



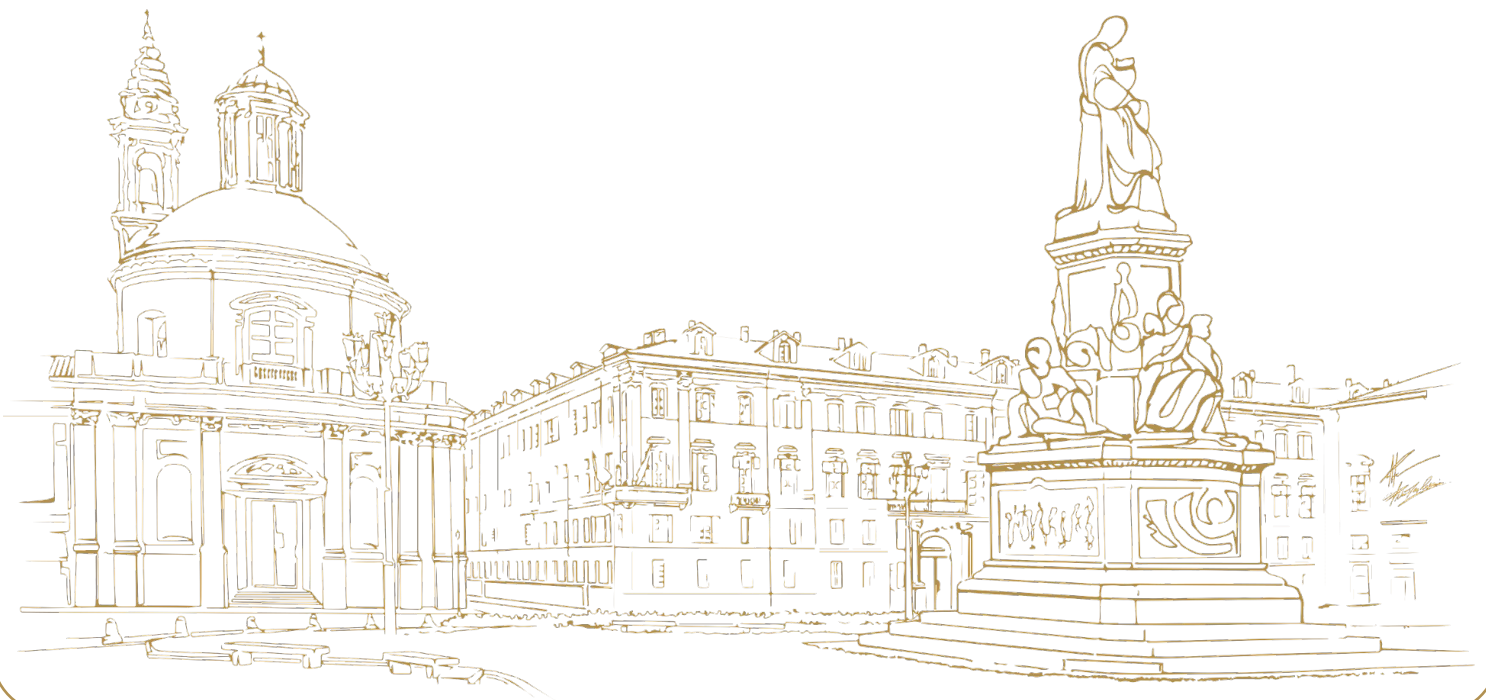
O S T E R I A  
C A R L I N A

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

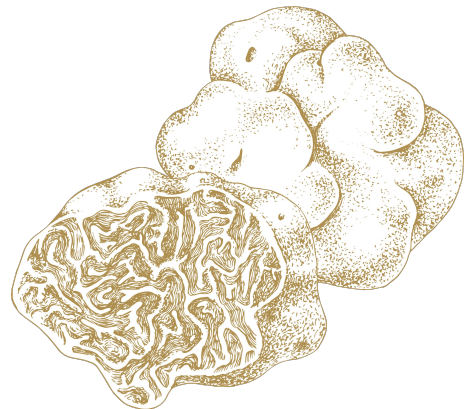
COSTOLETTE D'AGNELLO CON ASPARAGI  
BIANCHI E AGLIO SELVATICO

Lamb chops with white asparagus and ramps  
75

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  
C A R L I N A

**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

**CAPESANTE 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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**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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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)

COSTOLETTE D'AGNELLO CON ASPARAGI BIANCHI E AGLIO SELVATICO

Lamb chops with white asparagus and ramps  
48

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)

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

17

**GELATO**

Milk base: Chocolate – Vanilla

12 (V, GF)

**SORBETTO**

Water base: Strawberry – Lemon – Mango

11 (VGN, GF)

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WEST VILLAGE

WINE LIST

NORTHERN ITALIAN CUISINE

SPRING 2024



OSTERIA  
CARLINA

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
COS “Naturale” Orange	16
Cappelletti “Elisir Novasalus” Vino Amaro	14
LO-FI Sweet Vermouth	14
Cardamaro, Vino Amaro	14
Cappelletti “Pasubio” Vino Amaro	14
Marolo Ulrich Bitter Vino	12

NON-ALCOHOLIC

St. Agrestis “Phoney Negroni”	12
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O S T E R I A  
C A R L I N A

BY THE GLASS

ROSATO

Jasci, Cerasuolo d'Abruzzo <i>Montepulciano</i>	2021	Abruzzo	19
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SPUMANTI

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

BIANCHI

Ferrando "Etichetta Bianca" <i>Erbaluce di Ferrando</i>	2022	Piemonte	22
Le Formiche, Costa dell'Argentario <i>Ansonica</i>	2021	Toscana	20
Conterno Fantino "Bastia" <i>Langhe Chardonnay</i>	2021	Piemonte	25
Fattoria San Lorenzo "il Casolare" <i>Verdicchio</i>	2021	Marche	16
Giovanni Almondo "Vigne Sparse" <i>Roero Arneis</i>	2023	Piemonte	18

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

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

Marco de Bartoli, Marsala Superiore Riserva (3 oz. pour)	2004	Sicilia	40
Lucchetti Sour Cherry Wine	NV	Marche	14
Roccolo Grassi, Recioto di Soave <i>Garganega</i>	2014	Veneto	22
Mazzi “Le Calcarole” Recioto della Valpolicella	2020	Veneto	25

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

WINE BY THE BOTTLE

SPUMANTI D'ITALIA

3011	Ettore Germano, Metodo Classico Rose Nebbiolo	NV	Piemonte	99
3012	Villa Sparina, Brut, <i>Cortese</i>	NV	Piemonte	85
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
3008	Bertolani "Rosso all'Antica" Lambrusco	NV	Emiglia-Romagna	75

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 "Solessence 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

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

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	Ferrando "Etichetta Bianca" <i>Erbaluce di Caluso</i>	2020	Piemonte	110
2006	Conterno-Fantino "Bastia" <i>Langhe Chardonnay</i>	2021	Piemonte	125
2007	Rocche Costamagna, <i>Langhe Arneis</i>	2022	Piemonte	85
2008	Elvio Cogno "Anas-Cetta" <i>Nascetta</i>	2018	Piemonte	88
2021	Zidarich, <i>Malvasia</i>	2019	Friuli	145
2022	Vodopivec, <i>Vitovska</i>	2016	Friuli	150
2023	Foradori "Fontanasanta" <i>Manzoni Bianco (Orange Wine)</i>	2022	Alto Adige	96
2024	Contra Soarda, <i>Breganze Vespaiolo</i>	2022	Veneto	75
2102	Le Verzure, "BiancoAugusto" <i>Trebbiano, Malvasia (Orange Wine)</i>	2102	Toscana	100
2103	Le Formiche, Costa dell'" <i>Argentario, Ansonica</i>	2021	Toscana	100
2107	San Lorenzo "il Casolare" <i>Verdicchio</i>	2021	Marche	80

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

WINE BY THE BOTTLE

BAROLO

1100	Broccardo “Paiagallo” Barolo	2019	Monforte d’Alba	200
1109	Martinetti, Barolo Marasco 1.5L ( <i>Magnum</i> )	2009	La Morra	480
1110	Ettore Germano, Barolo	2019	Serralunga d’Alba	180
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

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

WINE BY THE BOTTLE

BARBARESCO

1200	Ronchi, Barbaresco	2020	Barbaresco	108
1201	Gaja, Barbaresco	2019	Barbaresco	520
1202	Mustela “Karmico” Barbaresco	2019	Barbaresco	150
1208	Luigi Giordano “Montestefano” Barbaresco	2018	Nieve	320
1209	Cascina Luisin “Paolin” Barbaresco	2017	Barbaresco	135
1210	Ca’ del Baio “Autinbej” Barbaresco	2020	Barbaresco	160
1211	Socre, Barbaresco	2019	Barbaresco	190
1212	Cocito “Baluchin” Barbaresco	2015	Barbaresco	240

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
1012	Flavio Roddolo, “Bricco Appiani” <i>Cabernet Sauvignon</i>	2009	Alba	170
1013	Flavio Roddolo, <i>Langhe Nebbiolo</i>	2012	Langhe	190
1016	Le Piane, Boca <i>Nebbiolo, Croatina, Vespolina</i>	2019	Boca	165

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

WINE BY THE BOTTLE

BRUNELLO DI MONTALCINO

1312	Canalicchio di Sopra, Brunello di Montalcino	2018	Toscana	425
1313	L'Aietta, Brunello di Montalcino	2018	Toscana	280
1318	Poggiotondo, Brunello di Montalcino	2019	Toscana	150
1323	San Polino, Brunello di Montalcino	2017	Toscana	200
1324	Voliero, Brunello di Montalcino	2018	Toscana	180

SUPER TUSCAN

1361	Monteverdine, "Le Pergole Torte" <i>Sangiovese</i>	2019	I.G.T.	400
1362	Casanova della Spinetta <i>Sangiovese, Colorino</i>	2006	I.G.T.	240
1366	Felsina "Fontalloro" <i>Sangiovese</i>	2019	I.G.T.	180
1367	Felsina "Fontalloro" <i>Sangiovese</i>	1990	I.G.T.	800

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

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	Radda	95
1309	l’Erta di Radda, Chianti Classico	2020	Radda	125
1310	l’Aietta, Rosso Di Montalcino	2021	Montalcino	135
1311	San Polino, Rosso di Montalcino	2019	Montalcino	125
1312	Salcheto, Vino Nobile di Montepulciano	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
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



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

WINE BY THE BOTTLE

ROSSI DEL CENTRO/SUD

1501	Antonelli, <i>Montefalco Sagrantino</i>	2008	Umbria	193
1503	Paolo Bea “Pipparello” Montefalco Rosso Riserva <i>Sangiovese, Montepulciano, Sagrantino</i>	2018	Umbria	250
1502	Nicodemi “Colline Terramane” <i>Montepulciano d’Abruzzo</i>	2020	Abruzzo	85
1610	Arianna Occhipinti, <i>Frappato</i>	2020	Sicilia	150
1602	Donnafugata, Mille e una Notte <i>Nero d’Avola, Petit Verdot, Syrah</i>	2017	Sicilia	160
1605	Girolamo Russo Etna Rosso “Feudo”	2018	Sicilia	150
1607	Salvatore Molettieri, Taurasi Riserva “Vigna Cinque Querce”	2009	Campania	158

INTERNATIONAL RED WINE

1704	Domaine Chanzzy, Mercurey 1er Cru Clos du Roy Rouge <i>Pinot Noir</i>	2018	France	145
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 O S T E R I A  
 C A R L I N A

WINE BY THE BOTTLE

DESSERT AND FORTIFIED WINES

1802	Rocolo Grassi “La Broia” Recioto di Soave, <i>Garganega</i> <i>375ml</i>	2014	Veneto	88
1803	Lucchetti Sour Cherry Wine <i>375ml</i>	NV	Marche	56
1804	Vignalta, “Alpianae” Colli Euganei Fior d’Arancio, <i>Passito Moscato, 375ml</i>	2018	Veneto	104
1807	Marco de Bartoli, Marsala Superiore Riserva, <i>500ml</i>	2004	Sicilia	160
1808	Mazzi “Le Calcarole” Recioto della Valpolicella	2020	Veneto	100

Birra

Menabrea Bionda, <i>Lager</i>	Piemonte	10
Baladin “Isaac” <i>Wheat Beer</i>	Piemonte	13
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