

O S T E R I A

C A R L I N A

APPETIZERS AND SALADS

POLPETTINE LANGAROLE 25 *GF*
meatballs, creamy polenta, mushroom ragu’

BATTUTA DI FASSONA 28
hand-cut Piedmontese beef tartare

VITELLO TONNATO 28 *GF*
roasted, thinly sliced veal with tuna sauce

POLPO CON PEPERONATA 32 *GF*
seared octopus over stewed peppers,
olives and capers

CRUDO DI TONNO 34
raw tuna, fried capers, pistachios, diced
peppers, salmon roe, olive oil and sea salt

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

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

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

RADICCHI E BAGNA CAUDA 21
mixed Italian chicories, anchovy-garlic
dressing, aromatic breadcrumbs

SPECK E FUNGHI 29 *GF*
speck, roasted hen-of-the-woods
mushrooms, arugula and vincotto

CROCCHETTE DI RISOTTO 27
fried risotto balls with sausage,
mushrooms, gorgonzola

POLENTA TARTUFATA CON
FUNGHI E PARMIGIANO 29 *GF, V*
creamy truffled polenta, roasted
mushrooms, Parmigiano

FRESH OYSTERS - 6PCS 26 *GF*
east coast selection

HOUSEMADE FOCACCIA 11

PASTA

AGNOLOTTI DEL PLIN 31
meat raviolini, brown butter, sage,
Castelmagno fonduta

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

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

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

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

SPAGHETTONI ALLE VONGOLE E
BOTTARGA DI MUGGINE 38
littleneck clams, olive oil, white wine,
zucchini and bottarga

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

PAPPARDELLE CON SALSICCIA DI
BRA & VERZA STUFATA 33
with veal and pork sausage, braised savoy
cabbage, cream and Parmigiano

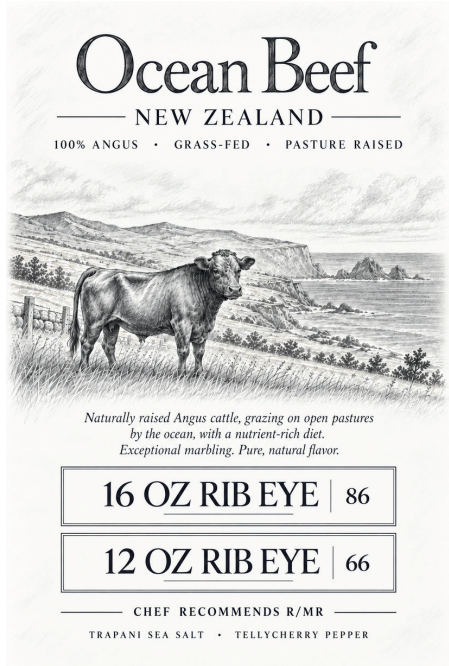
SIDES

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

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

FIELD HARVEST 22 *GF*
roasted brussels sprouts, carrots, parsnips,
turnips, celery root, and pancetta

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



MAINS

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

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

STINCO DI MAIALE 42
pork shank, savoy cabbage and honeycrisp
apples

OGGI DAL MARE P/A *GF*
today’s catch, brussels sprouts, lemon,
capers, mint

MILANESE DI VITELLO 55
bone-in veal Milanese, celery root salad,
grilled marinated eggplant

STUFATO D’AGNELLO BRASATO 50 *GF*
braised lamb neck, cranberry beans,
cipolline

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
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
  @OSTERIACARLINA
#OSTERIACARLINA
www.osteriacarlina.com

O S T E R I A

C A R L I N A

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

WINE BY THE GLASS WHITE

- CHARDONNAY, RENE LEQUIN-COLIN 26
(Bourgogne) 2024
- SAUVIGNON BLANC, SCARBOLO 23
(Friuli) 2025
- GAVI, PICOLLO ERNESTO 19
(Piemonte) 2025
- DERTHONA TIMORASSO, SPINETTA 24
(Piemonte) 2024
- SOAVE CLASSICO, LE BATTISTELLE 22
(Veneto) 2023

WINE BY THE GLASS SPARKLING AND ROSE

- PROSECCO, DANZANTE 19
Glera (Veneto) NV
- CHAMPAGNE “EXTRA AGE” AYALA 29
Pinot Meunier, Pinot Noir NV
- MONFERRATO CHIARETTO ROSATO
“TINETTA” LA BOLLINA 23
Nebbiolo, 2025

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

BEER AND CIDER

- 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

WINE BY THE GLASS RED

- “ROUGE DE VALLEE” LA KIUVA 24
(PIEMONTE) 2024
- SUPERTUSCAN, AIA VECCHIA 27
“LAGONE”
Cabernet Sauvignon/Merlot/Sangiovese 2024
- LANGHE ROSSO “MEMORIE” 22
MORRA GABRIELE (PIEMONTE)
Freisa, 2024
- BAROLO, ANDREA OBERTO 28
(PIEMONTE)
Nebbiolo, 2021
- CORVINA, SCAIA 19
(VENETO) 2023
- CHIANTI CLASSICO, MONTECALVI 32
(TOSCANA)
Sangiovese, 2022

RESERVE WINE BY THE GLASS

- MEURSAULT, CHRISTIAN BELLANG 55
(BOURGOGNE)
Chardonnay, 2023
- BARBARESCO “COTTA” SOTTIMANO 60
(PIEMONTE)
Nebbiolo, 2023
- BRUNELLO DI MONTALCINO 50
IL COCCO (TOSCANA)
Sangiovese Grosso, 2020
- SUPERTUSCAN “SAN PIERO” 45
MONTECALVI (TOSCANA)
Cabernet Sauvignon, 2018

DOLCI

GIANDUJOTTO 16

hazelnut, chocolate, and mascarpone
cream cake

CREMA INGLESE CON FRUTTI

DI BOSCO 17 ^{GF}

Crème Anglaise with Mixed Berries

TIRAMISU 16

classic recipe

CROSTATINA RUSTICA 17

open faced orange tarte, moscato
zabajone

BISCOTTI E VIN SANTO 26

hazelnut biscotti with Vin Santo
dessert wine for dipping

CARLINA CHEESECAKE 16 ^{GF}

FIORDILATTE GELATO 13 ^{GF}

house made

AFFOGATO 15 ^{GF}

scoop of fiordilatte gelato drowned
in a shot of espresso

MAKE YOUR OWN ESPRESSO MARTINI 25

Step 1

Choose
Base Spirit



Bourbon
Vodka
Amber Rum

Step 2

Choose
Coffee Liqueur



Black Button Coffee
Forthave Brown Coffee
Santa Maria al Monte
Espresso

Step 3

Choose Cordial
Enhancement

Nocino (Green Walnut)
Amaretto
Amaro Nardini

VINI DOLCI

Maculan "Torcolato" Vespaiola Passito
Veneto 26

Mazzi "Le Calcarole" Recioto della
Valpolicella Classico, Veneto 25

Le Filigare "Occhio di Pernice"
Vin Santo, Toscana 2018 24

CAFFETTERIA

Espresso 5

Macchiato 6

Cappuccino 7

Deca 7

Macchiato 6

Doppio 7

Americano 7

Tea selection 4