

carlotta

❖ LA FESTA DI SAN VALENTINO 2024 ❖

..... THREE-COURSE DINNER MENU

select one antipasti, select one secondi and select one dolce

ANTIPASTI

- little gem caesar** olive oil croutons, aged parmigiano
- burrata pugliese** baby heirloom tomatoes, basil, balsamic
- yellow tail crudo** citrus-ginger emulsion, siberian caviar, pickled chilis
- beef carpaccio** black truffle, pecorino al tartufo, pickled mushrooms
- 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

SECONDI

- ricotta ravioli** alaskan king crab, black truffle butter, pangrattato
- spaghettoni gambero rosso** scarlet prawn & scallop crudo
- tagliatelle ragu cinghiale** slow-cooked wild boar, parmigian
- risotto ai funghi porcini** porcini ragu, perigord truffle, parmigiano
- branzino** braised baby artichokes, caramelized fennel, riviera olives
- duck confit cannelloni** wild mushrooms, foie gras, swiss chard, vin santo
- brasato al barolo** red wine braised beef short rib, horseradish gremolata
- veal parmesan** 16oz bone-in veal chop, tomato, fresh mozzarella - 2 person minimum

DOLCE

- affogato al caffè** vanilla gelato, orange-almond biscotti, candied hazelnuts
- hazelnut croccante** chocolate-hazelnut mousse, praline crunch, candied cherries
- crema allo zabaione** fresh berries, marsala zabaglione, amaretti
- "bellini" sorbetto** white peach and prosecco sorbet, strawberry granita

- 125 PER GUEST -

carlotto

CUCINA ITALIANA

100 EAST 19TH ST, NEW YORK

CARLOTTONEWYORK.COM