

AFTERNOON LIBATIONS

Fresh-Squeezed Orange Juice 12
Espresso 4
Macchiato 4.5
Cappuccino 8
Americano 7

COCKTAILS

TESTAROSSA MIMOSA 15
with Fresh-Squeezed Orange Juice
LIBERACE 16
Peach, Prosecco, Amaretto Accent
CARLINA SPRITZ 15
Rhubarb and Citrus Aperitivo, Prosecco
CARLINA NEGRONI 17
Bitter Aperitivo, Gin, Red Vermouth
ALAN ALDA 15
Bourbon, Nardini Bitters, Orange Twist

WINE BY GLASS

PROSECCO, DANZANTE 15
GAVI, PICOLLO ERNESTO 14
2024
SAUVIGNON BLANC, SCARBOLO 17
2025
CORVINA, SCAIA 14
2023
FREISA, MORRA GABRIELE 16
2024

Host Your Next Event With Us

From intimate dinners
to large gatherings,
Osteria Carlina offers the perfect setting
for private events or catering where we
bring authentic Italian flavors to your
celebration

Inquiries:

reservations@osteriacarlina.com

929-319-6112

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

WWW.OSTERIACARLINA.COM

OSTERIA
CARLINA

LUNCH MENU

Monday to Friday
12:00 - 3:00 pm

OSTERIA CARLINA GROUP

 @OSTERIACARLINA

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APPETIZERS

POLPETTINE LANGAROLE 19 ^{GF}
meatballs, creamy polenta, mushroom ragu'

POLPO CON PEPERONATA 28 *GF*
seared octopus, stewed peppers, olives and capers

BATTUTA DI FASSONA 26
hand-cut piedmontese beef tartare

CROCCHETTE DI RISOTTO 18
mushroom, gorgonzola, sausage, risotto croquettes

CRUDO DI TONNO 30
raw tuna, fried capers, diced peppers, salmon roe,
olive oil and sea salt

SALADS

BAR MARIO'S CAESAR 17
romaine, Parmigiano, anchovy dressing, fried capers
toasted breadcrumbs

CARLINA 18 V
crispy brussels sprout petals, arugula, feta, mustard-
lemon dressing

GRAN MADRE 19 GF, V
roasted beets, kale, goat cheese, hazelnuts, honey-
balsamic

RADICCHI E BAGNA CAUDA 18
mixed Italian chicories, anchovy-garlic dressing,
aromatic breadcrumbs

ADD TO YOUR SALAD:

- GAMBERETTI: shrimp skewer 10
- POLLO: chicken skewer 9

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

PASTA

GNOCCHI ALL'ASTICE 28
Maine lobster, shallots and roasted cherry tomatoes

TAJARIN 24
bolognese ragu'

meat raviolini, brown butter, sage, Castelmagno fonduta

SPAGHETTONI 30
littleneck clams, olive oil, zucchini and bottarga

MAFALDINE 2I V
mushroom ragu'

TAGLIATELLE CON RAGU' D'AGNELLO 27
with braised leg of lamb and Pecorino Romano

PICI AL POMODORO 20 V
roasted tomato sauce, toasted pine nuts and
breadcrumbs, Parmigiano

MAINS

MILANESE 24
chicken cutlet, spinach-celery root salad, giardiniera

DENTICE 25 GF
pan seared red snapper fillet, vegetables

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



SIDES

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

FIELD HARVEST 19 GF,
roasted brussels sprouts, carrots, parsnip, turnips,
celery root and pancetta

SPINACI BURRO E PARMIGIANO 16 GF, V
sauteed spinach with butter and parmigiano

SANDWICHES

Served with fries

WAGYU BURGER 27
8oz wagyu burger, fontina cheese, caramelized onions

PROSCIUTTO E MOZZARELLA 21
prosciutto, buffalo mozzarella, arugula pesto

COTOLETTA 17
chicken cutlet, braised endive, saffron mayo,
crispy pancetta

ORTOLANO 18 V
roasted squash, sautéed spinach, caramelized
onions, goat cheese, arugula pesto

DESSERTS

TIRAMISU I2

FIORDILATTE GELATO I2 GF

GIANDUJOTTO 13

CARLINA CHEESECAKE 15 GF

AFFOGATO 13 GF

CROSTATINA RUSTICA 16
open faced orange tarte, moscato zabajone