

O S T E R I A

C A R L I N A

STARTERS

POLPETTINE LANGAROLE 22
meatballs, mushroom ragu’ & creamy polenta

BATTUTA DI FASSONA 25
hand-cut piedmontese beef tartare (GF)

VITELLO TONNATO 25
roasted, thinly sliced veal with tuna sauce,
served chilled (GF)

PARMIGIANA DI ZUCCHINE 26
layers of roasted zucchini, tomato sauce,
Parmigiano, mozzarella and basil (V,GF)
allow 15 minutes

FLUKE CRUDO 30
raw Montauk fluke, shallots, pistachios,
capers, bottarga, citrus, chile flakes (GF)

CARCIOFINI FRITTI 21
fried artichoke hearts with caperberry-
shallot aioli (V)

CROCCHETTE DI RISOTTO 22
fried risotto balls with sausage,
mushrooms, gorgonzola

FOCACCIA FATTA IN CASA 10
housemade focaccia, plain & with olives,
whipped butter

SALADS

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 23
arugula, shaved fennel, blood orange,
taggiasca olives, pecorino (V)

FRESH PASTA

AGNOLOTTI DEL PLIN 30
meat raviolini, brown butter, sage, Castelmagno

TAGLIATELLE CON RAGU’
D’AGNELLO 31
with braised leg of lamb and pecorino
romano

MAFALDINE CON FUNGHI
SELVATICI 29
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 33
with veal and pork sausage, braised Savoy
cabbage, cream and parmigiano

SIDES

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)

FUNGHI TRIFOLATI 18
sauteed wild mushrooms with garlic,
herbs & olive oil

TARTUFO NERO
DI NORCIA, UMBRIA

BLACK TRUFFLES
added to any menu item,
3gr 45 6gr 90

Chef Suggestions Inclusive:
Battuta di Fassona 55 / 110
Tajarin “Alba” 45 / 90
Risotto 45 / 90

MAINS

COTOLETTA ALLA MILANESE 59
panfried breaded veal chop with greens

DENTICE ATLANTICO 49
fillet of Florida red snapper with spinach,
mushrooms, leeks & tomato puree (GF)

SALMONE CON VERDURINE E
TARTUFO 45
fillet of Faroe salmon with vegetables &
black truffle (GF)

COSTOLETTA DI MAIALE 47
grilled berkshire pork chop, truffled oven-
roasted potato and broccoli rabe (GF)

TAGLIATA DI LOMBATELLO AL
BAROLO 48
grilled ny strip steak with barolo-shallot
reduction, truffled smashed potatoes (GF)

OSSOBUCO DI VITELLO CON
RISOTTO ALLA ZAFFERANO 57
slowly braised veal shank with Risotto
Milanese

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

OSTERIA CARLINA GROUP
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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. 17
(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 17
(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 17
(Veneto) 2022
- LANGHE ROSSO, MORRA GABRIELE 22
(Piemonte) 2024, Freisa
- BRUNELLO DI MONTALCINO 29
- ELIA PALAZZESI
(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

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 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
Vespaia 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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