco (Glera) +13

Piccolo – Gavi (Cortese) +13

Tramin – T Cuvee (Pinot nero, Merlot, Schiava) +13



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Lunch menu \$30 per person

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APPETIZERS (choice of one)

INSALATA CAPRESE

Imported buffalo mozzarella and Heirloom tomato

INSALATINA DI FARRO

Farro salad, zucchini, bell peppers, feta cheese, corn, black olives

VITELLO TONNATO CLASSICO

Thinly sliced, slow cooked veal with tuna sauce, served chilled

BOCCONCINI DI PARMIGIANA CROCCANTE

Eggplant parmigiana bites, breaded and fried

ENTREES (choice of one)

TAJARIN AL PESTO CON ZUCCHINE E RICOTTA SALATA

Homemade thin spaghetti with basil and pinenuts pesto, zucchini and ricotta salata cheese

TAGLIATELLE AL RAGU' BOLOGNESE

Homemade tagliatelle with Bolognese ragout

TAJARIN ALBA +15

Homemade angel hair pasta with truffle butter and shaved truffle on top

PESCE AL FORNO

Pan roasted catch of the day filet with grilled vegetables

POLLO ALLA MILANESE

Chicken Breast "Milanese style" with frisée salad and cherry tomatoes

WINE PAIRING

La Gioiosa – Prosecco (Glera) +13

Piccolo – Gavi (Cortese) +13

Tramin – T Cuvee (Pinot nero, Merlot, Schiava) +13