



RESTAURANT WEEK SUMMER 2024

Dinner menu \$60 per person

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

APPETIZERS (choice of one)

BURRATA CON BAGNA CAUDA, FINOCCHI E PINOLI

Burrata cheese, *bagna cauda* sauce, shaved fennel and toasted pine nuts

VITELLO TONNATO CLASSICO

Traditional thinly sliced, slow cooked veal with tuna sauce, served chilled

ARANCINI AL TARTUFO (V)

Breaded and fried rice balls filled with truffle and Fontina, served with sweet garlic sauce

VELLUTATA DI ASPARAGI CON CAPRINO E PISTACCHI TOSTATI (V)

Asparagus soup, goat cheese, basil oil, toasted pistachios

ENTREES (choice of one)

TAJARIN CON GAMBERI BURRO E LIMONE

Homemade thin spaghetti with Argentinian shrimp, Ferrarini butter, meyer lemon

RISOTTO CREMA DI PISELLI E BURRATA (V)

English pea risotto with burrata sauce, toasted almonds

TAJARIN ALBA (V) +15

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

SALMONE ALLA GRIGLIA CON PISELLI E CIPOLLOTTO

Grilled salmon, English pea puree, shaved and grilled spring onions, tomatoes confit

POLLO AL MATTONE CON INSALATINA DI MAIS

Half boneless chicken baked "under a brick", roasted corn salad with cherry tomatoes, pickled pearl onion and olives

DESSERTS (choice of one)

PANNA COTTA AI LAMPONI Piedmontese panna cotta

BÖNET Piedmontese flan: chocolate, caramel and almond cookies

SORBETTO Lemon sorbet

ADD YOUR WINE BY THE GLASS

SPARKLING - La Gioiosa – Prosecco (Glera) +14

WHITE - Anselmi – San Vincenzo (Sauvignon Blend) +14

RED - Tramin – T Cuvee (Pinot nero, Merlot, Schiava) +14



SAN CARLO
OSTERIA PIEMONTE

RESTAURANT WEEK SUMMER 2024

Lunch menu \$30 per person

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APPETIZERS (choice of one)

VITELLO TONNATO CLASSICO

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

BURRATA CON PANZANELLA (V)

Burrata with Panzanella salad (tomatoes, cucumber, onion, basil, bread, vinegar)

VELLUTATA DI ASPARAGI (V)

Asparagus soup, bread croutons

PANE, BURRO E ALICI DEL CANTABRICO

Toasted bread, whipped butter, Cantabrian anchovies

ENTREES (choice of one)

SPAGHETTONI AL POMODORO (V)

Spaghetti with tomato sauce and basil

CALAMARATA CON MOSCARDINI AL POMODORO

Short pasta with baby octopus in red wine and tomato sauce

TAJARIN ALBA (V) +15

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

POLLO ALLA MILANESE

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

SALMONE GRIGLIATO

Grilled salmon with sauteed spinach

ADD YOUR WINE BY THE GLASS

SPARKLING - La Gioiosa – Prosecco (Glera) +14

WHITE - Anselmi – San Vincenzo (Sauvignon Blend) +14

RED - Tramin – T Cuvee (Pinot nero, Merlot, Schiava) +14