

AFTERNOON LIBATIONS

FRESH-PRESSED GREEN JUICE 13

Spinach, Cucumber, Pineapple, Orange, Mint, Parsley

Fresh-Squeezed Orange Juice 12

Fresh-Squeezed Grapefruit 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

VINI AL CALICE

PROSECCO, LA GIOIOSA 15

GAVI, PICOLLO ERNESTO 14
2024

SAUVIGNON BLANC, SCARBOLO 17
2024

VALPOLICELLA CLASSICO, 14
ACCORDINI 2023

FREISA, MORRA GABRIELE 16
2023

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

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APPETIZERS

POLPETTINE LANGAROLE 19
Meatballs with mushrooms and Parmigiano

CARCIOFINI FRITTI 16
Fried artichokes with aioli (V)

VITELLO TONNATO 21
Chilled roasted veal, tuna sauce (GF)

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

BRESAOLA, FUNGHI E PARMIGIANO 23
Air dried beef carpaccio, mushrooms, parmigiano (GF)

FLUKE CRUDO 25
Raw marinated Montauk fluke, bottarga (GF)

ZUPPA DEL GIORNO 19
Soup of the day (V, GF)

FOCACCIA SANDWICHES

Served with fries

TONNO 19
Preserved sicilian tuna, olives, eggplant, arugula

UOVA 16
Truffle-scrambled eggs, spinach & sunchokes

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

ORTOLANO 18
Roasted squash, sautéed spinach, caramelized onions, goat cheese, basil-arugula pesto (V)

PASTA

GNOCCHI 19
Roasted tomato sauce, basil-arugula pesto (V)

TAJARIN 24
Bolognese ragu'

AGNOLOTTI DEL PLIN 23
Meat raviolini, butter, sage & valtaleggio cheese

MALTAGLIATI NERI AL GRANCHIO 27
Squid ink rustic cut pasta, crab meat, roasted cherry tomatoes, toasted breadcrumbs

MAFALDINE 21
Mushroom ragu' (V)

PAPPARDELLE 25
Lamb ragu'

MAC CARLINA 22
Rigatoni, four-cheese gratin (V)

MAINS

MILANESE 24
Chicken cutlet, spinach & celery root salad, "giardiniera"

DENTICE 25
Pan seared red snapper fillet, vegetables

FRITTATA 18
Mushrooms, spinach & robiola cheese (V)
(Egg-whites available)

PARMIGIANA DI ZUCCHINE 20

HAMBURGER 26
Grass fed steak house blend 8oz burger, caramelized radicchio, gorgonzola cheese. Served with fries

SALADS

BAR MARIO'S CAESAR 17
Romaine, parmigiano, anchovy dressing, toasted breadcrumbs (V)

CARLINA 18
Brussels sprouts, arugula, feta, mustard-lemon dressing (V)

GRAN MADRE 19
Roasted beets, kale, goat cheese, hazelnuts, honey-balsamic (V)

MURAZZI 18
Arugula, shaved fennel, blood orange vinaigrette, taggiasca olives, pecorino (V)

COLLINA 22
Roasted mushrooms, arugula, radicchio, parmigiano, toasted walnuts, truffle vinaigrette (V)

CROCETTA 15
Quinoa, toasted almonds, roasted cherry tomatoes, preserved lemon (VGN)

ADD TO YOUR DISH:

- **SALMONE:** Roasted salmon 13
- **GAMBERETTI:** Shrimp skewer 10
- **POLLO:** Chicken skewer 9
- **MANZO:** Steak skewer 15
- **½ AVOCADO** 8
- **DUE UOVA:** Hard-boiled or scrambled eggs 7
- **SPINACH** or **BROCCOLI RABE** or **FRIES** 10

DESSERTS

TIRAMISU 12

AFFOGATO 10

FRUTTI DI BOSCO 14
Mixed berries with lemon sorbet (VGN)