


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

PAPPARDELLE CON PORCINI E PARMIGIANO

Pappardelle with porcini mushroom ragu and Parmigiano

22

TAGLIATELLE CON SPINACI, RICOTTA E PINOLI

Tagliatelle with spinach, ricotta and pine nuts

19

LASAGNA CON VERDURINE PRIMAVERILI

Lasagna with fava beans, celery, peas, zucchini, yellow squash and bechamel sauce

26

INSALATA DI RADICCHIO

Grilled radicchio salad with belgian endive, baby italian peppers, romano beans, avocado, grilled shrimp

23

PANINO CON FOCACCIA DELLA CASA

Focaccia sandwich with prosciutto, mozzarella, basil and truffle honey

19

INSALATA MISTA CON VERDURINE

Mixed greens salad with seasonal vegetables

18

HAMBURGER DI CARLINA

Carlina burger with french fries, Taleggio cheese and caramelized onions

29

PIZZETTA AL TEGAMINO

Pizzetta with prosciutto crudo, basil pesto and red onion

25

RISOTTO CON PISELLI

Pea risotto with Mascarpone and Parmigiano Reggiano

22

FRITTATA CON MASCARPONE, POMODORINI CIMELIO E BASILICO

Frittata with mascarpone, heirloom cherry tomatoes and basil

21

COTOLETTA DI VITELLA "MILANESE"

Veal milanese with arugula salad and cherry tomato

55

SALMONE CON PORRI GRIGLIATI, LIMONE E NOCI

Seared Faroe salmon with charred leeks, walnut and lemon sauce

37

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.


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POLPETTE CON POMODORO E FOCACCIA

Meatballs with tomato sauce and homemade focaccia

15

SPAGHETTI POMODORO CON PARMIGIANO

Spaghetti with tomato and Parmigiano sauce

15

STRACCETTI DI POLLO CROCCANTI E SALSA REMOLATA

Crispy chicken strips with remoulade sauce

15

PATATINE FRITTE

French Fries

14

CROCCHETTE DI RISOTTO CON AOLI

Risotto croquettes

15

TIRAMISU DELLA CASA

15

BONET TRADIZIONALE

Traditional Turin style Gianduja chocolate, caramel and amaretto

14

PANNA COTTA CON VANIGLIA E FRUTTI DI BOSCO

Panna cotta with vanilla and fresh berries

15

OUR CHEESECAKE

Classic new york cheesecake with cherries

17

CROSTATA DI FRAGOLE CON GELATO

Strawberry tarte served with ice cream

16

GELATO ARTIGIANALE

Milk base: Chocolate – Vanilla

12

SORBETTO

Water base: Strawberry – Lemon – Mango

11

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