

OSTERIA
CARLINA

ANTIPASTI

- POLPETTINE LANGAROLE** 24
meatballs, mushroom ragu' & creamy polenta
- BATTUTA DI FASSONA** 27
hand-cut piedmontese beef tartare (GF)
- FLUKE CRUDO** 32
raw montauk fluke, shallots, pistachios, capers, bottarga, citrus, chile flakes (GF)
- VITELLO TONNATO** 26
roasted, thinly sliced veal with tuna sauce, served chilled (GF)
- PARMIGIANA DI ZUCCHINE** 25
layers of roasted zucchini, tomato sauce, parmigiano, mozzarella and basil (V,GF)
allow 15 minutes
- ZUPPA DEL GIORNO** 23
soup of the day (GF)

INSALATE

- BAR MARIO'S CAESAR** 24
romaine, parmigiano, anchovy dressing, crispy breadcrumbs
- CARLINA** 26
brussels sprouts, arugula, feta, mustard-lemon dressing (V)
- GRAN MADRE** 26
roasted beets, kale, goat cheese, hazelnuts, honey-balsamic (V, GF)
- MURAZZI** 22
arugula, shaved fennel, blood orange, taggiasca olives, pecorino (V, GF)
- CROCETTA** 29
roasted mushrooms, arugula, radicchio, parmigiano, toasted walnuts, truffle vinaigrette (V, GF)

PER LA TAVOLA

- FRESH OYSTERS - 6PCS** 25
east coast selection (GF)
- TAGLIERE DELLA CASA** 32
imported cured meats and cheese (GF)
- PIZZETTA AL TEGAMINO** 26
pizzetta with prosciutto, arugula-basil pesto and red onion, *allow 18 minutes*
- CARCIOFINI FRITTI** 26
fried artichoke hearts with caper berry-shallot aioli (V)
- CROCCHETTE DI RISOTTO** 27
fried risotto balls with sausage, mushrooms, gorgonzola
- FOCACCIA FATTA IN CASA** 10
housemade focaccia, plain & with olives, whipped butter
- OLIVE MARINATE** 5
mediterranean olives marinated with orange, lemon, fennel seed and herbs (VGN)

PASTA FATTA IN CASA

- AGNOLOTTI DEL PLIN** 29
meat raviolini, brown butter, sage, castelmagno
- TAGLIATELLE CON RAGU'**
D'AGNELLO 29
with braised leg of lamb and pecorino romano
- MAFALDINE CON FUNGHI SELVATICI** 28
curled ribbons with wild mushroom ragu' (V) (artisanal, imported pasta)
- MALTAGLIATI NERI AL GRANCHIO** 38
squid ink rustic cut pasta, crab meat, roasted cherry tomatoes, toasted breadcrumbs
- TAJARIN ALLA BOLOGNESE** 30
taglierini with 5-hour classic 3-meat ragu'
- RAVIOLONI DI ZUCCA CON FUNGHI E CASTAGNE** 36
pumpkin and amaretto ravioli, with shitake, chestnuts, butter, sage and parmigiano (V)
- PAPPARDELLE CON SALSICCIA DI BRÀ & VERZA STUFATA** 32
with veal and pork sausage, braised savoy cabbage, cream and parmigiano

CONTORNI

- SPINACI BURRO E PARMIGIANO** 16
sauteed spinach with butter and parmigiano (V, GF)
- RAPINI SALTATI** 17
sauteed broccoli rabe, olive oil, garlic, chilies, lemon zest (VGN, GF)
- RADICI & TUBERI** 18
roasted root vegetables, with aromatic herbs (V, GF)

CARNE E PESCE

- LOMBATA DI VITELLO** 58
roasted veal chop with root vegetables and aromatic butter (GF)
- COSTOLETTA DI MAIALE** 49
grilled berkshire pork chop, truffled baked potato and broccoli rabe (GF)
- DENTICE ATLANTICO** 52
fillet of florida red snapper with spinach, mushrooms, leeks & tomato puree (GF)
- SALMONE CON VERDURINE E TARTUFO** 48
fillet of faroe salmon with vegetables & black truffle (GF)
- TAGLIATA DI LOMBATELLO AL BAROLO** 49
grilled ny strip steak with barolo-shallot reduction, truffle smashed potatoes (GF)
- OSSOBUCO DI VITELLO CON RISOTTO ALLA ZAFFERANO** 55
slowly braised veal shank with risotto milanese

IL PROFUMO DEL PIEMONTE

**TARTUFO BIANCO D' ALBA
WHITE TRUFFLES**
added to any menu item,
3gr 65 6gr 130

Chef Suggestions Inclusive:

Battuta di Fassona 92 / 157
Tajarin "Alba" 65 / 130
Risotto 65 / 130

PLEASE INFORM US OF ANY DIETARY RESTRICTIONS AND/OR ALLERGIES THAT WE SHOULD BE AWARE OF.
GLUTEN FREE PASTA AT REQUEST. EATING RAW OR UNDERCOOKED FISH, SHELLFISH OR EGGS INCREASES THE RISK OF FOODBORNE DISEASES. GF - GLUTEN FREE / V - VEGETARIAN / VGN - VEGAN
20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE GUESTS. MAXIMUM FOUR CREDIT CARDS PER PARTY.

CROWN
O S T E R I A
C A R L I N A

APERITIVI

SILVIO CARTA "BITTERROMA" ROSSO 18
ANTICA TORINO STELLARE PRIMO 18
ST.AGRESTIS, "PARADISO" BITTER. 18
SILVIO CARTA "BITTERROMA" BIANCO 18
COS, BITTER VINO 20
MONTANARO "6PM" 18

VINI AL CALICE BIANCHI

CHARDONNAY, SASSAIA 25
(Piemonte) 2021
SAUVIGNON BLANC, SCARBOLO 23
(Friuli) 2024
GAVI, PICOLLO ERNESTO 19
(Piemonte) 2024
DERTHONA TIMORASSO, SPINETTA 24
(Piemonte) 2023
SOAVE CLASSICO, LE BATTISTELLE 22
(Veneto) 2023

VINI AL CALICE SPUMANTI

PROSECCO, TULLIA 19
Glera (Veneto) NV
CHAMPAGNE BRUT, BLANC DE NOIR 27
"RIVE DROITE" GAMET
Pinot Meunier, Pinot Noir NV

VODKA E GIN

WODKA VODKA 18
Poland
TITOS VODKA 20
Texas
GREY GOOSE VODKA 22
France
REISETBAUER "AXBERG" VODKA 24
Austria
SONG CAI FLORAL GIN 18
Vietnam
ASKUR YGGDRASIL DRY GIN 18
Iceland
HENDRICKS GIN 20
Scotland
NEVERSINK DRY GIN 20
Port Chester, NY

COCKTAILS

LIBERACE 19
Peach, Prosecco, Amaretto Accent
CARLINA SPRITZ 19
Rhubarb and Citrus Aperitivo, Prosecco,
Orange Slice
STANLEY TUCCI 25
Rum, Honey, Lime, Champagne
LOU FERRIGNO (*bitter-citrus punch*) 22
Bitter Aperitivo, Gin, Grapefruit, Lemon,
Club Soda
SERGIO LEONE 22
Gin, Basil, Lemon, Served Up
ALAN ALDA 22
Bourbon, Nardini Bitters, Orange Twist,
on Ice
RALPH MACCHIO 22
White Tequila, Honey,
Lemon, Blood Orange Amaro
DOM DELOUISE (*White Negroni*) 22
Gentian Bitter Aperitivo, Gin, Bianco
Vermouth, Orange Twist
CARLINA NEGRONI 22
Bitter Aperitivo, Gin, Rosso Vermouth,
Orange Twist

BIRRE E SIDRE

BIRRA BALADIN "NORA" AGED ALE 12
Piemonte
REISSDORF KOLSCH 12
Germany
MENABREA, BIONDA 10
Piemonte
THREES BREWING 12
"Logical Conclusion" Hazy IPA, Bkl
ETIENNE DUPONT 25
"Bouche Brut" Apple Cider,
Normandy
CHRISTIAN DROUHIN 25
Pear Cider, Normandy

NON ALCOHOLIC

ST. AGRESTIS "PHONEY" NEGRONI 12
MARISA TOMEI 12
Pomegranate, Lemon, Egg White
SOPHIA LOREN 12
Ginger Beer, Lime, Agave
JOHN TURTURRO 12
Grenadine, Lime, Ginger Beer, Amarena
CHRISTINA RICCI 12
Orzata, Grapefruit, Lime, Egg White,
Nutmeg Shave
ATHLETIC BREWING 9
Less than 0.5% alcohol Run Wild IPA, CA

VERMOUTH

BORGOSAN DANIELE SANTON 18
BIANCO
Piemonte
CONTRATTO BIANCO 18
Piemonte
COS ORANGE 18
Sicilia
CONTRATTO ROSSO 18
Piemonte
CARLO ALBERTO ROSSO RISERVA 20
Piemonte
ANTICA TORINO DRY 18
Piemonte

VINI AL CALICE ROSSI

"ROUGE DE VALLEE" LA KIUVA 24
(PIEMONTE) 2023
CABERNET/MERLOT, VIGNALTA 23
"ODE ROSSO" (VENETO) 2019
LANGHE ROSSO "MEMORIE" 22
MORRA GABRIELE (PIEMONTE)
Freisa, 2024
BAROLO, MARZIANO ABBONA 27
(PIEMONTE)
Nebbiolo, 2021
CORVINA, SCAIA 19
(VENETO) 2022
BRUNELLO DI MONTALCINO, 36
VERBENA (TOSCANA)
Sangiovese Grosso, 2019

TEQUILA

ELVELO BLANCO 18
DON JULIO BLANCO 22
DON JULIO AÑEJO 24
CASAMIGOS BLANCO 20
CASAMIGOS AÑEJO 22
TLAMATI, DEER PECHUGA 40
EL TESORO, BLANCO 26


 O S T E R I A
 C A R L I N A

DOLCI

GIANDUJOTTO 16
Hazelnut, chocolate, and mascarpone cream cake

PANNACOTTA 16
Panna cotta with vanilla and fresh berries (GF)

TIRAMISU 16
Classic recipe

TORTA DI RICOTTA 16
Cake of whipped ricotta, served with lemon-yogurt crema

CROSTATINA DI PERA 17
Fresh pear crumble & vanilla gelato

BISCOTTI E PASSITO 26
Hazelnut biscotti with Passito dessert wine for dipping

GELATO 13
Chocolate – Vanilla (GF)

SORBETTO 13
Lemon – Mango (VGN,GF)

MAKE YOUR OWN ESPRESSO MARTINI 25

Step 1
Choose
Base Spirit



Step 2
Choose
Coffee Liqueur



Step 3
Choose Cordial
Enhancement

Bourbon
Vodka
Amber Rum

Black Button Coffee
Forthave Brown Coffee
Santa Maria al Monte
Espresso

Nocino (Green Walnut)
Amaretto
Amaro Nardini

VINI DOLCI

Maculan “Torcolato” Vespaiola Passito
Veneto 26

Mazzi “Le Calcarole” Recioto della Valpolicella
Classico, Veneto 25

CAFFETTERIA

Espresso 5
Macchiato 6

Doppio 7
Cappuccino 7

Americano 7
Deca 7
Tea selection 4