



O S T E R I A

C A R L I N A

Executive Chef EMMANUEL NIESS

PAPPARDELLE ALLA BOLOGNESE

Pappardelle with Bolognese ragù
20

TAGLIATELLE CON SPINACI, RICOTTA E PINOLI

Tagliatelle with spinach, ricotta and pine nuts
19

LASAGNA CLASSICA DELLA CASA

Homemade lasagna
25

INSALATA DEL PRANZO

Tuscan salad with chopped romaine, green beans, olives and Parmigiano Reggiano
17

PANINO CON FOCACCIA DELLA CASA

Focaccia sandwich with prosciutto, mozzarella, basil and truffle honey
19

INSALATA VERDE

Kale salad with roasted almonds, green apple dressing and Parmigiano Reggiano
18

HAMBURGER DI CARLINA

Carlina burger with truffle fries, Taleggio cheese and caramelized onions
29

PIZZETTA AL TEGAMINO

Pizzetta with wild mushroom, mozzarella, and green herbs
24

PALLINE DI RISOTTO CROCCANTE

Risotto croquettes with truffle cream sauce and truffle powder
25

FRITTATA CON MASCARPONE, POMODORINI CIMELIO E BASILICO

Frittata with mascarpone, heirloom cherry tomatoes and basil
21

ZUPPA DI CAVOLFIORRE ARROSTO CON MANDORLE E PARMIGIANO REGGIANO

Roasted Cauliflower soup with almonds and Parmigiano Reggiano
22

COTOLETTA DI VITELLA "MILANESE"

Veal milanese with arugula salad and cherry tomato
55

FILETTO DI SALMONE CON CAVOLETTI ARROSTO, GUANCIALE E VINO BIANCO

Honey butter baked Salmon with roasted Brussels Sprouts, crispy guanciale and white wine sauce
37

FILETTO DI MANZO IN CROSTA SFOGLIA, SPINACI E PARMIGIANO

Filet of beef in puff pastry with sauteed spinach and Parmigiano
46

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 PUREA DI PATATE

Meatballs with tomato sauce and mashed potato

15

TAJARIN POMODORO CON PARMIGIANO

Homemade angel hair pasta with tomato and Parmigiano

16

STRACCETTI DI POLLO CROCCANTI E SALSA TARTARA

Crispy chicken strips with tartare sauce

15

CAVOLETTI DI BRUXELLES ARROSTITI

Roasted brussels sprouts

15

PUREA DI PATATE

Mashed potato

15

PATATINE FRITTE

French fries

12

TIRAMISU DELLA CASA

15

BONET TRADIZIONALE

Traditional Turin style Gianduja chocolate, caramel and amaretto

14

PANNA COTTA INFUSA CON SUPREMA DI AGRUMI

Panna cotta infused with lemon and orange supreme

13

TORTA AL CIOCCOLATO FUSO E GELATO ALLA VANIGLIA

Molten lava cake with vanilla ice cream

17

SELEZIONE DI FORMAGGI DELLO CHEF

Assorted cheese plate

29

GELATO ARTIGIANALE

Milk base: Chocolate – Vanilla

SORBETTO

Water base: Strawberry – Lemon – Mango

11

10

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