

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

ANTIPASTI

POLPETTINE LANGAROLE 24
Meatballs with rustic mushroom ragu'

BATTUTA DI FASSONA 27
Hand-cut Piedmontese beef tartare

FLUKE CRUDO 32
Raw Montauk fluke, shallots, pistachios,
capers, bottarga, citrus, chile flakes (GF)

CAPELANTE MARINATE 28
Flashd marinated diver scallops, with citrus,
olive oil, red onions, basil, mint (GF)

GAMBERONI ALLA GRIGLIA 26
Grilled prawns, butter, garlic, roasted
tomato puree

VITELLO TONNATO 26
Slowly cooked, thinly sliced veal with tuna
sauce, served chilled (GF)

BRESAOLA, FUNGHI E PARMIGIANO 29
Air dried beef, shitake, Parmigiano
shavings, olive oil, lemon (GF)

PARMIGIANA DI ZUCCHINE 25
Layers of roasted zucchini, tomato sauce,
Parmigiano, mozzarella and basil (V,GF)

PASTA FATTA IN CASA

TAGLIATELLE PORTOFINO 28
Fettuccine, lemon zest, butter, stracciatella (V)

PAPPARDELLE NERE AL GRANCHIO 38
Squid ink pasta ribbons, crab meat, roasted
cherry tomatoes, toasted breadcrumbs

AGNOLOTTI AL BURRO E SALVIA 27
Meat raviolini, brown butter, sage, Parmigiano

TAJARIN ALLA BOLOGNESE 30
Taglierini with 5 hour classic 3 meat ragu'

MALTAGLIATI VONGOLE &
BOTTARGA DI MUGGINE 36
Fresh "poorly cut" pasta rags, Littleneck
clams, olive oil, white wine, zucchini and
bottarga

GNOCCHI AL POMODORO E PESTO 26
Potato gnocchi with fresh tomato sauce,
basil - arugula pesto, pine nuts. (V)

MAFALDINE AI FUNGHI 29
Curled ribbons with wild mushroom ragu' (V)
(Artisanal, imported pasta)

INSALATE

INSALATA "GRAN MADRE" 27
Asparagus, cherry tomatoes, grapes,
yogurt - mint dressing, Parmigiano
shavings (V, GF)

INSALATA "CARLINA" 24
Crispy brussels sprout petals, fennel,
arugula, mustard - lemon dressing, goat
cheese (V, GF)

INSALATA "MURAZZI" 26
Wild green leaves, Gorgonzola, crispy
prosciutto, orange aioli, toasted
breadcrumbs

PANZANELLA DI FARRO 25
Tuscan grains, cucumbers, cherry
tomatoes, pickled red onions, roasted
peppers, basil, olive oil, vinegar (VG)

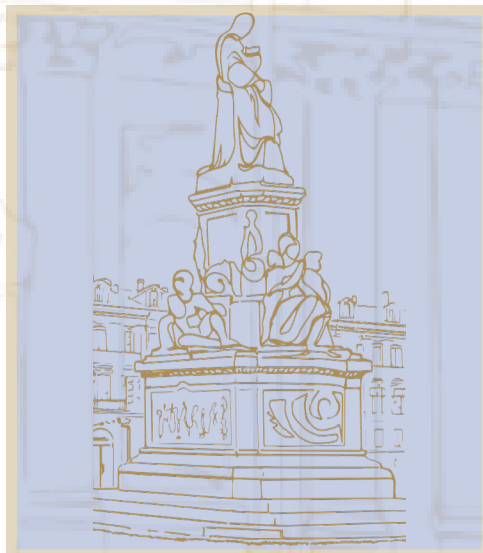
INSALATA "CAVOUR" 23
Celery root, green apple, toasted walnuts,
lemon - mustard vinaigrette (VG, GF)

CONTORNI

SPINACI BURRO E PARMIGIANO 16
Sautéed spinach with butter and
Parmigiano (V, GF)

RAPINI SALTATI 17
Sautéed broccoli rabe, olive oil, garlic,
chilies, lemon zest (VGN, GF)

ASPARAGI ALLA GRIGLIA 18
Grilled asparagus (V, GF)



PER LA TAVOLA

FRESH OYSTERS - 6PCS 25
East coast selection (GF)

TAGLIERE DELLA CASA 29
Imported cured meats and cheese (GF)

PIZZETTA AL TEGAMINO 26
Pizzetta with prosciutto, basil pesto and
red onion. Allow 18 minutes

CARCIOFINI FRITTI 24
Fried artichoke hearts with caper berrie-
shallot aioli (V)

CROCCHETTE DI RISOTTO 27
Fried risotto balls with sausage,
mushrooms, gorgonzola

FOCACCIA FATTA IN CASA 7
Housemade focaccia, plain & with olives,
whipped butter

OLIVE MARINATE 5
Mediterranean olives marinated with
orange, lemon, fennel seed and herbs
(VGN)

CARNE E PESCE

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 spring
vegetables & black truffle (GF)

PAILLARD CON RADICCHIO 45
Veal paillard, arugula, orange segments,
grilled radicchio, Gorgonzola (GF)

MILANESI CON INSALATINA 46
Veal "Milanese" with celery root,
arugula, Grana Padano shavings

TAGLIATA DI MANZO 55
Grilled NY strip steak with asparagus,
sauteed broccoli rabe, savory butter
16oz (GF)

INVOLTINI DI POLLO 39
Stuffed rolled chicken breasts with
prosciutto, sage, Barolo - shallot sauce,
crispy potatoes (GF)

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
1-929-319-6112
Private buyouts and catering available. Inquire
for details: reservations@osteriacarlina.com
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

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O S T E R I A

C A R L I N A

APERITIVI

- FORTHAVE RED 18
- SILVIO CARTA “BITTERROMA” ROSSO 18
- ANTICA TORINO STELLARE PRIMO 18
- ST.AGRESTIS, “PARADISO” BITTER. 18
- SILVIO CARTA “BITTERROMA” BIANCO 18
- COS, BITTER VINO 20
- NEVERSINK APPLE APERITIF 20
- MONTANARO “6PM” 18

VINI AL CALICE BIANCHI

- CHARDONNAY, SASSAIA 25
(Piemonte) 2021
- SAUVIGNON BLANC, SCARBOLO 23
(Friuli) 2022
- VERMENTINU, TERRA VECCHIA 19
“ILE DE BEAUTE”
(Corsica) 2022
- 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

- STEVE BUSCEMI 19
Bitter Aperitivo, Limoncello, Muddled
Lemon, Soda
- CARLINA SPRITZ 19
Rhubarb and Citrus Aperitivo, Prosecco,
Orange Slice
- LOU FERIGNO *(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

- BIRRA BALADIN “ISAAC” WITBIER 12
Piemonte
- REISSDORF KOLSCH 12
Germany
- MENABREA, BIONDA 10
Piemonte
- THREES BREWING 12
“Logical Conclusion” Hazy IPA, Bkl

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

- WILLIAM HINTON MOOT 18
Portugal
- 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

- VINO NOBILE, SALCHETO 25
(TOSCANA)
Sangiovese, 2021
- ROSSO RISERVA, VIGNALTA 26
(VENETO)
Cabernet/Merlot 2018
- LANGHE ROSSO “MEMORIE” 22
MORRA GABRIELE (PIEMONTE)
Freisa, 2023
served chilled or ambient
- BAROLO, MARZIANO ABBONA 27
(PIEMONTE)
Nebbiolo, 2021
- VALPOLICELLA CLASSICO, 19
ACCORDINI (CAMPANIA)
Corvina, Rondinella, Molinara, 2023
- BRUNELLO DI MONTALCINO, 36
VERBENA (TOSCANA) 2019
- ELVELO BLANCO 18
- DON JULIO BLANCO 22
- DON JULIO AÑEJO 24
- CASAMIGOS BLANCO 20
- CASAMIGOS AÑEJO 22
- TLAMATI, DEER PECHUGA 45

 O S T E R I A
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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

BONET CLASSICO 16

Rustic custard of chocolate, amaretti, and caramel

BISCOTTI E RECIOTO 26

Hazelnut biscotti with Recioto di Soave 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

Vicario Coffee Liqueur
Forthave Brown Coffee
Santa Maria al Monte
Espresso

Nocino (Green Walnut)
Amaretto
Amaro Nardini

VINI DOLCI

Marco de Bartoli Vecchio Samperi Marsala,
Sicilia 40

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

Maculan “Torcolato” Vespaiola Passito
Veneto 26

CAFFETTERIA

Espresso 5
Macchiato 6

Doppio 7
Cappuccino 7

Americano 7
Deca 7
Tea selection 4