



SAN CARLO
OSTERIA PIEMONTE

RESTAURANT WEEK WINTER 2025

Lunch menu \$30 per person

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

APPETIZERS (choice of one)

CAPELANTE SCOTTATE CON BAGNA CAUDA, ZUCCA E PANE CROCCANTE

Pan-seared scallops, butternut squash, *bagna cauda* sauce, crunchy breadcrumbs

INSALATA SAN CARLO ①

Lacinato kale, Romanesco broccoli, pecorino Toscano, pistachio pesto & Meyer lemon dressing

VELLUTATA DI ZUCCA, FONDUTA DI TALEGGIO E NOCI ①

Butternut squash puree with Taleggio cheese fondue and walnuts

ARANCINI AL TARTUFO ①

Breaded and fried rice balls filled with truffle and Fontina, Parmigiano fondue

ENTREES (choice of one)

LINGUINE AL PESTO ①

Linguine pasta in basil and pine nuts pesto

FETTUCCINE BOLOGNESE

Fettuccine in Bolognese meat ragu'

TAJARIN AL TARTUFO ①+30

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

POLLO ALLA MILANESE

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

PESCE AL FORNO

Pan roasted catch of the day filet with grilled vegetables

ADD YOUR WINE BY THE GLASS

SPARKLING - La Gioiosa – Prosecco (Glera) +14

WHITE - Anselmi – Sauvignon Blend +14

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



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Dinner menu \$60 per person

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ANTIPASTI (choice of one)

BUFALA E PROSCIUTTO

Imported buffalo mozzarella and prosciutto di Parma

VITELLO TONNATO CLASSICO

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

BACCALA' MANTECATO SU POLENTA FRITTA

Whipped cod fish over fried polenta

VELLUTATA DI FUNGHI ①

Mix mushroom soup with roasted mushroom

SECONDI (choice of one)

SPAGHETTI AL NERO DI SEPIA CON ALICI BURRO E PANE CROCCANTE

Homemade black squid inked spaghetti, anchovies, butter, crunchy breadcrumbs

PACCHERI AL POMODORO E STRACCIATELLA ①

Large rigatoni shaped "Mancini" pasta, sugar bombs tomato sauce, burrata sauce

TAJARIN AL TARTUFO ① +30

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

BRANZINO

Pan-seared filet of branzino, roasted wild mushroom, wild mushroom broth

LOMBATELLO DI MANZO CON PATATE AL FORNO E CAROTINE

Grilled hanger steak with roasted potatoes and baby heirloom carrots

DOLCI (choice of one)

PANNA COTTA AI LAMPONI Piedmontese panna cotta

MOUSSE DI BONET Chocolate and amaretto mousse, almond cookie

SORBETTO Lemon sorbet

ADD YOUR WINE BY THE GLASS

SPARKLING - La Gioiosa – Prosecco (Glera) +14

WHITE - Anselmi – Sauvignon Blend +14

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