

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

APPETIZERS AND SALADS

POLPETTINE LANGAROLE 24
meatballs, mushroom ragu'

BATTUTA DI FASSONA 28 GF
hand-cut Piemontese beef tartare

VITELLO TONNATO 27 GF
roasted, thinly sliced veal with tuna sauce

POLPO ALLA GRIGLIA 30
grilled octopus, farro, almonds, rasins,
cherry tomatoes, marjoram

FRESH OYSTERS - 6PCS 26 GF
east coast selection

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

FLUKE CRUDO 33 GF
raw Montauk fluke, shallots, pistachios,
capers, bottarga, citrus, chile flakes

BAR MARIO'S CAESAR 23
romaine, Parmigiano, anchovy dressing,
crispy breadcrumbs

INSALATA "CARLINA" 26 GF, V
brussels sprouts, arugula, feta, mustard-
lemon dressing

INSALATA "GRAN MADRE" 25 V, GF
asparagus, cherry tomatoes, grapes, yogurt -
mint dressing, Parmigiano shavings

PANZANELLA DI FARRO 24 V
Tuscan grain, cucumbers, cherry tomatoes,
pickled red onions, roasted peppers, basil,
olive oil, vinegar

SUNNY BOWLS

GARDEN BOWL 29 VGN
farro, fava beans, string beans, avocado,
chickpeas, roasted cherry tomatoes

FARMER'S BOWL 30 V
brown rice, hard boiled eggs, cucumbers,
grilled zucchini, roasted peppers, mozzarella,
oven dried tomatoes, basil-arugula pesto

FISHERMAN'S BOWL 35
quinoa, chickpeas, mix greens, roasted
peppers, mushrooms, roasted salmon

SIDES

FIELD HARVEST 22 GF
stewed fava beans, peas, asparagus,
artichokes, spring onions, pancetta

CARCIOFINI ALLA GRIGLIA 21 GF
grilled baby artichokes with salsa verde

ZUCCHINE MARINATE 19 V
grilled zucchini, pickled onions, over
vegetable purée and marjoram

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

PASTA

CARAMELLE ALL' ORTOLANA 30
pasta "candies" with asparagus, fava
beans, ramps, fiddlehead ferns and
pecorino cheese

TAGLIATELLE PORTOFINO 29 V
fettuccine, lemon zest, butter,
stracciatella

AGNOLOTTI DEL PLIN 30
meat raviolini with 5-hour classic 3-meat
ragu'

PICI AL PESTO E FIORI 28
basil-arugula pesto & zucchini blossoms

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

GNOCCHI POMODORO E PESTO 28 V
potato gnocchi with fresh tomato sauce,
basil-arugula pesto, pine nuts.

MAFALDINE AI FUNGHI 29 V
curled ribbons with wild mushroom ragu'

HOUSEMADE FOCACCIA 10

MAINS

DENTICE ATLANTICO 53 GF
fillet of Florida red snapper with spinach,
mushrooms, leeks & tomato puree

OGGI DAL MARE P/A GF
today's catch, artichokes, lemon, capers,
mint

MILANESE DI VITELLO 52
bone in veal Milanese, celery root salad,
grilled marinated eggplant

FILETTO DI MANZO 48 GF
grilled filet mignon, celery root puree, grilled
asparagus & tomatoes, aged balsamic

POLLO CON INSALATA 41 GF
seared chicken breast with radishes,
cucumbers, side of mixed greens, avocado
& hearts of palm, basil mayo


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



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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APERITIVI

SILVIO CARTA "BITTERROMA" ROSSO 18
ANTICA TORINO STELLARE PRIMO 18
ST.AGRESTIS, "PARADISO" BITTER. 18
SILVIO CARTA "BITTERROMA" BIANCO 18
COS, BITTER VINO 20
MONTANARO "6PM" 18

VINI AL CALICE BIANCHI

CHARDONNAY, SASSAIA 26
(Piemonte) 2021
SAUVIGNON BLANC, SCARBOLO 23
(Friuli) 2024
GAVI, PICOLLO ERNESTO 19
(Piemonte) 2024
DERTHONA TIMORASSO, SPINETTA 24
(Piemonte) 2023
SOAVE CLASSICO, LE BATTISTELLE 22
(Veneto) 2023

VINI AL CALICE SPUMANTI

PROSECCO, LA GIOIOSA 19
Glera (Veneto) NV
CHAMPAGNE BRUT, BLANC DE NOIR 29
"RIVE DROITE" GAMET
Pinot Meunier, Pinot Noir NV

VODKA E GIN

WODKA VODKA 19
Poland
TITOS VODKA 21
Texas
GREY GOOSE VODKA 22
France
REISETBAUER "AXBERG" VODKA 24
Austria
SONG CAI FLORAL GIN 20
Vietnam
ASKUR YGGDRASIL DRY GIN 19
Iceland
HENDRICKS GIN 23
Scotland
NEVERSINK DRY GIN 21
Port Chester, NY

COCKTAILS

LIBERACE 19
Peach, Prosecco, Amaretto Accent
CARLINA SPRITZ 20
Rhubarb and Citrus Aperitivo, Prosecco,
Orange Slice
ISABELLA ROSSELLINI 25
Gin, Strawberries, Lemon, Champagne
PAUL GIAMATTI 22
Sambuca, Lemon, Club Soda,
Lemon Twist
SERGIO LEONE 23
Gin, Basil, Lemon, Served Up
ALAN ALDA 23
Bourbon, Nardini Bitters, Orange Twist,
on Ice
RALPH MACCHIO 23
White Tequila, Honey,
Lemon, Blood Orange Amaro
DOM DELOUISE (*White Negroni*) 22
Gentian Bitter Aperitivo, Gin, Bianco
Vermouth, Orange Twist
CARLINA NEGRONI 23
Bitter Aperitivo, Gin, Rosso Vermouth,
Orange Twist

BIRRE E SIDRE

BIRRA BALADIN "NORA" AGED ALE 12
Piemonte
REISSDORF KOLSCH 12
Germany
MENABREA, BIONDA 10
Piemonte
THREES BREWING 12
"Logical Conclusion" Hazy IPA, Bkl
ETIENNE DUPONT 25
"Bouche Brut" Apple Cider,
Normandy

NON ALCOHOLIC

ST. AGRESTIS "PHONEY" NEGRONI 12
SOPHIA LOREN 12
Ginger Beer, Lime, Honey
JOHN TURTURRO 12
Grenadine, Lime, Orange Soda, Cherry
ATHLETIC BREWING 9
Less than 0.5% alcohol Run Wild IPA, CA

VERMOUTH

BORGOSAN DANIELE SANTON 18
BIANCO
Piemonte
CONTRATTO BIANCO 18
Piemonte
CONTRATTO ROSSO 18
Piemonte
CARLO ALBERTO ROSSO RISERVA 20
Piemonte
ANTICA TORINO DRY 18
Piemonte

VINI AL CALICE ROSSI

"ROUGE DE VALLEE" LA KIUVA 24
(PIEMONTE) 2023
SUPERTUSCAN, AIA VECCHIA 27
"LAGONE"
Cabernet Sauvignon/Merlot/ Sangiovese 2023
LANGHE ROSSO "MEMORIE" 22
MORRA GABRIELE (PIEMONTE)
Freisa, 2024 *served chilled or ambient*
BAROLO, MARZIANO ABBONA 28
(PIEMONTE)
Nebbiolo, 2021
CORVINA, SCAIA 19
(VENETO) 2022
BRUNELLO DI MONTALCINO, 36
PALAZZESI (TOSCANA)
Sangiovese Grosso, 2019

TEQUILA

ELVELO BLANCO 19
DON JULIO BLANCO 23
DON JULIO AÑEJO 25
CASAMIGOS BLANCO 22
CASAMIGOS AÑEJO 24
EL TESORO BLANCO 26
EL TESORO REPOSADO 26


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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

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

Black Button Coffee
Forthave Brown Coffee
Santa Maria al Monte
Espresso

Nocino (Green Walnut)
Amaretto
Amaro Nardini

VINI DOLCI

Maculan “Torcolato” Vespaiola Passito
Veneto 26

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

CAFFETTERIA

Espresso 5
Macchiato 6

Doppio 7
Cappuccino 7

Americano 7
Deca 7
Tea selection 4