

OSTERIA
CARLINA

ANTIPASTI

- POLPETTINE LANGAROLE 24
Meatballs with rustic mushroom ragu’
- BATTUTA DI FASSONA 27
Hand-cut Piedmontese beef tartare
- TORTINO DI GRANCHIO 25
Chilled crab tart, lime and basil
- TARTARA DI SALMONE 26
Hand-cut Faroe Island Salmon, cucumber,
“tonnato” sauce (GF)
- 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 24
Layers of roasted zucchini, tomato sauce,
Parmigiano, mozzarella and basil (V,GF)

PASTA FATTA IN CASA

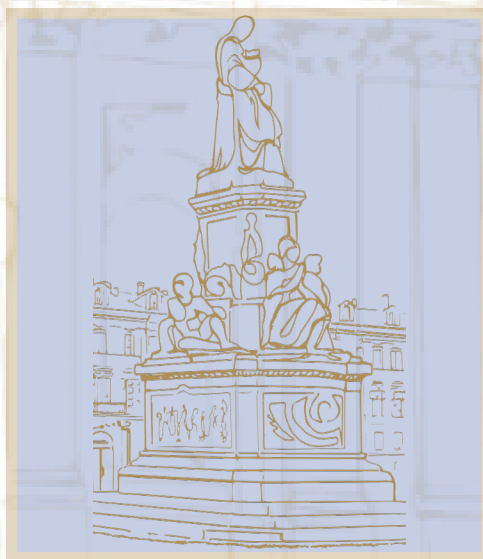
- TAGLIATELLE PORTOFINO 28
Fettuccine, lemon zest, butter, stracciatella (V)
- PAPPARDELLE NERE AL GRANCHIO 38
Squid ink pasta ribbons, crab meat, roasted
cherry tomatoes, toasted breadcrumbs
- AGNOLOTTI DEL PLIN 27
Meat raviolini, brown butter, sage, Parmigiano
- TAJARIN ALLA BOLOGNESE 30
Taglierini 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” 26
Heirloom tomatoes, peaches, coppa,
burrata, toasted hazelnuts (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

- 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 berries-
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)
- LOMBATA DI VITELLO 58
Roasted Veal chop with asparagus and
spinach on top, side of carrots, potato pearls,
roasted onions & bagna cauda sauce (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)

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
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

OSTERIA CARLINA GROUP
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VINI AL CALICE BIANCHI

- CHARDONNAY, SASSAIA 25
(Piemonte) 2021
- SAUVIGNON BLANC, SCARBOLO 22
(Friuli) 2022
- GAVI, PICOLLO ERNESTO. 16
(Piemonte) 2022, *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*

VINI AL CALICE ROSATO

- “LAVIGNONE” PICO MACARIO 22
(Piemonte) 2024, *Barbera*

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 9
Stille o Bolle

VINI AL CALICE ROSSI

- VERDUNO PELAVERGA. 24
CASTELLO DI VERDUNO
(Piemonte) 2023, *Pelaverga*
- CABERNET/MERLOT, VIGNALTA
(Veneto) 2018 “ROSSO RISERVA” 26
- BAROLO, MARZIANO ABBONA 27
(Piemonte) 2021, *Nebbiolo*
- VALPOLICELLA, ACCORDINI. 16
(Veneto) 2023, *Corvina, Molinara, Rondinella*
- LANGHE ROSSO, MORRA GABRIELE 22
(Piemonte) 2023, *Freisa*
Served chilled or ambient
- 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 “ISAAC” WITBIER 13
Piemonte
- REISSDORF KOLSCH 12
Germany
- MENABREA, BIONDA 10
Piemonte
- THREES BREWING 12
“Logical Conclusion” Hazy IPA, Bkl

CAFFETTERIA

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

OSTERIA
CARLINA

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 PESCHE 17

Fresh peach 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
Vespaiole 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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