



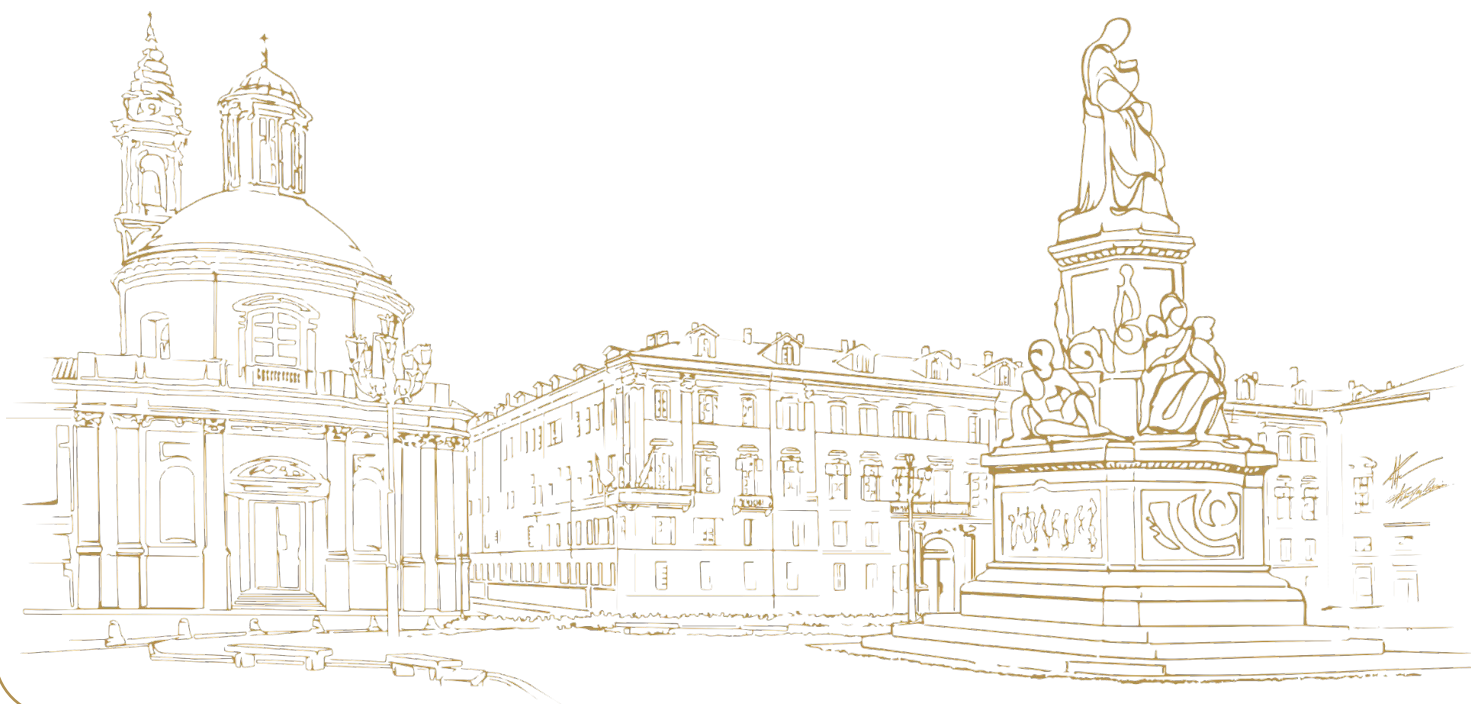
O S T E R I A
C A R L I N A

TRIBECA

MENU

NORTHERN ITALIAN CUISINE

SPRING 24



OSTERIA
CARLINA

TRUFFLE MENU

all dishes are served with shaved **black summer truffle** on top

APPETIZERS

BATTUTA DI FASSONA PIEMONTESE

Hand-cut Piedmontese beef tartare

50

PIZZETTA AL TEGAMINO

Shaved Parmigiano, broccoli rabe, cracked black pepper and lemon zest

50

PASTA / RISOTTO

TAJARIN "ALBA"

Homemade angel hair pasta

46 / 76

RISO CARNAROLI RISERVA
"ACQUERELLO" AL PARMIGIANO

Special riserva "Acquerello",
24 months aged Parmigiano Reggiano

46 / 76

Add **black summer truffle**
to your dish:

26 - 3 gr.

56 - 6 gr.

MAIN COURSE

POLLO ALLA VALDOSTANA

Fried Chicken Valdostana style with prosciutto, fontina, white wine sauce and wild mushrooms

60

COSTOLETTE D'AGNELLO CON
ASPARAGI BIANCHI
E AGLIO SELVATICO

Lamb chops with white asparagus and ramps

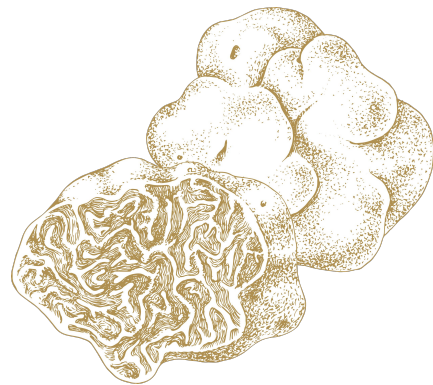
75

DESSERT

GELATO ALLA VANIGLIA
CON MIELE AL TARTUFO

Homemade vanilla ice cream with truffle honey

36



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 parties of 6 or more.
Maximum four credit cards per party


O S T E R I A
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BATTUTA DI FASSONA PIEMONTESE

Hand-cut Piedmontese beef tartare
26 (GF)

VITELLO TONNATO

Slowly cooked, thinly sliced veal with tuna sauce, served chilled
25 (GF)

INSALATA DI POMODORINI E STRACCIATELLA

Tomato salad with heirloom cherry tomato, stracciatella and hazelnuts
24 (V, GF)

CAPESANTE E CILIEGIE

Seared Scallops with kohlrabi and cherry sauce
28

INSALATA DI FINOCCHIO

Oven roasted tomatoes, braised endives, shaved parmesan, raw shaved fennel, virgin olive oil
22

ZUPPA DI POMODORINI E BASILICO

Gazpacho with basil and medley of sliced tomatoes
22 (VGN, GF)

CRUDO DI RICCIOLA

Hamachi crudo with pickled celery and celery hearts
28 (GF)

TAGLIERE DELLA CASA

Board of mixed cured meats and tomino cheese
29 (GF)

PIZZETTA AL TEGAMINO

Shaved Parmigiano, broccoli rabe, cracked black pepper and lemon zest
26 (V)

INSALATA CARLINA

Citrus salad with orange, grapefruit, celery, watercress and chardonnay vinegar
24 (VGN, GF)

FRESH OYSTERS 6pcs

30 (GF)

BREAD SERVICE

Homemade focaccia and olive bread
Served with our whipped butter

7

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RAVIOLONI D'ASTICE

Ravioli with lobster, tomato, basil and english peas
33

PAPPARDELLE CON FUNGHI SELVATICI

Pappardelle with wild mushroom ragu
24

**RAVIOLINI RIPIENI DI POLPO E GAMBERETTI,
GUANCIALE E SALSA AI CROSTACEI**

Shrimp and octopus stuffed ravioli with crustaceans' sauce and guanciale
28

AGNOLOTTI ALLA PIEMONTESE

Braised short ribs and pork cheek stuffed agnolotti Piemontese style
30

SPAGHETTI ALLE VONGOLE CON CALAMARETTI

Spaghetti with baby calamari, little neck clams and white wine and garlic sauce
32

RISOTTO ALLA MILANESE

Traditional saffron risotto
28 (GF)

LASAGNA CON VERDURINE PRIMAVERILI

Lasagna with fava beans, celery, peas, zucchini, yellow squash and bechamel sauce
27 (V)

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COSTOLETTE D'AGNELLO CON ASPARAGI BIANCHI E AGLIO SELVATICO

Lamb chops with white asparagus and ramps

48

FILETTO DI BRANZINO ATLANTICO CON FAGIOLINI BORLOTTI

Black sea bass with cranberry beans and herb salad

41

SALMONE CON PORRI GRIGLIATI, LIMONE E NOCI

Seared Faroe salmon with charred leeks, walnut and lemon sauce

40

POLLO ALLA VALDOSTANA

Fried Chicken Valdostana style with prosciutto, fontina, white wine sauce
and wild mushrooms

39

POLPO BRASATO

Braised octopus with cucumber, basil, sorrel, pea tendrils and chardonnay citrus vinaigrette

46

SPINACI AL BURRO E PARMIGIANO

Sauteed spinach with butter and Parmigiano

14 (V, GF)

ASPARAGI BIANCHI GRIGLIATI

Grilled white Asparagus

18 (VGN, GF)

CARCIOFINI BRASATI, AGLIO, OLIO E LIMONE

Braised artichokes with olive oil, garlic and lemon

16 (VGN, GF)

PATATINE FRITTE / TARTUFATE

French fries / truffle fries

12/15

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OSTERIA
CARLINA

TIRAMISU DELLA CASA

16 (V)

MOUSSE DI GIANDUJA CON ZABAJONE ALL'AMARETTO

Traditional Turin style Gianduja chocolate, caramel and amaretto

17

PANNA COTTA CON VANIGLIA E FRUTTI DI BOSCO

Panna cotta with vanilla and fresh berries

16 (GF)

DOLCE ALLA RICOTTA

Ricotta fritters with warm honey

17

TORTA ALL'OLIO DI OLIVA

Olive oil cake

16

GELATO

Chocolate – Vanilla

13 (V, GF)

SORBETTO

Strawberry – Lemon – Mango

12 (VGN, GF)

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TASTING FLIGHT

AMARO



*The customer chooses 3 amari,
1 oz each for 25\$*

GRAPPA



*The customer chooses 3 grappe,
1 oz each for 35\$*

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OSTERIA
CARLINA

MAKE YOUR OWN
ESPRESSO MARTINI

25

All served with Butter Cookie Wedge



STEP 1

*Choose
Base Spirit*

Deadwood Bourbon Whiskey
Milano Vodka
El Occidental Mezcal
El Dorado Rum

STEP 2

*Choose
Coffee Liqueur*

Vicario Coffee Liqueur
Forthave Brown Coffee
St. George New Orleans Style Coffee

STEP 3

*Choose
Cordial Enhancement*

Vicario Nocino (Walnut)
Caffo Amaretto
Fred Jerbis Sour Cherry
Rosolio di Bergamotto

OSTERIA
CARLINA

“At The Foot Of The Mountains”

TASTING MENU
\$95 / per person

VITELLO TONNATO

Slowly cooked, thinly sliced veal with tuna sauce, served chilled

AGNOLOTTI ALLA PIEMONTESE

Braised short ribs and pork cheek stuffed agnolotti Piemontese style

POLLO ALLA VALDOSTANA

Fried Chicken Valdostana style with prosciutto, fontina, white wine sauce
and wild mushrooms

MOUSSE DI GIANDUJA CON ZABAJONE ALL'AMARETTO

Traditional Turin style Gianduja chocolate, caramel and amaretto

Optional wine pairing
\$55 / per person



The full party must participate in the tasting. No substitutions.

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Maximum four credit cards per party

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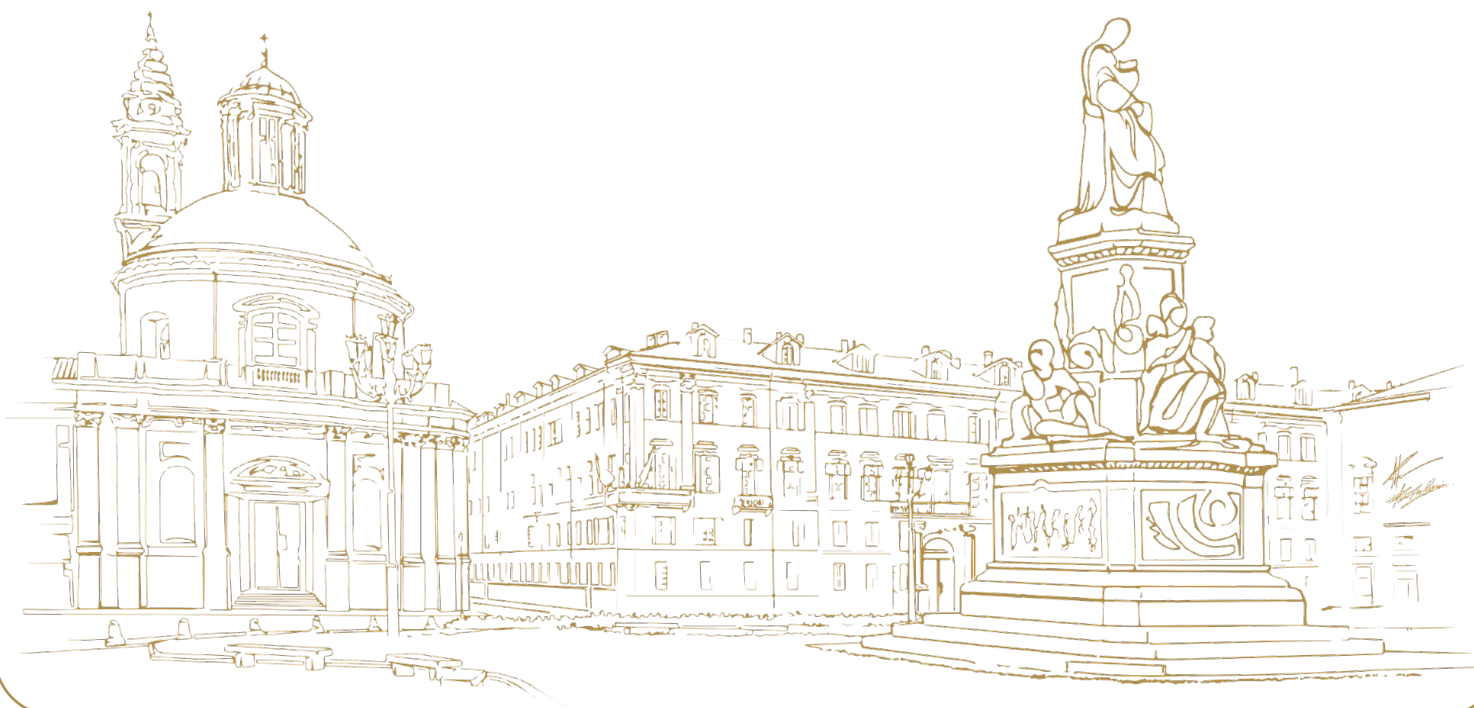
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TRIBECA

BEVERAGE MENU

NORTHERN ITALIAN CUISINE

SPRING 24




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THE COCKTAILS

Zio Freddie	16
<i>Fred Jerbis Rosolio Bergamotto, El Dorado Rum, Vergano Americano Rosso, Lemon</i>	
Regina di Cuori	16
<i>Casco Viejo Tequila Blanco, Rosolio Bergamotto, Lime, Agave, Salt</i>	
Conte di Cavour	21
<i>Pineapple infused El Dorado Rum, Bourbon, Vittone Fernet, Lime, Egg White, Nutmeg Shave</i>	
The Final Word	21
<i>Palomo Mezcal, Yellow Chartreuse, Caffo Maraschino, Lime, Maraschino Cherry</i>	
New York Sidecar	18
<i>Remy Martin Cognac, Rosolio Bergamotto, Lemon, Egg White, Tiki Bitters</i>	
Dal Melograno allo Zenzero	18
<i>Askur Yggdrasil Nordic London Dry, Pomegranate, Lemon, Candied Ginger</i>	
Porta Palazzo	21
<i>Bourbon, Sage Demerara, Orange Bitters, Caramelized Orange</i>	

THE SPRITZ

Carlina Spritz	16
<i>Rhubarb and Citrus Aperitivo, Prosecco, Sparkling Water, Orange Slice</i>	

THE NEGRONI

Negroni Nero	18
<i>Worthy Park 109 Rum, Bodegas Barbadillo Original Ataman Vermut, Forthave Red, Amarena</i>	
Negroni d'Oro	18
<i>Askur Yggdrasil Nordic London Dry, Liqueure delle Sirene Bitter, House Vermouth, Orange Peel</i>	
Negroni Bianco	18
<i>Palomo Mezcal, Silvio Carta Bitteroma Bianco, Bordiga Bianco Vermouth, Lime Zest</i>	

THE MARTINIS

Un Torinese all'Islanda	21
<i>Milano Vodka, Bordiga Extra Dry, 64deg. Reykjavik Dist. Dill Aquavit, Saline, Caper Berry</i>	
Song of Sardegna	19
<i>Song Cai Floral Gin, Bordiga Bianco Vermouth, House Giardiniera</i>	
Mrs. Gibson	21
<i>Neversink Gin, Milano Vodka, Bordiga Bianco Vermouth, Cipollina</i>	


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BY THE GLASS

ROSATI

Sonos Montenidoli <i>Canaiolo</i>	2022	Toscana	21
Jasci, Cerasuolo d'Abruzzo <i>Montepulciano</i>	2021	Abruzzo	19

SPUMANTI

Contratto, Alta Langa Pas Dosé Metodo Clasico <i>Pinot Noir, Chardonnay (Metodo Classico)</i>	2019	Piedmont	24
Tullia Brut Prosecco di Treviso <i>Glera (Charmat)</i>	NV	Veneto	19

BIANCHI

Pacherhof, Valle Isarco <i>Riesling</i>	2022	Alto-Adige	19
Daniele Ricci, "San Leto" Derthona <i>Timorasso</i>	2018	Piemonte	20
Le Formiche, Costa dell'Argentario <i>Ansonica</i>	2021	Toscana	20
La Raia "Riserva La Madonnina" Gavi <i>Cortese</i>	2020	Piedmont	23
Fattoria San Lorenzo "il Casolare" <i>Verdicchio</i>	2021	Marche	19

MACERATI (ORANGE)

Daniele Ricci, Derthona <i>Timorasso</i>	2019	Piemonte	19
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BY THE GLASS

ROSSI

Vignalta, Colli Euganei Rosso Riserva <i>Cabernet Sauvignon, Merlot</i>	2017	Veneto	26
San Polino Rosso di Montalcino <i>Sangiovese</i>	2019	Toscana	25
Marziano Abbona, Barolo <i>Nebbiolo</i>	2019	Piedmont	27
Punset, Barbera d'Alba <i>Barbera</i>	2021	Piedmont	19
Pasquale Pelissero 'La Ferma' <i>Freisa</i>	2019	Piedmont	21

DOLCI

Lucchetti, Sour Cherry Wine (3oz. pour)	NV	Le Marche	14
Marco de Bartoli Vecchio Samperi Marsala (3oz. pour)	NV	Sicily	40
Rocolo Grassi, Recioto di Soave <i>Garganega</i>	2014	Veneto	22
Vignalta "Alpianae" Colli Euganei Fior d'Arancio, Passito <i>Moscato</i>	2018	Veneto	26


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WINE BY BOTTLE

ROSATI

13003	Sonos Montenidoli, <i>Canaiolo</i>	2022	Toscana	84
13006	Jasci, Cerasuolo d'Abruzzo, <i>Montepulciano</i>	2021	Abruzzo	80

SPUMANTI D'ITALIA

7004	Nervi-Conterno, Gattinara Spumante	NV	Piemonte	245
7009	Contratto, Alta Langa Pas Dosé Metodo Clasico	2019	Piemonte	95
7010	Tullia Brut Prosecco di Treviso	NV	Veneto	80
7011	La Gioiosa "Rose Millesimato" Prosecco	NV	Veneto	80
7012	Villa Sparina, Brut, <i>Cortese</i>	NV	Piedmont	120

CHAMPAGNE

9000	Etienne Sandrin, "A Travers Celles" Extra Brut	NV	Épernay	215
9004	Amaury Beaufort "Le Jardinot XVIII" Brut Nature	NV	Aube	340
9006	Laherte Feres, "Les 7" Extra Brut	NV	Epernay	400
9007	Bereche et fils, Brut Réserve	NV	Ludes	150
9012	Bereche et Fils, "Ambonnay" Extra Brut Blanc de Noir Grand Cru	2017	Reims	685
9013	Bereche et Fils, "Cramant" Extra Brut Blancs de Blanc Grand Cru	2017	Reims	685
9014	Bereche et Fils, "Mailly" Extra Brut Blancs de Noirs Grand Cru	2017	Reims	685
9015	Amaury Beaufort, "De Quoi Te Meles Tu?" Brut Nature Blanc de Noir	NV	Aube	350
9019	Charles Heidsieck, Brut Reserve	NV	Reims	220


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WINE BY BOTTLE

VINI BIANCHI

10007	Monte Maletto, “Vecchie Tonneaux” <i>Erbaluce di Caluso</i>	2021	Piemonte	125
10013	Bruno Giacometto, “Autoctono” <i>Erbaluce di Caluso</i>	2020	Piemonte	120
10015	La Masera, “Macaria” <i>Erbaluce di Caluso</i>	2019	Piemonte	120
10016	Ettore Germano, “Herzu” <i>Langhe Riesling</i>	2021	Piemonte	100
10113	La Raia “Riserva La Madonnina” Gavi	2020	Piemonte	110
10103	Cascina Montagnola, <i>Derthona Timorasso</i>	2020	Piemonte	90
10104	Tenuta San Giacomo, <i>Derthona Timorasso</i>	2021	Piemonte	74
10108	Claudio Mariotto “Cavallina” <i>Colli Tortonesi Timorasso</i>	2019	Piemonte	115
10110	Claudio Mariotto “Pitasso” <i>Colli Tortonesi Timorasso</i>	2020	Piemonte	135
10112	La Colombera, “Il Montino” <i>Colli Tortonesi Timorasso</i>	2021	Piemonte	120
11006	Montenidoli, “Carato” <i>Vernaccia di San Gimignano</i>	2019	Toscana	150
12014	Raccaro, “Rolat”, <i>Friulano</i>	2022	Friuli	92
13000	Pacherhof Valle Isarco, <i>Riesling</i>	2022	Alto-Adige	76
14000	Fattoria San Lorenzo “il Casolare”, <i>Verdicchio</i>	2021	Marche	80
15000	Ca dei Frati “Brolettino” Lugana, <i>Turbiana</i>	2021	Lombardia	96
16000	Ciro Biondi “Pianta” <i>Etna Bianco</i>	2019	Sicilia	160


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VINI MACERATI - EXTENDED SKIN CONTACT AND ORANGE WINE

12005	Klanjscek, <i>Riesling Italico (Orange)</i>	2019	Friuli	125
12006	Klanjscek, <i>Ribolla Gialla (Orange)</i>	2018	Friuli	125
12007	Klanjscek, <i>Sauvignon Blanc (Orange)</i>	2019	Friuli	140
12010	Le Due Terre, "Sacrisassi" <i>Ribolla Gialla Friulano</i>	2018	Friuli	150
12011	Zidarich, <i>Malvasia</i>	2019	Friuli	145
12012	Zidarich, <i>Vitovska</i>	2019	Friuli	145
12017	Damijan Podversic, <i>Malvasia (Orange)</i>	2018	Friuli	140
10000	Azienda Agricola Summer Wolff "Ette" <i>Baratuciat</i>	2022	Piemonte	75
10012	Daniele Ricci "Rispetto" <i>Sauvignon Blanc (Orange)</i>	2022	Piemonte	80
10105	Daniele Ricci "Il Giallo di Costa" <i>Timorasso (Orange)</i>	2018	Piemonte	120
10106	Daniele Ricci "San Leto" <i>Timorasso (Orange)</i>	2018	Piemonte	150
11002	Silvio Messina, <i>Trebbiano (Orange)</i>	2021	Toscana	80
11004	Paolo e Lorenzo Marchionni "L'erta" <i>Trebbiano. (Orange)</i>	NV	Toscana	110
11005	Fattoria di Bacchereto "Sassocarlo" <i>Trebbiano (Orange)</i>	2019	Toscana	135
11010	Le Formiche, <i>Ansonica (Orange)</i>	2021	Toscana	90
50011	Paolo Bea "Arboreus" <i>Trebbiano Spoletino (Orange)</i>	2015	Umbria	200


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BAROLO e BARBARESCO

21003	Ettore Germano, "Vigna Rionda" Barolo	2017	Serralunga d'Alba	400
21007	Giuseppe Mascarello, "Monprivato" Barolo	1996	Monforte d'Alba	2500
21013	Giuseppe Mascarello, "Monprivato" Barolo	2018	Monforte d'Alba	725
21015	Roberto Voerzio, "Casa Nere Fosati" Barolo	2007	La Morra	1,100
21020	Marziano Abbona, Barolo	2019	Monforte d'Alba	120
21016	Roberto Voerzio, "Cerequio" Barolo	2018	La Morra	900
21017	Roberto Voerzio, "Rocche dell' Anuziatta" Barolo	2018	La Morra	900
21018	Roberto Voerzio, "Fosati" Barolo	2018	La Morra	885
21019	Roberto Voerzio, "La Morra" Barolo	2017	La Morra	415
21023	Pugnane, "Villero" Barolo	2018	Castiglione Falletto	185
22011	Cascina Luisin "Paolin" Barbaresco	2017	Barbaresco	135
22022	Ca' del Baio "Autinbej" Barbaresco	2020	Barbaresco	160
22023				

ROSSI DEL PIEMONTE

20018	Le Piane, Boca <i>Nebbiolo, Croatina, Vespolina</i>	2019	Boca	165
20025	Flavio Roddolo 'Bricco Appiani' <i>Cabernet Sauvignon</i>	2009	Langhe	170
20028	Flavio Roddolo <i>Nebbiolo d'Alba</i>	2012	Alba	190
20029	Punset, <i>Barbera d'Alba</i>	2021	Alba	80
20030	Braida Bricco dell'Uccellone, <i>Barbera d'Asti</i>	2018	Asti	170
20031	Pasquale Pelissero 'La Ferma', <i>Freisa</i>	2019	Langhe	96
20033	Borgogno <i>Dolcetto d'Alba</i>	2021	Alba	100
20034	Amista, <i>Nizza Barbera</i>	2020	Monferrato	95
20035	Nuova Cappelletta, <i>Monferrato Nebbiolo</i>	2020	Monferrato	75


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BRUNELLO DI MONTALCINO

32014	L'Aietta, Brunello di Montalcino	2018	Montalcino	280
32015	Biondi-Santi, Brunello di Montalcino Riserva	2010	Montalcino	2500
32021	Mocali, Brunello di Montalcino	2018	Montalcino	150
32023	Canalicchio di Sopra, Brunello di Montalcino	2018	Montalcino	475
32025	Sasso di Sole, Brunello di Montalcino	2016	Montalcino	165

SUPERTUSCAN

31005	Colle Santa Mustiola 'Poggio ai Chiari' <i>Sangiovese</i>	2006	Chiusi	245
31010	Azienda Agricola Casale, <i>Sangiovese</i>	2015	Val d'Elsa	165
31014	Ficomontanino "Seraphina" <i>Sangiovese</i>	2019	Chiusi	165
31011	Monteraponi "Baron' Ugo" <i>Sangiovese, Canaiolo, Colorino</i>	2018	Radda	280
31012	Podere Le Boncie "Chiesamonti" <i>Sangiovese, Canaiolo</i>	2020	Castelnuovo Berardenga	180
31019	Tenuta San Guido, Sassicaia <i>Cabernet Sauvignon, Cabernet Franc</i>	2016	Bolgheri Sassicaia	690
34002	Piaggia Mauro Vannucci "Poggio de' Colli" <i>Cabernet Franc</i>	2020	I.G.T	160


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ROSSI DI TOSCANA

30000	Podere Le Boncie, "Le Trame" Chianti Classico	2020	Castelnuovo Berardenga	170
30001	Piemaggio "Le Fioraie" Chianti Classico	2019	Castellina	95
30005	Monteraponi, "Il Campitello" Chianti Classico Riserva	2019	Radda	245
30007	Caparsa, "Doccia a Matteo" Chianti Classico Riserva	2017	Radda	140
32016	Podere Sanguinetto I e II, Vino Nobile <i>Prugnolo Gentile, Canaiolo, Mammolo</i>	2019	Nobile	135
32017	Salcheto "Salco Evoluzione" Vino Nobile <i>Prugnolo Gentile</i>	2017	Nobile	230
32024	Salcheto, Vino Nobile <i>Prugnolo Gentile</i>	2020	Nobile	80
32020	San Polino, Rosso di Montalcino <i>Sangiovese Grosso</i>	2019	Montalcino	125
40007	Capezzana, "Villa di Capezzana", Riserva <i>Sangiovese, Cabernet Sauvignon, Canaiolo</i>	1983	Carmignano	1,100
40011	Capezzana, "Villa di Capezzana", Riserva <i>Sangiovese, Cabernet Sauvignon, Canaiolo</i>	1985	Carmignano	1,100
33018	Stefano Amerighi, Cortona, <i>Syrah</i>	2020	Cortona	105
33019	Podere Concori "Vigna Piazza" <i>Syrah</i>	2018	Garfagnana	120
33020	Fabrizio Dionisio, Cortona "Linha" Anfora, <i>Syrah</i>	2020	Cortona	135


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ROSSI DEL NORD

81002	ArPePe, “Buon Consiglio” Valtellina Riserva, Grumello <i>Nebbiolo</i>	2007	Lombardia	260
50014	Le Due Terre, “Sacrisassi” <i>Schioppettino, Refosco</i>	2017	Friuli	150
50015	Le Due Terre <i>Pinot Nero</i>	2018	Friuli	150
50016	Le Due Terre <i>Merlot</i>	2018	Friuli	150

ROSSI DEL CENTRO/SUD

50018	Antonelli, <i>Sagrantino di Montefalco</i>	2008	Umbria	180
50012	Paolo Bea “Pipparello” Montefalco Rosso Riserva <i>Sangiovese, Montepulciano, Sagrantino</i>	2018	Umbria	250
50013	COS, Cerasuolo di Vittoria della Bastonaca <i>Nero d'Avola, Frappato</i>	2019	Sicilia	180


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OUR COUSINS ACROSS THE BORDER

50000	Château De La Tour, Clos Vougeot	1976	Bordeaux	1255
50001	Château Pontent Clazure, St.Emilion Grand Cru Classé	1966	Bordeaux	375
50002	Château Pontent Clazure, St.Emilion Grand Cru Classé	1976	Bordeaux	350
50003	Château Greysac, Medoc	1998	Bordeaux	360
50004	Château Greysac, Medoc	1991	Bordeaux	300
50005	Château Duhart-Milon, Barons de Rothschild, Grand Cru Classé	1987	Bordeaux	375
50008	La Pousse D'or, Pommard 1er Cru	1979	Bourgogne	655
50010	Charles Lachaux, Cotes de Nuit	2021	Bourgogne	450

DOLCI

5603	Lucchetti, "Visciola" Sour Cherry Wine	NV	Marche	60
5604	Roccolo Grassi, Recioto di Soave	2014	Veneto	100

CROWN
OSTERIA
CARLINA

LIQUORI

Gin

Song Cai Floral 16
Vietnam

Neversink Dry 20
Port Chester, NY

Askur Yggdrasil Nordic Dry 16
Iceland

Vodka

Milano Green 16
Piemonte

Titos 16
Texas

Grey Goose 18
France

Reisetbauer Axberg 22
Austria

Vermouth

La Miraja, "Ribota" Chinato 15
Piemonte

Fred Jerbis, "25" Rosso 18
Piemonte

William Hinton Moot 15
Portugal

Bodegas Barbadillo Original Ataman 16
Jerez-Xeres-Sherry, Spain

Borgosan Daniele Santon Bianco 16
Piemonte

Bordiga, Bianco 15
Piemonte

COS Orange 20
Sicilia

COS Rosso 20
Sicilia

Tequila e Agave

Aperitivi

Forthave Red, Aperitivo 16

Liquore delle Sirene, Bitter 16

Silvio Carta, "Bitterroma" Rosso 16

Silvio Carta, "Aspide" Spritz 15

St. Agrestis, "Paradiso" Vino Bitter 18

Silvio Carta, "Bitterroma" Bianco 15

Italicus, Rosolio di Bergamotto 16

Yellow Chartreuse 20

COS, Bitter Vino 20

Fred Jerbis Rosolio di Bergamotto 16

Forthave Yellow, Genepy 16

Neversink Apple Aperitif 18

Fred Jerbis Bitter '34' 18

La Gran Senora, Blanco 16

Casco Viejo, Blanco 16

Casamigos, Blanco 18

Don Julio, Blanco 20

La Gritona, Reposado 16

Casamigos, Anejo 20

Tequila 123 "3" Anejo 20

Gran Coramino Anejo 40

Tlamati, Deer Pechuga 80

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

LIQUORI

Mezcal

Palomo 16

OAX Original, (Black Label)
Arroqueno 30

OAX Original, (White
Label) Tobla 35

OAX Original, (Red
Label) Tepeztate 50

Madre Mezcal Clay Pot 35

Amari

Pasubio Vino Amaro 15

Cardamaro 15

Fratelli Francoli Amaro Noveis 16

Vecchio Amaro del Capo 15

Elisir Novasalus Vino Amaro 16

Vittone Fernet 15

Bordiga, Chiot Montamaro 16

Amaro dell'Etna 16

Alta Gradazione - Amaro Amario 16

Amaro Nardini 16

Rossa Amara 18

San Simone 18

Brucato Chaparral 18

Whiskey, Bourbon & Rye

Deadwood Bourbon 16
Kentucky

Puni Distillery "Gold" Malt Whiskey 30
Lombardia, IT

Puni Distillery 5yr "Vina" Marsala Casks
Malt Whiskey 35
Lombardia, IT

Fort Hamilton, Double Rye 16
Brooklyn

Barrell Bourbon "Seagrass" Rye Whiskey 25
Kentucky

Barrell Bourbon, "GD Vajra Barrel" Whiskey 30
Kentucky

Pinhook 2023 Kentucky Straight Bourbon 17
Kentucky

Pinhook Vertical Series 8-Year Bourbon War 26
Kentucky

Pinhook Vertical Series 8-Year Straight Rye 24
Kentucky

Ichiro's Malt & Grain Whisky 45
Japan

Iwai Mars "45" Whisky 18
Japan

James Pepper 1776 Straight Bourbon 18
Kentucky


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

LIQUORI

Rum

Worthy Park 109 Jamaica Rum 16
El Dorado Demerara 5 year 16
El Dorado Blanco 3 year 16
Capovilla Rhum Rhum 30
El Dorado Demerara 12 year 18
JM Rhum, Rhum Agricole Blanc 18

Scotch

Johnnie Walker Black 18
Johnnie Walker Blue 80
Kamet, Single Malt 18
India
Glenallachie 15yr 20
Port Askaig Single Malt 20

Grappa e Distillati

Marolo, Grappa di Gewurztraminer 20
Nonino, Grappa il Moscato 20
Marolo, Grappa di Camomilla 18
Capovilla, Grappa di Bassano 20
Capovilla, Grappa Riserva di Sigaro 45
Capovilla, Albicocche 30
Capovilla, Pear Williams 30
Laurant Cazottes, Tomato Distillate 30

Cordials e Digestivi

Bernard, Abricot 20
Caffo, Amaretto 15
Forthave "Brown" Coffee 16
St. George, N.O.L.A. Style Coffee 15
Apologue, Aronia Berry 15
Renato Vicario, Coffee 15
Renato Vicario, Nocino 15
Caffo Maraschino 15
Caffo, Limoncino dell'Isola 15
Fred Jerbis Cassis 18
Fred Jerbis Sour Cherry 18


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

Birra e Sidro

Menabrea, *Blonde Lager* 10
Piemonte

Threes Brewing “Logical Conclusion” *Hazy IPA* 12
Brooklyn

O.E.C. Brewing “First Class” *Belgian Style Extra Hoppy Ale* 14
Connecticut

O.E.C. Brewing, *Dubbel Ale brewed w/Raisins* 14
Connecticut

Athletic Brewing, less than 0.5% alcohol *Run Wild IPA* 9
California

Domaine Christian Drouin, *Pear Cidre (750ml)* 45
France

Mocktails \$12

St. Agrestis “Phoney” Negroni

Pomegranate, Lemon, Simple, Egg White

Ginger Beer, Lime, Agave

Giffard’s Grenadine, Lime, Ginger Beer, Black
Lava Salt, Amarena e Caramelle allo Zenzero

Giffard’s Orgeat, Grapefruit, Lime, Egg White,
Nutmeg shave

BIBITE e CAFFETTERIA

San Pellegrino Limonata	7
Coke	7
Diet Coke	7
Sprite	7
Ginger Ale	7
Ginger Beer	7
San Pellegrino Aranciata	7
Club Soda	6
Espresso	5
Tea	4
Lurisia Bolle Sparkling	8
Lurisia Stille	8