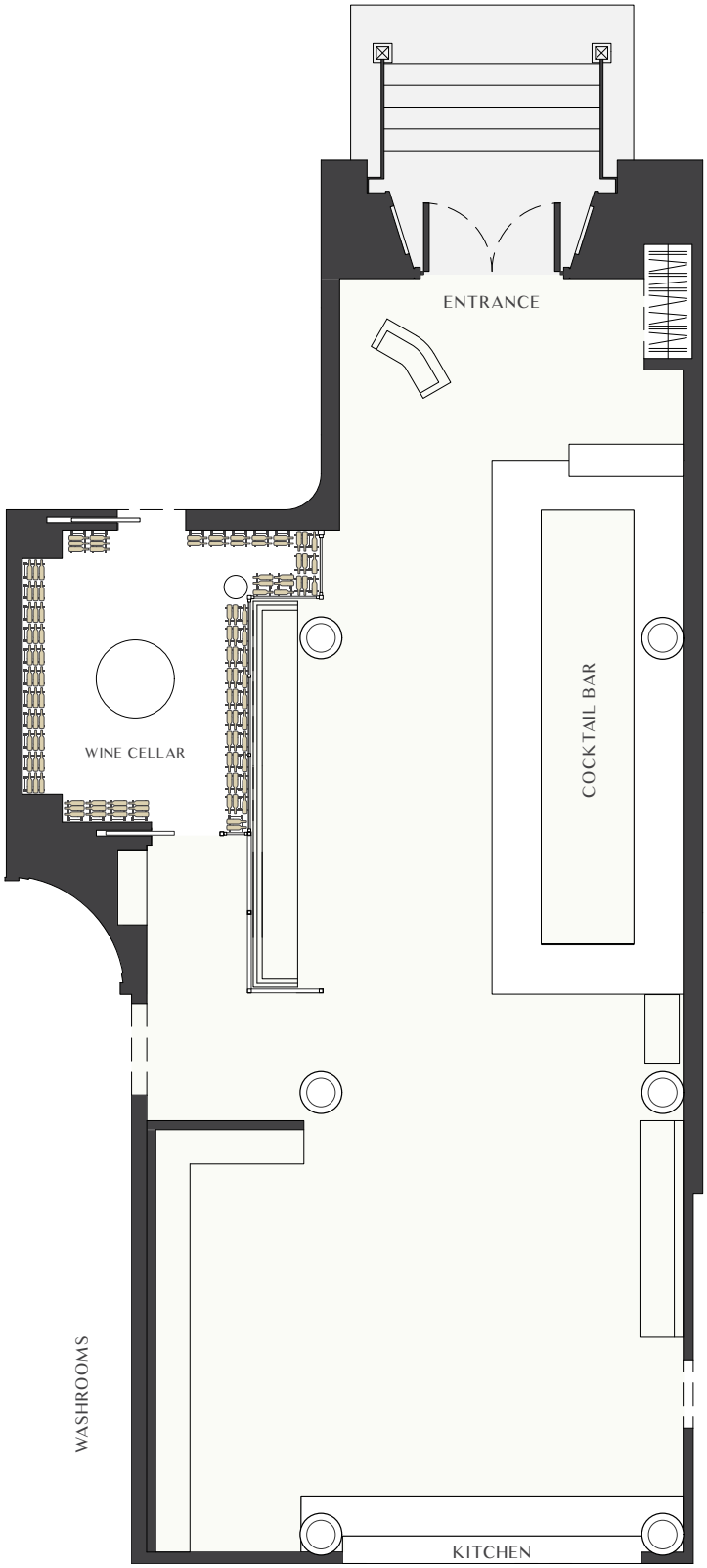

carlotto
CUCINA ITALIANA



30 GUESTS SEATED
70 GUESTS STANDING

THREE COURSE DINNER MENU

SELECT TWO FROM EACH COURSE

- 140 -

FIRST COURSE

select two

LITTLE GEM CAESAR olive oil croutons, aged parmigiano

BURRATA PUGLIESE cruschi peppers, garlic oil

GRILLED OCTOPUS corona beans, spicy 'nduja sausage basil oil

POLPETTE DELLA NONNA tomato braised beef & veal meatballs **10 supplement**

WILD MUSHROOM CRESPELLE goat robiola, ricotta, hazelnut vinaigrette

MAIN COURSE

select two

RISOTTO AI FUNGHI PORCINI porcini ragù, truffle butter, arugula, parmigiano

RIGATONI POMODORO san marzano DOP tomatoes, basil, olive oil

RIGATONI CALABRESE spicy 'nduja sausage, datterini tomatoes, basil, stracciatella

LASAGNE AL FORNO ragù bolognese, wild mushrooms, bèchamel, mozzarella **10 supplement**

BRODETTO DI PESCE branzino shaved fennel, charred cherry tomatoes

ROAST CHICKEN blistered radicchio, chanterelles, fingerling potatoes, saba jus

STRACOTTO DI MANZO short rib, crushed potatoes, asparagus, sugo di montepulciano **10 supplement**

DESSERT

select two

AFFOGATO vanilla gelato, candied hazelnuts

HAZELNUT CROCCANTE chocolate-hazelnut mousse, praline crunch, candied cherries

STRAWBERRIES & CREAM VERRINA raspberry sorbet, strawberry granita sicilian pistachio dacquoise

FOUR COURSE DINNER MENU

- 160 -

FIRST COURSE

LITTLE GEM CAESAR
olive oil croutons, aged parmigiano

or

BURRATA
cruschi peppers, garlic oil

FAMILY SYLE PASTA

for the table

RISOTTO AI FUNGHI PORCIN
porcini ragù, truffle butter, arugula, parmigiano

and

RIGATONI POMODORO
san marzano DOP tomatoes, basil, olive oil

MAIN COURSE

BRODETTO DI PESCE
branzino, shaved fennel, charred cherry tomatoes

or

STRACOTTO DI MANZO
short rib, crushed potatoes, asparagus, sugo di montepulciano

vegetarian option available

DESSERT

HAZELNUT CROCCANTE
chocolate-hazelnut mousse, praline crunch, candied cherries

or

STRAWBERRIES & CREAM VERRINA
raspberry sorbet, strawberry granita, sicilian pistachio dacquoise

FOUR COURSE DINNER MENU

FAMILY STYLE

- 175 -

FIRST COURSE

ANTIPASTO MIST0
cured italian meats & cheeses, taralli, preserved fruit & vegetables

and

LITTLE GEM CAESAR
olive oil croutons, aged parmigiano

MID COURSE

RIGATONI CALABRESE
spicy 'nduja sausage, datterini tomatoes, basil, stracciatella

and

RISOTTO AI FUNGHI PORCINI
porcini ragù, truffle butter, arugula, parmigiano

MAIN COURSE

GRILLED WHOLE BRANZINO
dressed with lemon, olive oil and sea salt

and

DRY AGED BONE-IN NY STRIP STEAK 16oz
shallot herb butter

vegetarian option available

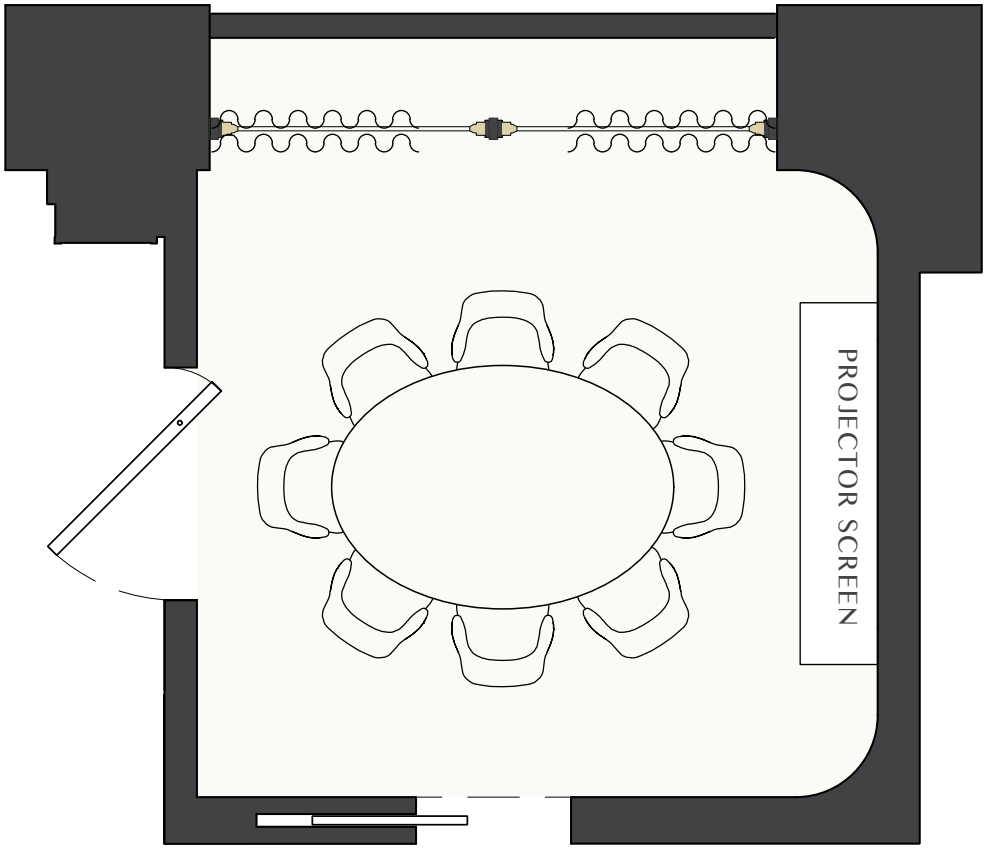
SIDES FOR THE TABLE

yukon gold potato purée, roasted brussels sprouts

DESSERT

DESSERT PLATTER
tasting of assorted desserts

THE LEXINGTON ROOM



THE LEXINGTON ROOM