


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

Executive Chef EMMANUEL NIESS

TAJARIN AL POMODORO CON STRACCIATELLA E BASILICO

Tajarin with tomato sauce and basil

18

PAPPARDELLE AL RAGÙ DI FUNGHI SELVATICI

Pappardelle with mushroom ragù

20

GNOCCHI DI CASTAGNE SALTATI AL PESTO

Pan fried gnocchi with chestnut flour and pesto

19

LASAGNA CLASSICA DELLA CASA

Homemade lasagna

25

INSALATA DI RUCOLA, SPINACI, NOCI, PERE E GORGONZOLA

Pear and walnut salad with arugula, spinach and Gorgonzola cheese dressing

17

PANINO CON FOCACCIA DELLA CASA

Focaccia sandwich with prosciutto, mozzarella, basil and truffle honey

19

INSALATA DI GAMBERETTI E LATTUGA

Shrimp salad with butter lettuce, lemon vinaigrette and red onion

24

HAMBURGER DI CARLINA

Carlina burger with truffle fries, Taleggio cheese and caramelized onions

29

COTOLETTA DI VITELLO "MILANESE"

Veal milanese with arugula salad and cherry tomato

55

PIZZETTA AL TEGAMINO

Pizzetta with Speck, Toma Fondue and Arugula Pesto

24

ZUPPA DI FUNGHI SELVATICI

Wild mushroom soup with creamy ricotta and pine nuts

18

FILETTO DI SALMONE CON CAVOLETTI ARROSTO, GUANCIALE E VINO BIANCO

Honey butter baked Salmon with roasted Brussels Sprouts, crispy guanciale and white wine sauce

39

BREAD SERVICE

Homemade focaccia and olive bread, served with our whipped butter

7

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**Sat & Sun
12pm-4:30pm**

Dinner menu items are not available during Lunch time unless specified by the Chef otherwise.

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.

