



SAN CARLO
OSTERIA PIEMONTE

RESTAURANT WEEK SUMMER 2026

Dinner menu \$60 per person

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

APPETIZERS (choice of one)

CAPELANTE

Seared scallops, mango chutney, crispy guanciale, Madras curry sauce

INSALATA DI RADICCHIO, INDIVIA E PERE ⑩

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

ARANCINI AL TARTUFO ⑩

Quinoa & breadcrumb crusted fried rice balls filled with truffle and Fontina, black garlic mayo

GAZPACHO ⑩

Chilled tomato soup

ENTREES (choice of one)

LINGUINE CON BURRO E ALICI

Mancini flat spaghetti, Cetara anchovies, Ferrarini butter, crunchy breadcrumbs, dill

RISOTTO ASPARAGI E FONDUTA DI CASTELMAGNO ⑩

Aged acquerello rice, asparagus, Castelmagno cheese fondue

TAJARIN ALBA +15 ⑩

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

BLACK BASS

Pan-seared wild black bass, romesco sauce, roasted corn salad with cherry tomato, spring onion, Taggiasche olives

BISTECCA

Grilled skirt steak, peppercorn sauce, cacio e pepe fries

DESSERTS (choice of one)

PANNA COTTA 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 – Colombaio Santa Chiara – Selva Bianca Vernaccia di San Gimignano +14

RED – Tramin – Cuvée T, Pinot Nero Blend +14

* Menu is subject to change during the program due to the seasonal availability of ingredients



RESTAURANT WEEK SUMMER 2026

Lunch menu \$30 per person

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APPETIZERS (choice of one)

POLPETTINE

Beef meatballs, tomato sauce, Parmigiano Vacche Rosse 36 months cheese, spring onion

INSALATA SAN CARLO

Boston lettuce, frisée, little gem, walnuts, cara cara orange, lemon dressing

GAZPACHO ⑩

Chilled tomato soup

BURRATA E PROSCIUTTO

Imported burrata cheese, 24 months aged Prosciutto di Parma

ENTREES (choice of one)

MANDILLI DI SETA AI TRE POMODORI ⑩

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

TAJARIN ALBA +15 ⑩

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

POLLO ALLA TOMA

Chicken breast Milanese style, baked with Toma cheese and tomato sauce served arugula salad & cherry tomatoes

SALMONE GRIGLIATO

Grilled salmon, shishito peppers, honey mustard dressing, charred lemon

ADD YOUR WINE BY THE GLASS

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WHITE – Colombaio Santa Chiara – Selvabianca Vernaccia di San Gimignano +14

RED – Tramin – Cuvée T, Pinot Nero Blend +14

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