

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)
- MURAZZI 22
arugula, shaved fennel, blood orange,
taggiasca olives, pecorino (V)
- CROCETTA 29
roasted mushrooms, arugula, radicchio,
parmigiano, toasted walnuts, truffle
vinaigrette (V)

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.

Osteria Carlina
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Private buyouts and catering available. Inquire
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info@osteriacarlina.com

Culinary Director - Alessandro Bandini
Our locations:
WEST VILLAGE: 455 Hudson St., NYC, NY, 10014
TRIBECA: 11 Varick St., NYC, NY, 10013
BAR MARIO: 365 Van Brunt, BKLY, NY, 11231

OSTERIA CARLINA GROUP
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www.osteriacarlina.com

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

VINI AL CALICE BIANCHI

- CHARDONNAY, SASSAIA 25
(Piemonte) 2021
- SAUVIGNON BLANC, SCARBOLO 22
(Friuli) 2024
- GAVI, PICOLLO ERNESTO. 16
(Piemonte) 2024, *Cortese*
- DERTHONA TIMORASSO 24
- LA SPINETTA
(Piemonte) 2023
- SOAVE CLASSICO, LE BATTISTELLE 22
(Veneto) 2023, *Garganega*

APERITIVO COCKTAILS

- LIZA MINELLI 15
(carlina spritz)
Stellare Primo and Prosecco
- SONNY BONO 19
(like a negroni sbagliato)
Bitter Naturale, Rosso Vermouth and Prosecco
- FRANKIE VALLI 18
(like an americano)
Bitter Naturale, Rosso Vermouth & Club Soda
- GWEN STEFANI 18
Bitter Naturale and Limonata Soda
- HENRY MANCINI 18
Prosecco and Aranciata Soda
- LIBERACE 18
Prosecco with Peach and Orzata

NON ALCOHOLIC

- ST. AGRESTIS "PHONEY" NEGRONI 12
- ATHLETIC BREWING 9
Less than 0.5% alcohol Run Wild IPA, CA

VINI DOLCI AL CALICE

- RECIOTO DELLA VALPOLICELLA, MAZZI
"LE CALCAROLE" 25
Veneto
- VESPAIOLA PASSITO "TORCOLATO"
MACULAN, 2021 27
Veneto

VINI AL CALICE SPUMANTI

- PROSECCO, LA GIOIOSA 16
(Veneto) NV, *Glera*

VERMOUTH E VINI AROMATIZZATI

- ANTICA TORINO
"STELLARE PRIMO" APERITIVO 12
Aperol Style
- MONTANARO "6PM" APERITIVO 16
- ST AGRESTIS "PARADISO"
APERITIVO 18
- COS NATURALE "BITTER"
APERITIVO 17
Campari Style
- ANTICA TORINO DRY
VERMOUTH 13
- SANTON BIANCO
VERMOUTH 15
- ANTICA TORINO BIANCO
VERMOUTH 13
- CONTRATTO BIANCO
VERMOUTH 14
- ANTICA TORINO ROSSO
VERMOUTH 13
- CONTRATTO ROSSO
VERMOUTH 14
- CARLO ALBERTO ROSSO
VERMOUTH RISERVA 22
- ELISIR NOVASALUS VINO AMARO 12
(extremely bitter)

BOTTIGLIE D'ACQUA

- LURISIA 10
Stille o Bolle

VINI AL CALICE ROSSI

- "ROUGE DE VALLEE" LA KIUVA 24
(Vallee d'Aosta) 2023
- CABERNET/MERLOT, VIGNALTA
(Veneto) 2019 "ODE ROSSO" 23
- BAROLO, MARZIANO ABBONA 27
(Piemonte) 2021, *Nebbiolo*
- CORVINA, SCAIA 16
(Veneto) 2022
- LANGHE ROSSO, MORRA GABRIELE 22
(Piemonte) 2024, *Freisa*
- BRUNELLO DI MONTALCINO 29
VERBENA
(Toscana) 2019, *Sangiovese Grosso*

SIDRE

- ETIENNE DUPONT 25
"Bouche Brut" Apple Cider
Normandy, 375ml
- CHRISTIAN DROUHIN 25
Pear Cider, Normandy, 375ml

BIRRE

- BIRRA BALADIN "NORA" AGED ALE 13
Piemonte
- REISSDORF KOLSCH 12
Germany
- MENABREA, BIONDA 10
Piemonte
- THREES BREWING 12
"Logical Conclusion" Hazy IPA, Bk

CAFFETTERIA

- ESPRESSO 4
- MACCHIATO 5
- DOPPIO 6
- CAPPUCCINO 8
- AMERICANO 7
- DECA 7
- TEA SELECTION 9

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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

AFFOGATO 15

2 scoops of vanilla gelato drowned in espresso

GELATO 13

Chocolate – Vanilla (GF)

SORBETTO 13

Lemon – Mango (VGN,GF)

BISCOTTI E PASSITO 26

Hazelnut biscotti with passito dessert wine for dipping

VINI DOLCI AL CALICE	CAFFETTERIA
Vespaioia Passito “Torcolato” Maculan, 2021 Veneto 27	Espresso 4 Macchiato 5
Recioto della Valpolicella, Mazzi “Le Calcarole” Veneto 25	Doppio 6 Cappuccino 8
	Latte 7 Americano 7
	Deca 7 Tea selection 9

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