

O S T E R I A

C A R L I N A

STARTERS

POLPETTINE LANGAROLE 24 GF
meatballs, creamy polenta, mushroom ragu’

BATTUTA DI FASSONA 26
hand-cut Piemontese beef tartare

VITELLO TONNATO 26 GF
roasted, thinly sliced veal with tuna sauce,
served chilled

FOCACCIA FATTA IN CASA 10
housemade focaccia, plain & with olives,
and olive oil

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

CARCIOFINI FRITTI 22 V
fried artichoke hearts with caperberry-
shallot aioli

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

CRUDO DI TONNO 32 GF
raw tuna, fried capers, pistachios, diced
peppers, salmon roe, olive oil and sea salt

SALADS

BAR MARIO’S CAESAR 24
romaine, Parmigiano, anchovy dressing,
crispy breadcrumbs

CARLINA 26 V
crispy brussels sprout petals, arugula, feta,
mustard-lemon dressing

GRAN MADRE 26 V, GF
roasted beets, kale, goat cheese, hazelnuts,
honey-balsamic

MURAZZI 23 V
arugula, shaved fennel, blood orange,
taggiasca olives, pecorino

PASTA

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

PICI AL POMODORO 29 V
roasted tomato sauce, toasted pine nuts and
breadcrumbs, Parmigiano

TAGLIATELLE AL RAGÙ D’AGNELLO 32
with braised leg of lamb and Pecorino
Romano

MAFALDINE CON FUNGHI
SELVATICI 29 V
curled ribbons with wild mushroom ragu’
(artisanal, imported pasta)

SPAGHETTONI VONGOLE &
BOTTARGA DI MUGGINE 36
littleneck clams, olive oil, white wine, zucchini
and bottarga

TAJARIN ALLA BOLOGNESE 30
taglierini with 5-hour classic 3-meat ragu’

GNOCCHI DI PATATE ALL’ASTICE 46
potato gnocchi, Maine lobster, shallots,
butter, roasted cherry tomatoes

SIDES

LA SIGNORINA 19 VGN
roasted hen-of-the-woods mushrooms,
herbs, aromatics breadcrumbs

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

TORTINO DI PATATE 16 GF, V
layered potato gratin, Parmigiano, thyme

INVOLTINI DI MELANZANE 18 V, GF
grilled eggplant with Robiola cheese and
string beans

IL TARTUFO BIANCO
WHITE TRUFFLES

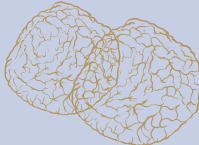
Traditional accompaniments:

Battuta di Fassona 70

Tajarin 110

Risotto 110

or added to any menu item,
3gr 45 6gr 90



MAINS

COTOLETTA ALLA MILANESE 59
panfried breaded veal chop with greens

PARMIGIANA DI ZUCCHINE 29 GF, V
layers of roasted zucchini, tomato sauce,
parmigiano, mozzarella and basil
allow 15 minutes

AGNELLO ALLA SABAUDA 39 GF
seared lamb chops, mixed greens, walnuts,
bagna cauda dressing

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

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

FILETTO DI MANZO TUTTOPEPE 52 GF
filet mignon, four-peppercorn mustard-
brandy sauce, potato cake

OSSOBUCO DI VITELLO CON
RISOTTO ALLO ZAFFERANO 56
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
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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

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O S T E R I A

C A R L I N A

WINE BY THE GLASS WHITE

CHARDONNAY, RENE LEQUIN-COLIN 22
(Bourgogne) 2024

SAUVIGNON BLANC, SCARBOLO 22
(Friuli) 2025

GAVI, PICOLLO ERNESTO. 17
(Piemonte) 2025, *Cortese*

DERTHONA TIMORASSO 24
LA SPINETTA
(Piemonte) 2024

SOAVE CLASSICO, LE BATTISTELLE 22
(Veneto) 2023, *Garganega*

APERITIVO COCKTAILS

LIZA MINNELLI 15
(carlina spritz)
Stellare Primo and Prosecco

SONNY BONO 19
(like a negroni sbagliato)
Bitter Naturale, Rosso Vermouth and Prosecco

GWEN STEFANI 18
Bitter Naturale and Limonata Soda

LIBERACE 18
Prosecco with Peach and Orzata

DESSERT WINE

RECIOTO DELLA VALPOLICELLA, 25
“LE CALCAROLE” MAZZI, 2021
Veneto

VESPAIOLA PASSITO “TORCOLATO”
MACULAN, 2022 27
Veneto

VIN SANTO “OCCHIO DI PERNICE” 23
LE FILIGARE, 2018
Toscana

CAFFETTERIA

ESPRESSO 4MACCHIATO 5

DOPPIO 6AMERICANO 7

CAPPUCCINO 8DECA 7

TEA SELECTION 9

WINE BY THE GLASS SPARKLING

PROSECCO, DANZANTE 17
(Veneto) NV, *Glera*

ALTA LANGA, BLANC DE BLANCS
BORGO MARAGLIANO 21
(Piemonte) NV, *Chardonnay*

VERMOUTH E VINI AROMATIZZATI

ANTICA TORINO
“STELLARE PRIMO” APERITIVO 12
Aperol Style

MONTANARO “6PM” APERITIVO 16

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

WINE BY THE GLASS RED

“ROUGE DE VALLEE” LA KIUVA 24
(Vallee d’Aosta) 2024

SUPERTUSCAN, AIA VECCHIA 26
“LAGONE” 2024, *Cabernet/Merlot/Sangiovese*

BAROLO, ANDREA OBERTO 27
(Piemonte) 2021, *Nebbiolo*

CORVINA, SCAIA 17
(Veneto) 2023

LANGHE ROSSO, MORRA GABRIELE 22
(Piemonte) 2024, *Freisa*,
served ambient or chilled

CHIANTI CLASSICO, MONTECALVI 29
(Toscana) 2022, *Sangiovese*

BEER AND CIDER

BIRRA BALADIN “NORA” AGED ALE 13
Piemonte

REISSDORF KOLSCH 12
Germany

MENABREA, BIONDA 10
Piemonte

THREES BREWING 12
“Logical Conclusion” Hazy IPA, Bk

ETIENNE DUPONT 25
“Bouche Brut” Apple Cider
Normandy, 375ml

NON ALCOHOLIC

ST. AGRESTIS “PHONEY” NEGRONI 12

ATHLETIC BREWING 9
Less than 0.5% alcohol Run Wild IPA, CA

BOTTLED WATER

LURISIA 10
Stille o Bolle

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DOLCI

GIANDUJOTTO 16

Hazelnut, chocolate, and mascarpone cream cake

PANNACOTTA 16

Panna cotta with fresh berries (GF)

TIRAMISU 16

Classic recipe

TORTA DI RICOTTA 16

Cake of whipped ricotta, served with lemon-yogurt crema

BISCOTTI E PASSITO 26

Hazelnut biscotti with Passito dessert wine for dipping

GELATO FATTO IN CASA 13

House made gelato of the day

SORBETTO 13

Lemon – Mango (VGN,GF)

MELA & MANGO 16

Bruleed apple, crumble, caramel and mango sorbet

VINI DOLCI AL CALICE	CAFFETTERIA
Vespaiola 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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