



RESTAURANT WEEK WINTER 2026

Dinner menu \$60 per person

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

APPETIZERS (choice of one)

CAPELANTE

Seared scallops, golden squash, white wine sauce

INSALATA DI RADICCHIO, INDIVIA E PERE ①

Radicchio Treviso, Belgian endive and grilled pear salad, lemon vinaigrette and mandarin gelée

ARANCINI AL TARTUFO ①

Quinoa & breadcrumb crusted fried rice balls filled with truffle and Fontina, *bagnetto rosso*

ZUPPA DI CAVOLO ①

Cabbage soup in parmigiano broth

ENTREES (choice of one)

TAJARIN AL RAGU' DI CONIGLIO

Homemade thin spaghetti with hand-cut rabbit ragu, olive tapenade

RISOTTO ZAFFERANO E BARBERA ①

Acquerello rice, saffron, Barbera reduction, parsley, garlic & lemon gremolada

TAJARIN ALBA +25 ①

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

SALMONE

One-side slowly seared Atlantic salmon, braised seasonal vegetables, saffron sauce

BISTECCA

Grilled skirt steak, peppercorn sauce, cacio e pepe fries

DESSERTS (choice of one)

PANNA COTTA AL CIOCCOLATO BIANCO E FRUTTO DELLA PASSIONE

White chocolate panna cotta and passion fruit

BONET

Chocolate and amaretto flan, caramel sauce, almond cookie

SORBETTO

Sorbet

ADD YOUR WINE BY THE GLASS

SPARKLING - La Gioiosa – Prosecco (Glera) +14

WHITE – Rapitala' – Grillo (Grillo) +14

RED – Terrazze dell'Etna – Etna Rosso (Nerello Mascalese) +14



SAN CARLO
OSTERIA PIEMONTE

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APPETIZERS (choice of one)

POLPETTINE

Beef meatballs, tomato sauce, smoked Pecorino cheese

INSALATA SAN CARLO ⑤

Baby Tuscan kale, delicata squash, pumpkin seeds, pistachio pesto & Meyer lemon dressing

ZUPPA DI CAVOLO ⑤

Cabbage soup in parmigiano broth

BURRATA E PROSCIUTTO

Imported burrata cheese, 24 months aged Prosciutto di Parma

ENTREES (choice of one)

MANDILLI DI SETA AI TRE POMODORI ⑤

Homemade "Silk Handkerchiefs" pasta, yellow Datterino, San Marzano and roasted tomato sauce, basil oil

SPAGHETTONE CON BURRO E ALICI

Large spaghetti "Mancini", Cetara anchovies, Ferrarini butter, crunchy breadcrumbs, dill

TAJARIN ALBA +25 ⑤

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

POLLO ALLA MILANESE

Chicken breast Milanese style, arugula salad, cherry tomatoes, tartare sauce

SALMONE GRIGLIATO

Grilled salmon with spicy broccoli rabe

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WHITE – Rapitala' – Grillo (Grillo) +14

RED – Terrazze dell'Etna – Etna Rosso (Nerello Mascalese) +14