carlotto

NEW YEAR'S EVE MENU 95
FIRST SEATING 6pm - 7:30pm

SELECT: one antipasti · one pasta, risotto, or secondi · one dolce

PER LA TAVOLA

PANE

HOUSE MADE FOCCACIA
marinated olives 8

CANTABRIAN ANCHOVIES & BUTTER
garlic toast 14

PINSA ROMANA FLATBREAD
pecorino, garlic, oregano 12

FORMAGGI & SALUMI

MORTADELLA & STRACCIATELLA
sicilian pistachio pesto 23

PROSCIUTTO & PARMIGIANO
24-month prosciutto di parma, "white gold" parmigiano 27

ANTIPASTO MISTO
cured italian meats & cheeses, taralli, preserved fruit & vegetables 35

ANTIPASTI

LITTLE GEM CAESAR
olive oil croutons, aged parmigiano

BURRATA PUGLIESE
cruschi peppers, garlic oil

BEET CARPACCIO
stracciatella, black garlic, pine nuts

CRISPY BABY ARTICHOKES
lemon bagna cauda, mint
shaved pecorino

YELLOWTAIL CRUDO
ginger–citrus emulsion, pickled chilis
grapes
($10 SUPPLEMENT)

GRILLED OCTOPUS
corona beans, spicy 'nduja sausage
basil oil
($10 SUPPLEMENT)

BEEF TARTARE
pickled shimeji, crispy parmigiano
truffle aioli

POLPETTE DELLA NONNA
tomato braised beef & veal meatballs

PASTA & RISOTTO

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

CAPPELLACCI AL FORMAGGIO
ricotta, pomodoro, basil, parmigiano

MAFALDINE NERE
lobster, garlic, heirloom cherry tomatoes
pangrattato
($11 SUPPLEMENT)

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

PAPPARDELLE AL RAGÙ DI CINGHIALE
slow cooked wild boar, parmigiano

LASAGNE AL FORNO
ragù bolognese, wild mushrooms
béchamel, mozzarella
($15 SUPPLEMENT)

DUCK CONFIT CANNELLONI
swiss chard, foie gras fonduta
apricot mostarda
($15 SUPPLEMENT)

SECONDI

BRODETTO DI PESCE
branzino, shrimp, scallop, mussels
clams, tomato, fennel
($20 SUPPLEMENT)

ROAST CHICKEN
blistered radicchio, chanterelles
fingerling potatoes, saba jus

BRAISED BEEF SHORT RIB
barley risotto, artichokes, gremolata 48
($15 SUPPLEMENT)

VEAL CHOP PARMESAN
16 oz bone-in veal,chop, tomato
fresh mozzarella
($35 SUPPLEMENT)

TAGLIATA DI MANZO
16 oz bone-in NY strip, arugula
parmigiano, aceto balsamico
($35 SUPPLEMENT)

CONTORNI

CRISPY POTATOES "MILLEFOGLIE"
black truffle, parmigiano 21

ROASTED CAULIFLOWER
jalapeno-brown butter, pine nuts 16

CHARRED BROCCOLINI
romesco 16

carlotto

NEW YEAR'S EVE MENU 125
SECOND SEATING 8pm until late

SELECT: one cicchetti · one antipasti · one pasta, risotto, or secondi · one dolce

CICCHETTI

TUNA STUFFED PEPPERS
capers, tonnato sauce

CANTABRIAN ANCHOVIES & BUTTER
garlic toast

WILD MUSHROOM CRESPELLE
goat robiola, ricotta
hazelnut vinaigrette

CRISPY PORK POLPETTINE
salsa verde

POTATO MILLEFOGLIE
crème fraiche & caviar
($15 SUPPLEMENT)

FORMAGGI & SALUMI

MORTADELLA & STRACCIATELLA
sicilian pistachio pesto 23

PROSCIUTTO & PARMIGIANO
24-month prosciutto
di parma, "white gold"
parmigiano 27

ANTIPASTO MISTO
cured italian meats &
cheeses, taralli, preserved
fruit & vegetables 35

ANTIPASTI

LITTLE GEM CAESAR
olive oil croutons, aged parmigiano

BURRATA PUGLIESE
cruschi peppers, garlic oil

BEET CARPACCIO
stracciatella, black garlic, pine nuts

CRISPY BABY ARTICHOKES
lemon bagna cauda, mint
shaved pecorino

YELLOWTAIL CRUDO
ginger–citrus emulsion, pickled chilis
grapes

GRILLED OCTOPUS
corona beans, spicy 'nduja sausage
basil oil

BEEF TARTARE
pickled shimeji, crispy parmigiano
truffle aioli

POLPETTE DELLA NONNA
tomato braised beef & veal meatballs

PASTA & RISOTTO

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

CAPPELLACCI AL FORMAGGIO
ricotta, pomodoro, basil, parmigiano

MAFALDINE NERE
lobster, garlic, heirloom cherry tomatoes
pangrattato

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

PAPPARDELLE AL RAGÙ DI CINGHIALE
slow cooked wild boar, parmigiano

LASAGNE AL FORNO
ragù bolognese, wild mushrooms
béchamel, mozzarella
($15 SUPPLEMENT)

DUCK CONFIT CANNELLONI
swiss chard, foie gras fonduta
apricot mostarda

SECONDI

BRODETTO DI PESCE
branzino, shrimp, scallop, mussels
clams, tomato, fennel 52

ROAST CHICKEN
blistered radicchio, chanterelles
fingerling potatoes, saba jus 38

BRAISED BEEF SHORT RIB
barley risotto, artichokes, gremolata 48

VEAL CHOP PARMESAN
16 oz bone-in veal chop, tomato
fresh mozzarella 70
($20 SUPPLEMENT)

TAGLIATA DI MANZO
16 oz bone-in NY strip, arugula
parmigiano, aceto balsamico 72
($20 SUPPLEMENT)

CONTORNI

ROASTED CAULIFLOWER
jalapeno-brown butter, pine nuts 16

GRILLED BROCCOLINI
romesco 16