


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

TAJARIN AL POMODORO CON STRACCIATELLA E BASILICO

Tajarin with tomato sauce and basil

18

PAPPARDELLE AL RAGÙ DI FUNGHI SELVATICI

Pappardelle with mushroom ragù

20

GNOCCHI DI CASTAGNE SALTATI AL PESTO

Pan fried gnocchi with chestnut flour and pesto

19

LASAGNA CON VERDURINE PRIMAVERILI

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

26

INSALATA CARLINA

Citrus salad with orange, grapefruit, celery, watercress and chardonnay vinegar

24

PANINO CON FOCACCIA DELLA CASA

Focaccia sandwich with prosciutto, mozzarella, basil and truffle honey

19

INSALATA DI FINOCCHIO

Oven roasted tomatoes, braised endives, shaved parmesan, raw shaved fennel, virgin olive oil

22

HAMBURGER DI CARLINA

Carlina burger with truffle fries, Taleggio cheese and caramelized onions

30

COTOLETTA DI VITELLO "MILANESE"

Veal milanese with arugula salad and cherry tomato

55

PIZZETTA AL TEGAMINO

Shaved parmigiano, broccoli rabe and lemon zest

26

ZUPPA DI POMODORINI E BASILICO

Gazpacho with basil and medley of sliced tomatoes

22

FILETTO DI SALMONE CON INSALATINA ESTIVA

Seared salmon with side summer salad

39

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.

CROWN
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POLPETTE CON POMODORO E FOCACCIA
Meatballs with tomato sauce and homemade toasted focaccia
16

TAJARIN AL POMODORO CON PARMIGIANO
Homemade angel hair pasta with tomato and Parmigiano
16

STRACCETTI DI POLLO CROCCANTI E SALSA REMOLATA
Crispy chicken strips with remoulade sauce
16

CROCCHETTE DI RISOTTO CON AOLI
Risotto croquettes
16

PATATINE FRITTE
French fries
12

FRUTA MISTA
Seasonal fruit plate
14

TIRAMISU DELLA CASA
16

MOUSSE DI GIANDUJA CON ZABAJONE ALL'AMARETTO
Traditional Turin style Gianduja chocolate, caramel and amaretto
17

PANNA COTTA CON VANIGLIA E FRUTTI DI BOSCO
Panna cotta with vanilla and fresh berries
16

TORTA ALL'OLIO DI OLIVA
Olive oil cake
16

GELATO ARTIGIANALE
Milk base: Chocolate – Vanilla
13

SORBETTO
Water base: Strawberry – Lemon – Mango
12

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