



SAN CARLO  
OSTERIA PIEMONTE

## RESTAURANT WEEK SUMMER 2024

**Lunch menu \$30 per person**

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

### 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



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## RESTAURANT WEEK SUMMER 2024

Dinner menu \$60 per person

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### 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

#### BISTECCA DI DIAFRAMMA ALLA GRIGLIA CON BAGNETTO VERDE E PEPERONI

Grilled skirt steak with *bagnet vert* and roasted bell peppers

### DESSERTS (choice of one)

#### PANNA COTTA AI LAMPONI Piedmontese panna cotta

BÖNET Piedmontese flan: chocolate, caramel and almond cookies

#### SORBETTO Lemon sorbet

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

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