

WEST VILLAGE

MENU

NORTHERN ITALIAN CUISINE

 $FALL_{_{AB}} 2024$



TRUFFLE MENU

all dishes are served with shaved white truffle from Alba on top

APPETIZERS

BATTUTA DI FASSONA PIEMONTESE

Hand-cut Piedmontese beef tartare 120

UOVA STRAPAZZATE Soft scrambled eggs, salted butter, toasted focaccia

120

PASTA & RISOTTO

TAJARIN "ALBA" Housemade taglierini pasta 116 / 146

RISOTTO CARNAROLI RISERVA "ACQUERELLO" AL PARMIGIANO

Special riserva "Acquerello", 24 months aged Parmigiano Reggiano 116 / 146

MAIN COURSE

POLLO ALLA VALDOSTANA Fried Chicken Valdostana style with prosciutto, fontina, and wild mushroom

130

TAGLIATA CON TORTINO DI PATATE Hanger steak with truffle butter and potato cake

145 (GF)

DESSERT

GELATO ALLA VANIGLIA CON MIELE AL TARTUFO Homemade vanilla ice cream with truffle honey 106



Add white truffle from Alba to your dish: 86 - 3 gr 136 - 6 gr

> Please inform us of any dietary restrictions and/or allergies that we should be aware of. Eating raw or undercooked fish, shellfish or eggs increases the risk of foodborne diseases. 20% gratuity added to all parties of 6 or more guests. Maximum four credit cards per party.



PIZZETTA AL TEGAMINO

Pizzetta with prosciutto crudo, basil pesto and red onion 27 (Good for sharing: please allow 15 minutes preparation time)

BATTUTA DI FASSONA PIEMONTESE

Hand Cut Piedmontese beef tartare with frisee salad 26 (GF)

VITELLO TONNATO

Slowly cooked, thinly sliced veal with tuna sauce, served chilled 24 (GF)

CARLINA SETTE

Warm mix of lentils, farro, cannellini, zucchini, cauliflower, chick peas, oyster mushrooms, olive oil 25(VGN)

TORTINO DI GRANCHIO

Crispy crab tarte, lime and basil

25

INSALATA CARLINA

Crispy brussels sprout petals, fennel, arugula, mustard-lemon dressing, goat cheese

24

POLPETTINE LANGAROLE

Carlina meatballs, wild mushroom ragu' and creamy polenta

25

LA NOSTRA "CAESAR"

Grilled romaine, sourdough crisps, anchovies, garlic and Parmigiano

24

TAGLIERE DELLA CASA

Imported cured meats and cheese

29 (GF)

BREAD SERVICE

Homemade focaccia Served with our whipped butter

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TAJARIN AL RAGU' BIANCO PIEMONTESE

Fresh taglierini with 5 hour white ragu' of beef and veal

29

GNOCCHI DI PATATE CON CASTELMAGNO E NOCCIOLE Potato gnocchi, Castelmagno cheese fonduta, roasted hazelnuts

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36 (V)

TAGLIERINI CON TONNO E PESTO DI NOCI

Taglierini, seared tuna, walnut pesto, herbed breadcrumbs 38

TAGLIATELLE ALL' ASTICE Tagliatelle with lobster, tomato, english peas and fresh basil

37

PAPPARDELLE CON FUNGHI SELVATICI

Pappardelle with wild mushroom ragu

²⁸ (V)

MALTAGLIATI CON RAGU' D'ANATRA

"Poorly Cut" pasta rags, roasted duck ragu' with orange zest and parmigiano

33

LASAGNA CLASSICA

3 meat ragu' with bechamel and Parmigiano 30

AGNOLOTTI ALLA PIEMONTESE

Braised short rib and pork cheek stuffed agnolotti Piemontese style

30

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GALLETTO RUSPANTE

Herbed, roasted Cornish Hen, wedged fries

42

SALMONE SPADELLATO CON CAPPERI, PORRI E SCALOGNO

Pan-roasted Faroe Salmon, capers, roasted leeks and shallots 40 (GF)

TAGLIATA DI LOMBATELLO AL BAROLO Hanger steak seared and sliced, Barolo and shallot reduction

49 (GF)

BRANZINO IN SALSA VERDE CON SPINACI SALTATI Pan seared branzino with "salsa verde" and sauteed spinach in garlic and olive oil 39 (GF)

OSSOBUCO DI VITELLO CON RISOTTO ALLA ZAFFERANO Slowly braised veal shank with Risotto Milanese

49

POLLO ALLA VALDOSTANA

Fried Chicken Valdostana, prosciutto, fontina, white wine and wild mushrooms

37

TORTINO DI PATATE

Cake of crushed potato, Parmigiano and prosciutto 13 (GF)

SPINACI AL BURRO E PARMIGIANO

Sauteed spinach with butter and Parmigiano 14 (V, GF)

RAPINI SALTATI Sauteed broccoli rabe, olive oil, garlic, chilies, lemon zest 16 (VGN, GF)

> PATATE FRITTE / TARTUFATE wedged fries / wedged truffle fries 13/16

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BONET AL CAFFE' Custard of amaretti, cacao and espresso with caramel sauce 16

TIRAMISU' DELLA CASA 16

TORTA DI RICOTTA Cake of whipped ricotta, served with yogurt-lemon crema

16 (V)

PANNA COTTA CON VANIGLIA E FRUTTI DI BOSCO

Panna cotta with vanilla and fresh berries 15 (GF)

GIANDUJOTTO

Hazelnut, chocolate, and mascarpone cream cake 16 (V)

AFFOGATO

2 scoops of vanilla gelato drowned in espresso

15

BISCOTTI & RECIOTO Hazelnut biscotti with Recioto di Soave dessert wine for dipping

26 (V)

GELATO

Milk base: Chocolate - Vanilla 12 (V, GF)

SORBETTO

Water base: Lemon – Mango п (VGN, GF)

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VINI DOLCI

Marco de Bartoli, Marsala Superiore Riserva	2004	Sicilia	40
Roccolo Grassi, Recioto di Soave Garganega	2014	Veneto	22
Vignalta "Alpianae" Colli Euganei Fior d'Arancio, Passito <i>Moscato</i>	2018	Veneto	26
Mazzi "Le Calcarole" Recioto della Valpolicella	2020	Veneto	25

CAFFETTERIA

Espresso Coffee Lavazza Tierra	4 single / 6 double
Espresso Macchiato	4.5 single / 6 double
Cappuccino	8
Decaf	7
Tea Selection	9
Hot Chocolate	8

20% gratuity added to parties of 7 or more. Maximum four credit cards per party



WEST VILLAGE

WINE LIST

NORTHERN ITALIAN CUISINE

FALL 2024





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VERMOUTH AND APERITIVI

MAKE INTO A SPRITZ + \$3

9 di Dante Dry "Purgatorio"	13
Antica Torino "Stellare Primo"	12
Santon Bianco	15
9 di Dante Rosso "Infierno"	13
St Agrestis "Paradiso"	18
COS "Bitter"	17

NON-ALCOHOLIC

St. Agrestis "Phoney Negroni"

12

BY THE GLASS

ROSATO

Cerasuolo d'Abruzzo, Jasci Montepulciano	2021	Abruzzo	19
SPUMANTI			
Prosecco, Tullia Glera	NV	Veneto	16
Marc Hebrart, Champagne 1er cru Brut, Vieilles Vignes ½ bottle, <i>Pinot Noir, Chardonnay</i>	NV	La Marne	75
BIANCHI			
Sauvignon Blanc, Scarbolo	2022	Friuli	22
Chardonnay, Sassaia	2021	Piemonte	25
Vermentinu, Terra Vecchia "Ile de Beaute"	2022	Corsica	16
Ferrando "Etichetta Bianca" <i>Erbaluce di Caluso</i>	2023	Piemonte	23

BY THE GLASS

ROSSI

Vino Nobile di Montepulciano, Salcheto <i>Sangiovese</i>	2017	Veneto	25
Punset, Barbera d"Alba	2022	Piemonte	19
Vestini Campagnano "Kajanero" Aglianico, Pallagrello Nero, Casavecchia	2022	Campania	16
Marziano Abbona, Barolo <i>Nebbiolo</i>	2020	Piemonte	27
Vignalta "Rosso Riserva" Colli Euganei Cabernet Sauvignon, Merlot	2017	Veneto	26
DOLCI			
Marsala Superiore Riserva, Marco de Bartoli (3 oz. pour)	2004	Sicilia	40
Passito Moscato, Vignalta "Alpianae"	2018	Veneto	26
Recioto Della Valpolicella, Mazzi "Le Calcarole" Corvina, Corvinone, Rondinella, Molinari	, 2020	Veneto	25
Recioto di Soave, Roccolo Grassi Garganega	2014	Veneto	22
Aszu "6 Puttonyos" Tokaji	1988	Hungary	55

WINE BY THE BOTTLE

SPUMANTI D'ITALIA

3011	Ettore Germano, Metodo Classico Rose Nebbiolo	NV	Piemonte	99
3012	Villa Sparina, Brut, Cortese	NV	Piemonte	85
3002	Ferrari, Perle Nero	2009	Trentino	250
3005	Ca' del Bosco, Franciacorta Brut Prestige	NV	Lombardia	160
3006	Tullia, Prosecco	NV	Veneto	80

CHAMPAGNE

3201	Krug, Brut Grande Cuvee	NV	Reims	475
3202	Philipponnat, Brut Royale Réserve Non Dosé	NV	Mareuil-sur-Aÿ	160
3204	Dom Perignon	2009	Epernay	480
3205	Encry, Brut Grand Cru	NV	Les Mesnil sur Oger	200
3203	Bereche & Fils, Brut Reserve	NV	Reims	140
3208	Encry, Brut Rose Grand Cru	NV	Les Mesnil sur Oger	200
3209	Encry, Zero Dosage	NV	Les Mesnil sur Oger	200
3210	Marc Hebrart, Champagne 1er cru Brut, Vieilles Vignes ½ Bottle, <i>Pinot Noir</i>	NV	La Marnes	75

OSTERIA CARLINA

WINE BY THE BOTTLE

VINI BIANCHI

2001	Gaja, Langhe Rossj-Bass Chardonnay	2021	Piemonte	250
2006	Sassaia, Chardonnay	2021	Piemonte	125
2008	Ferrando "Etichetta Bianca" Erbaluce di Caluso	2023	Piemonte	115
2009	Picollo Ernesto, Gavi, <i>Cortese</i>	2023	Piemonte	95
2021	Zidarich, Malvasia	2019	Friuli	145
2022	Vodopivec, Vitovska	2016	Friuli	150
2025	Scarbolo, Sauvignon Blanc	2022	Friuli	110
2026	I Frati "Brolettino" Lugana, <i>Turbiana</i>	2022	Lombardia	120
2108	Terra Vecchia, Ile de Beaute, <i>Vermentinu</i>	2022	Corsica	110



WINE BY THE BOTTLE

BAROLO E BARBARESCO

1123	Roberto Voerzio, "Cerequio" Barolo	2018	La Morra	900
1125	Roberto Voerzio, "Fossati" Barolo	2018	La Morra	885
1126	Roberto Voerzio, "del Commune di La Morra" Barolo	2017	La Morra	415
1126	Giacomo Fenocchio "Castellero" Barolo	2020	Monforte d'Alba	250
1127	Cavalotto "Vignolo" Barolo	2020	Castiglione Falletto	450
1128	Conterno-Fantino "Vigna Ped" Barolo	2020	Mosconi	350
1129	Ceretto, Barolo "Classico"	2019	Barolo	220
1209	Cocito "Baluchin" Barbaresco	2015	Neive	300
1212	Boasso "del Commune di Serralunga d'Alba" Barolo	2019	Serralunga d'Alba	165
1210	Marziano Abbona, Barolo	2020	Barolo	135
1211	Socre, Barbaresco	2019	Roncaglie	190

1003	Punset, Barbera d'Alba	2022	Alba	96
1004	Azelia "Bricco dell'Oriolo" Dolcetto d'Alba	2022	Alba	85
1005	Morra Gabriele "Memorie" Langhe Rosso Freisa, Nebbiolo	2023	Langhe	80
1006	Amista, Nizza Barbera	2020	Asti	120
1007	Le Piane, Boca Nebbiolo, Vespolina	2018	Boca	250

WINE BY THE BOTTLE

BRUNELLO DI MONTALCINO

1201	La Serena "Gemini" Brunello Sangiovese Grosso	2018	Montalcino	350
1202	Voliero, Brunello Sangiovese Grosso	2018	Montalcino	250
1203	Verbena, Brunello Sangiovese Grosso	2019	Montalcino	190
1204	Poggiotondo, Brunello Sangiovese Grosso	2019	Montalcino	150
1205	Patrizia Cencioni, Brunello Sangiovese Grosso	2018	Montalcino	290

SUPER TUSCAN

1299	Poggio Antico "Lemartine" Sangiovese, Cabernet Sauvignon	2019	I.G.T.	150
1360	Michele Satta "Piastraia" Cabernet Sauvignon, Merlot, Syrah, Sangiovese	2020	I.G.T.	240
1361	Montevertine, "Le Pergole Torte" <i>Sangiovese</i>	2019	I.G.T.	400
1362	Casanova della Spinetta Sangiovese, Colorino	2006	I.G.T.	310
1363	Felsina "Maestro Raro" Cabernet Sauvignon	2020	I.G.T.	200
1364	Tenuta Argentiera "Poggio ai Ginepri" Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah	2021	I.G.T.	210

WINE BY THE BOTTLE

ROSSI DI TOSCANA

1309	Baccheretto "Terre a Mano" Vino Rosso Sangiovese	2020	Carmignano	145			
1310	Fattoria Pupille, Morellino Sangiovese, Cabernet Sauvignon	2020	Scansano	135			
1312	Salcheto, Vino Nobile Prugnolo Gentile	2020 N	Montepulciano	125			
ROSSI DI NORD							
1409	Vignalta "Rosso Riserva" Colli Euganei Cabernet Sauvignon, Merlot	2017	Veneto	130			
1410	Mamete Prevostini Nebbiolo	2023	Lombardia	82			
ROSSI DEL CENTRO/SUD							
1502	Omero Moretti, Montefalco Rosso Sangiovese, Sagrantino	2019	Umbria	145			
1503	Paolo Bea "Pipparello" Montefalco Rosso Riserva Sangiovese, Montepulciano, Sagrantino	2018	Umbria	250			
1608	Vestini Campagnano "Kajanero" Aglianico, Pallagrello Nero, Casavecchia	2022	Campania	80			

WINE BY THE BOTTLE

DESSERT AND FORTIFIED WINES

1803	Recioto di Soave, Roccolo Grassi	2014	Veneto	88
1804	Passito Moscato, Vignalta "Alpianae" 375ml	2018	Veneto	104
1807	Marsala Superiore Riserva, Marco de Bartoli, 500ml	2004	Sicilia	160

Birra

Menabrea Bionda, <i>Lager</i>	Piemonte	10
Baladin "Isaac" Wheat Beer	Piemonte	13
Reissdorf, Kolsch	Germany	12
Three's "Logical Conclusion" IPA	Brooklyn	12
Athletic "Run Wild" IPA, contains less than 0.5% alcohol	USA	9

International Cider

Birra Baladin, <i>Cidro</i>	Piemonte	14
Domaine Christian Drouhin, Pear Cidre (25 oz. bottle)	France	45