



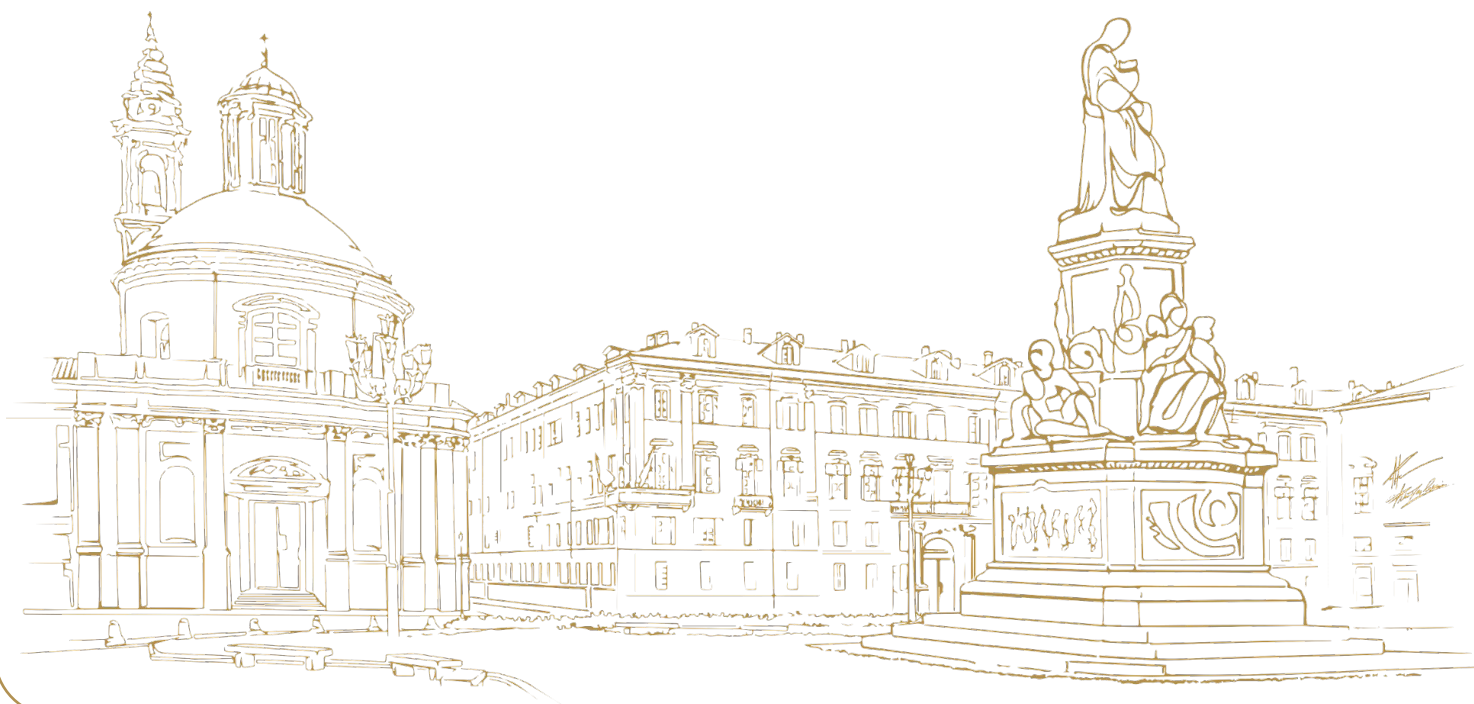
O S T E R I A
C A R L I N A

WEST VILLAGE

MENU

NORTHERN ITALIAN CUISINE

SPRING 2024



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

Prosciutto crudo, basil pesto and red onion
50

PASTA & RISOTTO

TAJARIN "ALBA"

Homemade angel hair pasta
46 / 76

RISOTTO 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, and wild mushroom
60

SELLA D'AGNELLO CON ASPARAGI E
MOSTARDA D'ALBICOCCA

Lamb loin with asparagus, apricot mostarda, radish
70

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 all parties of 6 or more guests. 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 served with frisee salad
25 (GF)

VITELLO TONNATO

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

TORTINO DI GRANCHIO

Crispy crab tarte with lime and basil
24

CAPELANTE E CILIEGIE

Seared scallops with kohlrabi and cherry sauce
26

CARPACCIO DI RAPE

Beet carpaccio with citrus, burrata and hazelnut
22 (V, GF)

INSALATA CESARE ALLA CARLINA

Grilled Romaine salad with sourdough crisps, anchovies, garlic and Parmigiano Reggiano
23

TAGLIERE DELLA CASA

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

PIZZETTA AL TEGAMINO

Pizzetta with prosciutto crudo, basil pesto and red onion
25

INSALATA DI RADICCHIO

Grilled radicchio salad with belgian endive, baby Italian peppers, romano beans,
avocado and grilled shrimp
24 (GF)

BREAD SERVICE

Homemade focaccia and olive bread
Served with our whipped butter

7

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GF - Gluten Free / V - Vegetarian / VGN - Vegan

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TAGLIATELLE D'ASTICE

Tagliatelle with lobster, tomato, english peas and fresh basil

30

PAPPARDELLE CON PORCINI E PARMIGIANO

Pappardelle with porcini mushroom ragu and Parmigiano

24 (V)

RAVIOLINI DI GAMBERETTI CON TRIGLIE, GUANCIALE E CARCIOFI

Stuffed baby ravioli with shrimp, red mullet, "guanciale" and baby artichokes

29

LASAGNA CON VERDURINE PRIMAVERILI

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

24 (V)

AGNOLOTTI ALLA PIEMONTESE

Braised short rib and pork cheek stuffed agnolotti Piemontese style

29

SPAGHETTI ALLE VONGOLE CON CALAMARETTI

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

31

RISOTTO CON PISELLI

Pea risotto with Mascarpone and Parmigiano Reggiano

23 (V, GF)

RISOTTO ALLA PESCATORA

Chef's Seafood Selection Risotto

30 (GF)

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OSTERIA
CARLINA

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TAGLIATA DI FASSONA CON CRESCIONE E PATATE CROCCHETTE

NY strip served with watercress frisee salad and pommes dauphine
48 (GF)

BRANZINO CON RADICCHIO ARROSTO E GREMOLATA

Pan seared branzino with roasted radicchio and gremolata
38 (GF)

OSSOBUCO DI VITELLO CON RISOTTO ALLA ZAFFERANO

Slowly braised veal shank with risotto Milanese
47

SALMONE CON PORRI GRIGLIATI, LIMONE E NOCI

Seared salmon with charred leeks, walnut and lemon sauce
37 (GF)

SELLA D'AGNELLO CON ASPARAGI E MOSTARDA D'ALBICOCCA

Lamb loin with green asparagus, apricot mostarda and radish
42 (GF)

POLLO ALLA VALDOSTANA

Fried Chicken Valdostana style with prosciutto, fontina, white wine sauce and wild mushrooms
36

SPINACI AL BURRO E PARMIGIANO

Sauteed spinach with butter and Parmigiano
13 (V, GF)

RADICCHIO ALLA GRIGLIA CON BALSAMICO INVECCHIATO

Grilled radicchio with aged balsamic
13 (VGN, GF)

CARCIOFINI BRASATI, AGLIO, OLIO E LIMONE

Braised artichokes with olive oil, garlic and lemon
15 (VGN, GF)

PATATINE FRITTE / TARTUFATE

French fries / Truffle fries
12/15

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TIRAMISU DELLA CASA

15 (V)

CROSTATA DI FRAGOLE CON GELATO

Strawberry tarte served with ice cream

16

BONET TRADIZIONALE

Traditional Turin style Gianduja chocolate, caramel and amaretto

14 (V)

PANNA COTTA CON VANIGLIA E FRUTTI DI BOSCO

Panna cotta with vanilla and fresh berries

15 (GF)

OUR CHEESECAKE

Classic new york cheesecake with cherries

17

GELATO

Milk base: Chocolate – Vanilla

12 (V, GF)

SORBETTO

Water base: Strawberry – Lemon – Mango

11 (VGN, GF)

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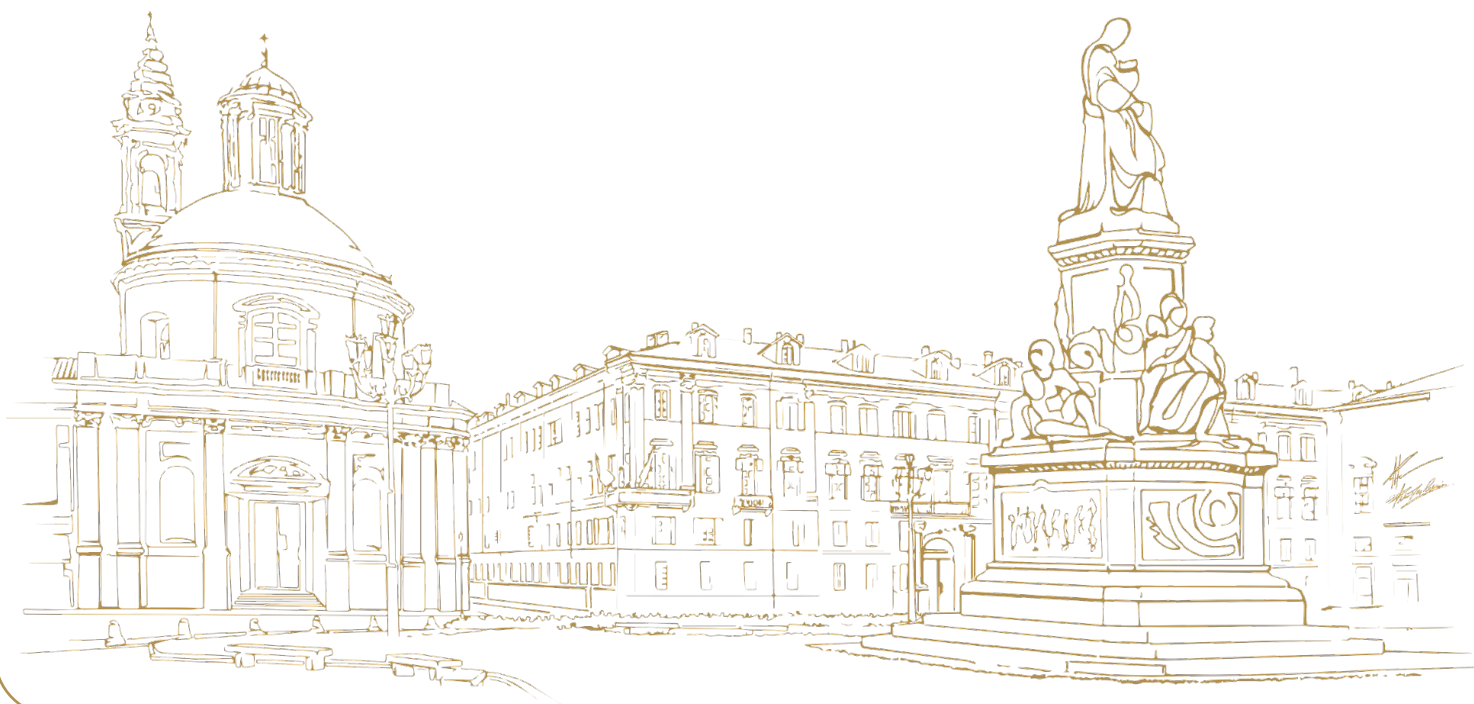
O S T E R I A
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WEST VILLAGE

WINE LIST

NORTHERN ITALIAN CUISINE

SPRING 2024




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

VERMOUTH AND APERITIVI

MAKE INTO A SPRITZ + \$3

Cocchi Vermouth di Torino	13
Cocchi, “Dopo Teatro” Vermouth di Torino	13
Cocchi Vermouth Americano Bianco	13
La Miraja “La Ribota” Ruche Chinato	15
Bordiga Bianco Vermouth	14
Cappelletti “Elisir Novasalus” Vino Amaro	14
LO-FI Sweet Vermouth	14
Istine Vermouth di Radda	16
Cardamaro, Vino Amaro	14
COS Bitter Vino 2018	16
Cappelletti “Pasubio” Vino Amaro	14
Marolo Ulrich Bitter Vino	12

NON-ALCOHOLIC

St. Agrestis “Phoney Negroni”	12
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BY THE GLASS

ROSATO

Le Pianelle “al Posto del Fiori” <i>Nebbiolo, Croatina, Vespolina</i>	2020	Piemonte	19
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SPUMANTI

Barone Pizzini “Animante” Franciacorta Extra Brut <i>Chardonnay, Pinot Nero, Pinot Bianco</i>	2017	Veneto	22
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Tullia, Prosecco <i>Glera</i>	NV	Veneto	16
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BIANCHI

La Raia “Riserva La Modonnina” Gavi <i>Cortese</i>	2020	Piemonte	22
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Le Formiche, Costa dell’Argentario <i>Ansonica</i>	2021	Toscana	20
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Cantina Murales “Caino e Abele”, <i>Vermentino di Sardegna</i>	2021	Sardegna	18
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Fattoria San Lorenzo “il Casolare” <i>Verdicchio</i>	2021	Marche	16
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BY THE GLASS

ROSSI

Vignalta, Rosso Riserva <i>Cabernet Sauvignon, Merlot</i>	2017	Veneto	26
Pelissero “La Ferma” <i>Langhe Freisa</i>	2019	Piemonte	19
Punset, <i>Barbera d’Alba</i>	2021	Piemonte	16
Marziano Abbona, Barolo <i>Nebbiolo</i>	2019	Piemonte	27
San Polino, Rosso di Montalcino <i>Sangiovese Grosso</i>	2019	Toscana	25

DOLCI

Ronchi di Cialla, Picolit di Cialla	2015	Friuli	22
Marco de Bartoli, Marsala Superiore Riserva (3 oz. <i>pour</i>)	2004	Sicilia	40
Lucchetti Sour Cherry Wine	NV	Marche	14


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WINE BY THE BOTTLE

SPUMANTI D'ITALIA

3011	Ettore Germano, Metodo Classico Rose Nebbiolo	NV	Piemonte	99
3012	Villa Sparina, Brut, Cortese	NV	Piemonte	
3002	Ferrari, Perle Nero	2009	Trentino	250
3003	Ferrari, Giulio Ferrari Riserva del Fondatore	2007	Trentino	390
3004	Barone Pizzini "Animante" Franciacorta Extra Brut	NV	Lombardia	120
3005	Ca' del Bosco, Franciacorta Brut Prestige	NV	Lombardia	160
3006	Tullia, Prosecco	NV	Veneto	80
3007	La Gioiosa "Rose Millesimato" Prosecco	NV	Veneto	80

CHAMPAGNE

3200	Charles Heidsieck, Brut Reserve	NV	Reims	220
3201	Krug, Brut Grande Cuvee	NV	Reims	475
3202	Philipponnat, Brut Royale Réserve Non Dosé	NV	Mareuil-sur-Aÿ	160
3204	Dom Perignon	2009	Epernay	480
3205	Encry, Brut Grand Cru	NV	Les Mesnil sur Oger	200
3203	Bereche & Fils, Brut Reserve	NV	Reims	140
3207	JM Seleque "Solescence Nature" Brut	NV	Epernay	125
3208	Encry, Brut Rose Grand Cru	NV	Les Mesnil sur Oger	200
3209	Encry, Zero Dosage	NV	Les Mesnil sur Oger	200


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WINE BY THE BOTTLE

VINI BIANCHI

2001	Gaja, Langhe Rossj-Bass <i>Chardonnay</i>	2021	Piemonte	250
2004	Ettore Germano “Herzu” <i>Riesling</i>	2021	Piemonte	120
2005	La Raia “Riserva La Modonnina” Gavi	2020	Piemonte	110
2007	Pacherhof, <i>Riesling</i>	2022	Alto Adige	76
2021	Zidarich, <i>Malvasia</i>	2019	Friuli	145
2022	Vodopivec, <i>Vitovska</i>	2016	Friuli	150
2023	Ca dei Frati “Brolettino” Lugana, <i>Turbiana</i>	2021	Lombardia	96
2024	Contra Soarda, <i>Breganze Vespaiolo</i>	2022	Veneto	75
2102	Le Verzure, “BiancoAugusto” <i>Trebbiano, Malvasia (Orange)</i>	2102	Toscana	100
2106	Fontodi “Meriggio” <i>Sauvignon Blanc</i>	2021	Toscana	150
2107	San Lorenzo “il Casolare” <i>Verdicchio</i>	2021	Marche	80
2205	Ciro Biondi “Pianta” Etna Bianco, <i>Carricante, Catarratto</i>	2019	Sicilia	125
2213	Pietracupa, “Cupo” <i>Fiano di Avellino</i>	2020	Sardegna	120
2208	Cantina Murales, “Caino e Abele” <i>Vermentino</i>	2021	Sardegna	64
2302	Domaine Vincent Prunier Puligny Montrachet, 1er cru Les Garennes	2018	France	200


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WINE BY THE BOTTLE

BAROLO

1100	Broccardo "Paiagallo" Barolo	2019	Monforte d'Alba	200
1101	Francesco Rinaldi e Figli, Barolo	2019	4 Communes	200
1109	Martinetti, Barolo Marasco 1.5L (<i>Magnum</i>)	2009	La Morra	480
1111	Poderi Colla, "Bussia" Barolo Riserva	2018	Monforte d'Alba	200
1112	Giuseppe Rinaldi, "Tre Tine" Barolo	2017	Barolo	750
1113	G.B. Burlotto, "Acclivi" Barolo	2016	La Morra	630
1115	Pugnane, "Villero" Barolo	2015	Castiglione Falletto Ravera	185
1116	Marziano Abbona, Barolo	2019	La Morra	120
1123	Roberto Voerzio, "Cerequio" Barolo	2018	La Morra	900
1125	Roberto Voerzio, "Fossati" Barolo	2018	La Morra	885
1126	Roberto Voerzio, "del Comune di La Morra" Barolo	2017	La Morra	415


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WINE BY THE BOTTLE

BARBARESCO

1200	Produttori del Barbaresco, Barbaresco Riserva “Don Fiorino”	2016	Barbaresco	350
1201	Gaja, Barbaresco	2019	Barbaresco	520
1212	Paitin, “Serraboella”, Barbaresco	2019	Nieve	140
1208	Luigi Giordano, Montestefano	2018	Nieve	320
1209	Cascina Luisin “Paolin” Barbaresco	2017	Barbaresco	135

ROSSI DI PIEMONTE

1002	Braida, “Bricco dell’Uccellone” <i>Barbera d’Asti</i>	2018	Asti	170
1003	Punset, <i>Barbera d’Alba</i>	2021	Alba	80
1004	Amista, <i>Nizza Barbera</i>	2020	Monferrato	95
1005	Pelissero “La Ferma” <i>Langhe Freisa</i>	2019	Langhe	96
1006	Borgogno, <i>Dolcetto d’Alba</i>	2021	Alba	100
1007	Nuova Cappetetta, <i>Monferrato Nebbiolo</i>	2020	Monferrato	75
1012	Flavio Roddolo, “Bricco Appiani” <i>Cabernet Sauvignon</i>	2009	Alba	170
1013	Flavio Roddolo, <i>Langhe Nebbiolo</i>	2012	Langhe	190
1014	Giuseppe Mascarello “Toetto” <i>Freisa</i>	2020	Langhe	90
1016	Le Piane, <i>Boca Nebbiolo, Croatina, Vespolina</i>	2019	Boca	165


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WINE BY THE BOTTLE

BRUNELLO DI MONTALCINO

1312	Canalicchio di Sopra, Brunello di Montalcino	2018	Montalcino	425
1313	L'Aietta, Brunello di Montalcino	2018	Montalcino	280
1316	Sasso di Sole, Brunello di Montalcino	2016	Montalcino	175
1322	Siro Pacenti, "Vecchie Vigne" Brunello di Montalcino	2016	Montalcino	300

SUPER TUSCAN

1361	Monteverdine, "Le Pergole Torte" <i>Sangiovese</i>	2019	I.G.T.	400
1363	Podere Sapaio, "Sapaio" Bolgheri Superiore <i>Cabernet Sauvignon, Petit Verdot, Cabernet Franc</i>	2018	Bolgheri	185
1366	Felsina "Fontalloro" <i>Sangiovese</i>	2019	I.G.T.	180
1367	Felsina "Fontalloro" <i>Sangiovese</i>	1990	I.G.T.	800


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WINE BY THE BOTTLE

ROSSI DI TOSCANA

1304	Caparsa “Caparsino” Chianti Classico Riserva	2017	Radda	153
1313	Caparsa, “Doccio e Matteo” Chianti Classico Ris.	2011	Radda	160
1308	Piemaggio “Le Fioraie” Chianti Classico	2019	Castellina in Chianti	95
1310	L’Aietta, Rosso Di Montalcino	2021	Montalcino	135
1311	San Polino, Rosso di Montalcino	2019	Montalcino	125
1312	Salcheto, Vino Nobile di Montepulciano <i>Sangiovese Prugnolo Gentile</i>	2020	Montepulciano	80

ROSSI DI NORD

1400	Vignalta, Rosso Riserva, <i>Cabernet Sauvignon, Merlot</i>	2017	Veneto	140
1403	Giovanni Ederle, Amarone della Valpolicella	2017	Veneto	175
1404	Ca La Bionda, “Ravazzol” Amarone della Valpolicella	2017	Veneto	190
1405	Dal Forno Romano, Amarone della Valpolicella	2012	Veneto	640
1406	Dal Forno Romano, Valpolicella Superiore	2016	Veneto	270
1408	L’Arco, Valpolicella Ripasso	2020	Veneto	140
1409	L’Arco “Pario” <i>Corvina, Rondinella, Molinara</i>	2019	Veneto	170
1410	L’Arco “Rubeo” <i>Cabernet Franc, Corvina, Rondinella, Molinara, Merlot/Cab</i>	2018	Veneto	190
1411	Mamete Prevostini, “Botonero” IGT <i>Nebbiolo</i>	2022	Lombardia	82


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WINE BY THE BOTTLE

ROSSI DEL CENTRO/SUD

1501	Antonelli, <i>Montefalco Sagrantino</i>	2008	Umbria	193
1600	Argiolas, <i>Turriga</i> <i>Cannonau, Carignano, Bovale Sardo, Malvasia Nera</i>	2017	Sardegna	183
1610	Arianna Occhipinti, <i>Frappato</i>	2020	Sicilia	150
1602	Donnafugata, <i>Mille e una Notte</i> <i>Nero d'Avola, Petit Verdot, Syrah</i>	2017	Sicilia	160
1605	Girolamo Russo <i>Etna Rosso "Feudo"</i>	2018	Sicilia	150
1607	Salvatore Molettieri, <i>Taurasi Riserva "Vigna Cinque Querce"</i>	2009	Campania	158

INTERNATIONAL RED WINE

1704	Domaine Chanzzy, <i>Mercurey 1er Cru Clos du Roy Rouge</i> <i>Pinot Noir</i>	2018	France	145
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WINE BY THE BOTTLE

DESSERT AND FORTIFIED WINES

1803	Lucchetti Sour Cherry Wine	NV	Marche	77
1804	Ronchi di Cialla, Picolit di Cialla	2015	Friuli	121
1807	Marco de Bartoli, Marsala Superiore Riserva	2004	Sicilia	160

Birra

Menabrea Bionda, <i>Lager</i>	Piemonte	10
Paulaner, <i>Weissbier</i>	Germany	12
Reissdorf, <i>Kolsch</i>	Germany	12
Three's "Logical Conclusion" <i>IPA</i>	Brooklyn	12
Athletic "Run Wild" <i>IPA, contains less than 0.5% alcohol</i>	USA	9

International Cider

Birra Baladin, <i>Cidro</i>	Piemonte	14
Domaine Christian Drouhin, <i>Pear Cidre (25 oz. bottle)</i>	France	45
Etienne Dupont, <i>Cidre Bouche Brut de Normandie (12 oz bottle)</i>	France	25