

carlotto

NYC WINTER RESTAURANT WEEK

THREE-COURSE PRIX FIXE DINNER MENU - 60

select one antipasti; select one pasta, risotto, pesce or carne; and select one dolce

ANTIPASTI

- little gem caesar** olive oil croutons, aged parmigiano
- burrata pugliese** baby heirloom tomatoes, basil, balsamic (\$10 supplement)
- yellowtail crudo** citrus-ginger emulsion, pickled mustard seeds & chilis
- beef carpaccio** perigord, pecorino, pickled mushrooms (\$15 supplement)
- pinsa romana flatbread** porcini crema, prosciutto, arugula, truffle balsamico
- wild & foraged mushrooms** crispy prosciutto, soft farm egg
- crispy baby artichokes** walnut bagna cauda, mint, shaved parmigiano
- octopus "alla ligure"** new potatoes, green beans, basil pesto (\$10 supplement)
- polpette della nonna** tomato braised beef & veal meatballs (\$10 supplement)

PASTA & RISOTTO

- spaghetti pomodoro** san marzano DOP tomatoes, basil, olive oil
- tortelli di zucca** butternut squash, brown butter, sage, amaretti
- spaghettoni gambero rosso** scarlet prawn & scallop crudo (\$10 supplement)
- mafaldine all'astice** lobster, heirloom cherry tomatoes, garlic, basil (\$15 supplement)
- rigatoni alla gricia** guanciale, black pepper, pecorino romano
- casarecce calabrese** spicy 'nduja sausage, datterini tomatoes, basil, stracciatella
- tagliatelle al tartufo nero** black truffle, white gold parmigiano 36-month (\$15 supp)
- tagliatelle ragù cinghiale** slow cooked wild boar, parmigiano
- cannelloni verde** braised rabbit ragù, bechamel, olives
- lasagne al forno** ragu bolognese, wild mushrooms, béchamel, mozzarella (\$15 supplement)
- risotto ai funghi porcini** porcini ragù, truffle butter, parmigiano

PESCE & CARNE

- branzino**
braised baby artichokes, caramelized fennel, riviera olives
- roast chicken**
corona beans, roasted lemon, salsa verde
- veal parmesan**
16oz bone in veal chop, tomato, fresh mozzarella (\$35 supplement)
- dry aged bone-in NY strip 16oz**
caramelized onions, cherry tomatoes, salmoriglio (\$35 supplement)

DOLCE

- affogato al caffè**
vanilla gelato, almond biscotti, candied hazelnuts
- crema allo zabaione**
fresh berries, marsala zabaglione, amaretti
- limoncello** - 2oz pour
Italian liqueur made from lemon zest
- amaro** - 2oz pour
Italian herbal liqueur

A LA CARTE ADDITIONS

CICCHETTI

- house made foccacia** marinated olives 7
- tuna stuffed peppers** capers 12
- cantabrian anchovies & butter** garlic toast 14
- crispy pork polpettine** salsa verde 12

FORMAGGI & SALUMI

- "sua maesta" la mortadella & stracciatella**
sicilian pistachio pesto 23
- prosciutto & parmigiano**
24-month prosciutto di parma & parmigiano "white gold" 26
- antipasto misto** cured italian meats & cheeses
preserved fruits & vegetables 32