

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

TRIBECA

MENU

NORTHERN ITALIAN CUISINE

FALL 2024



OSTERIA
CARLINA

TRUFFLE MENU

all dishes are served with shaved white truffle from Alba on top

APPETIZERS

BATTUTA DI FASSONA PIEMONTESE

Hand-cut Piedmontese beef tartare

120

UOVO STRAPAZZATE

Soft scrambled eggs, salted butter, toasted focaccia

120

PASTA / RISOTTO

TAJARIN "ALBA"

Housemade taglierini pasta

116 / 146

RISO CARNAROLI RISERVA "ACQUERELLO" AL PARMIGIANO

Special riserva "Acquerello",
24 months aged Parmigiano Reggiano

116 / 146

Add white Albese truffle
to your dish:

86 - 3 gr.

136 - 6 gr.

MAIN COURSE

POLLO ALLA VALDOSTANA

Fried Chicken Valdostana with prosciutto,
fontina, white wine and wild mushrooms

135

TAGLIATA CON TORTINO DI PATATE

Hanger Steak with truffle butter and potato cake

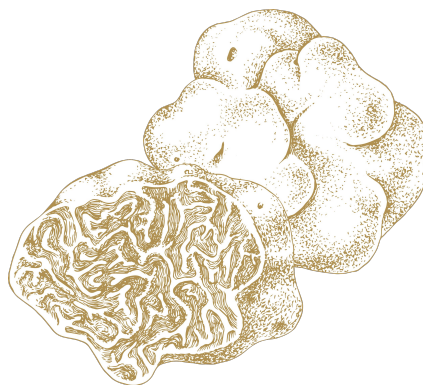
140

DESSERT

GELATO ALLA VANIGLIA CON MIELE AL TARTUFO

Homemade vanilla ice cream with truffle honey

106



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 parties of 6 or more.

Maximum four credit cards per party

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

FRESH OYSTERS 6pcs

25 (GF)

PIZZETTA AL TEGAMINO

Pizzetta with prosciutto crudo, basil pesto and red onion

26

(Good for sharing. Please allow 15 minutes preparation time)

CARLINA SETTE

Warm mix of lentils, farro, cannellini, zucchini, cauliflower, chick peas, oyster mushrooms, olive oil

24 (VGN)

POLPETTINE LANGAROLE

Carlina meatballs, wild mushroom ragu' and creamy polenta

24

INSALATA CARLINA

Crispy brussels sprout petals, fennel, arugula, mustard lemon dressing, goat cheese

23 (V,GF)

VITELLO TONNATO

Slowly cooked, thinly sliced veal with tuna sauce, served chilled

25 (GF)

BATTUTA DI FASSONA PIEMONTESE

Hand-cut Piedmontese beef tartare

26 (GF)

STUFATINO DI PESCE

Seafood stew, creamy saffron broth, diced potatoes

32

LA NOSTRA "CAESAR"

Grilled Romaine salad with sourdough crisps, anchovies, garlic and Parmigiano Reggiano

23

TAGLIERE DELLA CASA

Imported cured meats and cheese

29 (GF)

BREAD SERVICE

Homemade focaccia

Served with our whipped butter

6

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OSTERIA
CARLINA

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MALTAGLIATI CON RAGU' D'ANATRA

"Poorly Cut" pasta rags, roasted duck ragu' with
orange zest and Parmigiano

32

TAGLIATELLE CON RAGU' D'AGNELLO

Tagliatelle with braised leg of lamb and Pecorino Romano

29

GNOCCHI DI PATATE CON CASTELMAGNO E NOCCIOLE

Potato gnocchi, Castelmagno cheese fonduta, toasted hazelnuts

36 (V)

PAPPARDELLE CON FUNGHI SELVATICI

Pappardelle with wild mushroom ragu

28

RAVIOLONI DI ZUCCA CON FUNGHI E CASTAGNE

Ravioli of pumpkin and amaretti, served with shitake, chestnuts, butter, sage and Parmigiano

36

AGNOLOTTI ALLA PIEMONTESE

Braised short ribs and pork cheek stuffed agnolotti Piedmontese style

30

TAJARIN AL RAGU' BIANCO PIEMONTESE

Taglierini with 5 hour white ragu' of beef and veal

27

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MILANESINE D'AGNELLO CON INSALATINA DI SEDANO RAPA E RUCOLA

Lamb chops 'Milanese' with celery root, arugula and Grana Padano shavings

39

GALLETTO RUSPANTE

Herbed, roasted Cornish Hen, wedged fries

41

"BLACK SEA BASS" CON FAGIOLINI CANNELLINI E RICCIA

Seared black sea bass with cannellini beans and herb salad

48

SALMONE SPADELLATO CON CAPPERI, PORRI E SCALOGNO

Pan-roasted Faroe salmon, capers, roasted leeks and shallots

40

TAGLIATA DI LOMBATELLO AL BAROLO

Hanger steak seared and sliced, Barolo & shallot reduction

45

POLLO ALLA VALDOSTANA

Fried chicken Valdostana style with prosciutto, fontina, white wine sauce and wild mushrooms

39

RAPINI SALTATI

Sauteed broccoli, olive oil, garlic, chilies, lemon zest

16 (V, GF)

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TORTINO DI PATATE

Cake of crushed potato, Parmigiano and prosciutto

14 (GF)

SPINACI AL BURRO E PARMIGIANO

Sauteed spinach with butter and Parmigiano

13 (V, GF)

PATATE FRITTE / TARTUFATE

Wedged fries / wedged truffle fries

13/16

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OSTERIA
CARLINA

TIRAMISU' DELLA CASA
(V) 16

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

GIANDUJOTTO
Hazelnut, chocolate, and mascarpone cream cake
16 (V)

BONET AL CAFFE
Rustic custard of chocolate, amaretti, espresso and caramel
16 (V)

TORTA DI RICOTTA
Cake of whipped ricotta, served with lemon-yogurt crema
16 (V)

BISCOTTI E RECIOTO
Hazelnut biscotti with Recioto di Soave dessert wine for dipping
26 (V)

GELATO
Chocolate – Vanilla
13 (V, GF)

SORBETTO
Lemon – Mango
12 (VGN, GF)

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TASTING FLIGHT

AMARO

*Choose 3 amari,
1 oz each for 25\$*



GRAPPA

*Choose 3 grappe,
1 oz each for 35\$*



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OSTERIA
CARLINA

“At The Foot Of The Mountains”

TASTING MENU

\$95 / per person

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VITELLO TONNATO

Slowly cooked, thinly sliced veal with tuna sauce, served chilled

AGNOLOTTI ALLA PIEMONTESE

Braised short ribs and pork cheek stuffed agnolotti Piemontese style

POLLO ALLA VALDOSTANA

Fried Chicken Valdostana style with prosciutto, fontina, white wine sauce
and wild mushrooms

GIANDUJOTTO

Hazelnut, chocolate, and mascarpone cream cake

Optional wine pairing

\$55 / per person



The full party must participate in the tasting. No substitutions.

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Maximum four credit cards per party

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

MAKE YOUR OWN ESPRESSO MARTINI 25



STEP 1

*Choose
Base Spirit*

Bourbon
Vodka
Amber Rum

STEP 2

*Choose
Coffee Liqueur*

Vicario Coffee Liqueur
Forthave Brown Coffee
Santa Maria al Monte Espresso

STEP 3

*Choose
Cordial Enhancement*

Nocino (Green Walnut)
Amaretto
Amaro Nardini

VINI DOLCI

Marco de Bartoli Vecchio Samperi Marsala (3oz. pour)	NV	Sicily	40
Roccolo Grassi, Recioto di Soave Garganega	2014	Veneto	22
Vignalta "Alpianae" Colli Euganei Fior d'Arancio, Passito Moscato	2018	Veneto	26
Mazzi "Le Calcarole" Recioto della Valpolicella	2020	Veneto	25

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

Rum

Worthy Park 109 Jamaica Rum 16
El Dorado Demerara 5 year 16
El Dorado Blanco 3 year 16
Capovilla Rhum Rhum 30
El Dorado Demerara 12 year 18
JM Rhum, Rhum Agricole Blanc 18

Scotch

Johnnie Walker Black 18
Johnnie Walker Blue 80
Kamet, Single Malt 18
India
Glenallachie 15yr 20
Port Askaig Single Malt 20

Amari

Pasubio Vino Amaro 15
Cardamaro 15
Fratelli Francoli Amaro Noveis 16
Vecchio Amaro del Capo 15
Elisir Novasalus Vino Amaro 16
Vittone Fernet 15
Bordiga, Chiot Montamaro 16
Amaro dell'Etna 16
Alta Gradazione - Amaro Amario 16
Amaro Nardini 16
Rossa Amara 18
San Simone 18
Brucato Chaparral 18

Whiskey, Bourbon & Rye

Deadwood Bourbon 16
Kentucky
Puni Distillery "Gold" Malt Whiskey 30
Lombardia, IT
Puni Distillery 5yr "Vina" Marsala Casks
Malt Whiskey 35
Lombardia, IT
Fort Hamilton, Double Rye 16
Brooklyn
Barrell Bourbon "Seagrass" Rye Whiskey 25
Kentucky
Barrell Bourbon, "GD Vajra Barrel" Whiskey 30
Kentucky
Pinhook 2023 Kentucky Straight Bourbon 17
Kentucky
Pinhook Vertical Series 8-Year Bourbon War 26
Kentucky
Pinhook Vertical Series 8-Year Straight Rye 24
Kentucky
Ichiro's Malt & Grain Whisky 45
Japan
Iwai Mars "45" Whisky 18
Japan
James Pepper 1776 Straight Bourbon 18
Kentucky

Grappa e Distillati

Marolo, Grappa di Gewurztraminer 20
Nonino, Grappa il Moscato 20
Marolo, Grappa di Camomilla 18
Capovilla, Grappa di Bassano 20
Capovilla, Grappa Riserva di Sigaro 45
Capovilla, Albicocche 30
Capovilla, Pear Williams 30
Laurant Cazottes, Tomato Distillate 30

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

TRIBECA

BEVERAGE MENU

NORTHERN ITALIAN CUISINE

SPRING 24



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

COCKTAILS

Steve Buscemi 19 (*aperitivo cocktail, low abv, bitter and fresh*)

House Bitter Blend, Genepi Aperitivo, Muddled Lemon, Soda

Carlina Spritz 19

Rhubarb and Citrus Aperitivo, Prosecco, Orange Slice

Giovanni Ribisi 20 (*Italian egg-cream*)

Aged Rum, Coffee Liqueur, Fresh Milk, Club Soda, Served Lightly Chilled without Ice

Sergio Leone 22

Gin, Basil, Lemon, Served Up

Alan Alda 22

Bourbon, Nardini Bitters, Orange Twist, On Ice

Ralph Macchio 22

White Tequila, Honey, Lemon, Blood Orange Amaro, Served Up

Dom DeLouise - White Negroni 22

Gentian Bitter Aperitivo, Gin, Bianco Vermouth, Orange Twist, Served on Ice

Carlina Negroni 22

House Bitter Blend, Gin, House Vermouth Blend, Orange Twist, Served on Ice

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

BY THE GLASS

ROSATI

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

Tullia, Brut Prosecco di Treviso <i>Glera</i>	NV	Veneto	19
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Marc Hebrart, Champagne 1er cru Brut, Vieilles Vignes <i>Pinot Noir, Chardonnay</i>	NV	La Marne	75
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BIANCHI

Sassaia <i>Chardonnay</i>	2021	Piemonte	25
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Ferrando "Etichetta Bianca" <i>Erbaluce di Caluso</i>	2023	Piemonte	23
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Scarbolo, <i>Sauvignon Blanc</i>	2022	Friuli	23
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Terra Vecchia "Ile de Beaute" <i>Vermentinu</i>	2022	Corsica	19
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O S T E R I A
C A R L I N A

BY THE GLASS

ROSSI

Salcheto, Vino Nobile <i>Prugnolo Gentile (Sangiovese)</i>	2020	Toscana	25
Vignalta "Rosso Riserva" Colli Euganei <i>Cabernet Sauvignon, Merlot</i>	2017	Veneto	26
Marziano Abbona, Barolo <i>Nebbiolo</i>	2020	Piemonte	27
Vestini Campagnano "Kajanero" <i>Aglianico, Pallagrello Nero, Casavecchia</i>	2022	Campania	21
Punset, Barbera d'Alba	2022	Piemonte	19

DOLCI

Marco de Bartoli Vecchio Samperi Marsala (3oz. pour)	NV	Sicily	40
Roccolo Grassi, Recioto di Soave <i>Garganega</i>	2014	Veneto	22
Vignalta "Alpianae" Colli Euganei Fior d'Arancio, Passito <i>Moscato</i>	2018	Veneto	26
Mazzi "Le Calcarole" Recioto della Valpolicella Classico	2020	Veneto	25

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

WINE BY BOTTLE

ROSATI

13006	Jasci, Cerasuolo d'Abruzzo, <i>Montepulciano</i>	2021	Abruzzo	80
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SPUMANTI D'ITALIA

7004	Nervi-Conterno, Gattinara Spumante	NV	Piemonte	245
7010	Tullia Brut Prosecco di Treviso	NV	Veneto	80
7011	La Gioiosa "Rose Millesimato" Prosecco	NV	Veneto	80
		NV	Piedmont	120

CHAMPAGNE

9000	Etienne Sandrin, "A Travers Celles" Extra Brut	NV	Épernay	215
9004	Amaury Beaufort "Le Jardinot XVIII" Brut Nature	NV	Aube	340
9006	Laherte Feres, "Les 7" Extra Brut	NV	Epernay	400
9007	Bereche et fils, Brut Réserve	NV	Ludes	150
9012	Bereche et Fils, "Ambonnay" Extra Brut Blanc de Noir Grand Cru	2017	Reims	685
9013	Bereche et Fils, "Cremant" Extra Brut Blancs de Blanc Grand Cru	2017	Reims	685
9014	Bereche et Fils, "Mailly" Extra Brut Blancs de Noirs Grand Cru	2017	Reims	685
9015	Amaury Beaufort, "De Quoi Te Meles Tu?" Brut Nature Blanc de Noir	NV	Aube	350
9016	Marc Hebrart, Champagne 1er cru Brut, Vieilles Vignes <i>Pinot Noir, Chardonnay</i>	NV	La Marne	75

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

WINE BY BOTTLE

VINI BIANCHI

10016	Ettore Germano “Herzu” <i>Langhe Riesling</i>	2021	Piemonte	100
10117	Ferrando “Etichetta Bianca” <i>Erbaluce di Caluso</i>	2023	Piemonte	110
10118	Sassaia <i>Chardonnay</i>	2021	Piemonte	125
10110	Claudio Mariotto “Pitasso” <i>Colli Tortonesi Timorasso</i>	2020	Piemonte	135
10112	La Colombera “Il Montino” <i>Colli Tortonesi Timorasso</i>	2021	Piemonte	120
10113	Piccolo Ernesto, Gavi, <i>Cortese</i>	2023	Piemonte	95
10114	I Frati “Brolettino” <i>Lugana</i>	2022	Lombardia	120
11006	Montenidoli “Carato” <i>Vernaccia di San Gimignano</i>	2019	Toscana	150
17000	Scarbolo, <i>Sauvignon Blanc</i>	2022	Friuli	115
18000	Terra Vecchia “Ile de Beaute” <i>Vermentinu</i>	2022	Corsica	95

VINI MACERATI - EXTENDED SKIN CONTACT AND ORANGE WINE

12005	Klanjscek, <i>Riesling Italico (Orange)</i>	2019	Friuli	125
12006	Klanjscek, <i>Ribolla Gialla (Orange)</i>	2018	Friuli	125
12007	Klanjscek, <i>Sauvignon Blanc (Orange)</i>	2019	Friuli	140
12010	Le Due Terre, "Sacrisassi" <i>Ribolla Gialla, Friulano</i>	2018	Friuli	150
12017	Damijan Podversic, <i>Malvasia (Orange)</i>	2018	Friuli	140
10105	Daniele Ricci "Il Giallo di Costa" <i>Timorasso (Orange)</i>	2018	Piemonte	120
11004	Paolo e Lorenzo Marchionni "L'erta" <i>Trebbiano (Orange)</i>	NV	Toscana	110
50011	Paolo Bea "Arboreus" <i>Trebbiano Spoletino (Orange)</i>	2015	Umbria	200

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

BAROLO e BARBARESCO

21007	Giuseppe Mascarello “Monprivato” Barolo	1996	Monforte d’Alba	2500
21013	Giuseppe Mascarello “Monprivato” Barolo	2018	Monforte d’Alba	725
21015	Roberto Voerzio “Casa Nere Fosati” Barolo	2007	La Morra	1100
21016	Roberto Voerzio “Cerequio” Barolo	2018	La Morra	900
21017	Roberto Voerzio “Rocche dell’ Anuziatta” Barolo	2018	La Morra	900
21018	Roberto Voerzio “Fosati” Barolo	2018	La Morra	885
21019	Giacomo Fenocchio “Castellero” Barolo	2020	Monforte d’Alba	250
21019	Cavalotto “Vignolo” Barolo	2020	CastiglioneFalletto	450
21020	Conterno-Fantino “Vigna Ped” Barolo	2020	Mosconi	350
21021	Ceretto, Barolo “Classico”	2019	Barolo	220
21026	Marziano Abbona, Barolo	2020	Barolo	135
22023	Cocito “Baluchin” Barbaresco	2015	Neive	300
22025	Socre, Barbaresco	2019	Roncaglie	190

ROSSI DEL PIEMONTE

20029	Punset, <i>Barbera d’Alba</i>	2022	Alba	96
20030	Azelia “Bricco dell’Oriolo” <i>Dolcetto d’Alba</i>	2022	Alba	85
20031	Morra Gabriele “Memorie” Langhe Rosso <i>Freisa, Nebbiolo</i>	2023	Langhe	80
20032	Amista, <i>Nizza Barbera</i>	2020	Asti	120

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

BRUNELLO DI MONTALCINO

32015	Biondi-Santi, Brunello di Montalcino Riserva <i>Sangiovese Grosso</i>	2010	Toscana	2500
32016	La Serena "Gemini" Brunello Riserva <i>Sangiovese Grosso</i>	2018	Toscana	350
32017	Voliero, Brunello di Montalcino <i>Sangiovese Grosso</i>	2018	Toscana	250
32018	Verbena, Brunello di Montalcino <i>Sangiovese Grosso</i>	2019	Toscana	190
32019	Poggiotondo, Brunello di Montalcino <i>Sangiovese grosso</i>	2019	Toscana	150
32020	Patrizia Cencioni, Brunello di Montalcino <i>Sangiovese Grosso</i>	2018	Toscana	290

SUPERTUSCAN

34001	Michele Satta "Piastraia" <i>Cabernet Sauvignon, Merlot, Syrah, Sangiovese</i>	2020	I.G.T.	240
31020	Casanova della Spinetta "Sezzana" <i>Sangiovese, Colorino</i>	2007	I.G.T.	310
31022	Poggio Antico "Lemartine" <i>Sangiovese, Cabernet Sauvignon</i>	2019	I.G.T.	150
31023	Tenuta Argentiera <i>Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah</i>	2021	I.G.T.	210

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

ROSSI DI TOSCANA

30000	Podere Le Boncie, "Le Trame" Chianti Classico	2020	Castelnuovo Berardenga	170
30005	Monteraponi, "Il Campitello" Chianti Classico Riserva	2019	Radda	245
30006	l'Erta di Radda, Chianti Classico Sangiovese	2020	Radda	130
32024	Salcheto, Vino Nobile Prugnolo Gentile	2020	Monte pulciano	125
40007	Capezzana "Villa di Capezzana", Riserva Sangiovese, Cabernet Sauvignon, Canaiolo	1983	Carmignano	1,100
40011	Capezzana, "Villa di Capezzana", Riserva Sangiovese, Cabernet Sauvignon, Canaiolo	1985	Carmignano	1,100
40012	Fattoria Pupille, Morellino Riserva Sangiovese, Cabernet Sauvignon	2020	Scansano	135
40013	Baccheretto "Terre a Mano" Vino Rosso Sangiovese	2020	Carmignano	145
33020	Fabrizio Dionisio, Cortona "Linfa" Anfora, Syrah	2020	Cortona	135

ROSSI DEL NORD

81003	Mamete Prevostini “Botonero” IGT <i>Nebbiolo</i>	2023	Lombardia	82
50024	Vignalta “Rosso Riserva” Colli Euaganei	2017	Veneto	130

ROSSI DEL CENTRO/SUD

50011	Omero Moretti, Montefalco Rosso <i>Sangiovese, Sagrantino</i>	2017	Umbria	145
50012	Paolo Bea “Pipparello” Montefalco Rosso Riserva <i>Sangiovese, Montepulciano, Sagrantino</i>	2018	Umbria	250
50019	Vestini Campagnano “Kajanero” <i>Aglianico, Pallagrello Nero, Casavecchia</i>	2022	Campania	105

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

OUR COUSINS ACROSS THE BORDER

50000	Château De La Tour, Clos Vougeot	1976	Bourgogne	1255
50003	Château Greysac, Medoc	1998	Bordeaux	170
50004	Château Greysac, Medoc	1991	Bordeaux	150
50008	La Pousse D'or, Pommard 1er Cru	1979	Bourgogne	655
50010	Charles Lachaux, Cotes de Nuit	2021	Bourgogne	450

DOLCI

5605	Vignalta "Alpianae" Colli Euganei Fior d'Arancio, Passito	2018	Veneto	104
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O S T E R I A
C A R L I N A

LIQUORI

Gin

Song Cai Floral 16
Vietnam

Askur Yggdrasil Nordic Dry 16
Iceland

Hendricks 18
Scotland

Neversink Dry 20
Port Chester, NY

Vodka

Wodka 16
Poland

Titos 16
Texas

Grey Goose 18
France

Reisetbauer Axberg 22
Austria

Vermouth

Fred Jerbis, “25” Rosso 18
Piemonte

William Hinton Moot 15
Portugal

Borgosan Daniele Santon Bianco 16
Piemonte

Bordiga, Bianco 15
Piemonte

COS Orange 20
Sicilia

Contratto Rosso 16
Piemonte

Aperitivi

Forthave Red, Aperitivo 16

Liquore delle Sirene, Bitter 16

Silvio Carta “Bitterroma” Rosso 16

Vergano Americano Rosso 16

Antica Torino Stellare Primo 15

St.Agrestis, “Paradiso” Vino Bitter 18

Silvio Carta “Bitterroma” Bianco 15

COS, Bitter Vino 20

Forthave Yellow, Genepy 16

Neversink Apple Aperitif 18

Fred Jerbis Bitter “34” 18

Tequila e Agave

Casco Viejo Blanco 16

Gran Coramino Anejo 40

Tlamati, Deer Pechuga 80

OSTERIA
CARLINA

LIQUORI

Mezcal

Occidental 16
OAX Original, (White Label) Tobla 35
OAX Original, (Red Label) Tepeztate 50
Madre Mezcal Clay Pot 35

Amari

Cardamaro 15
Elisir Novasalus Vino Amaro 16
Vittone Fernet 15
Amaro dell'Etna 16
Amaro Nardini 16
Rossa Amara 18

Whiskey, Bourbon & Rye

Deadwood Bourbon 16
Kentucky
Medley Bros. Straight Bourbon 18
Kentucky
Barrell Bourbon, "GD Vajra Barrel" Whiskey 30
Kentucky
Pinhook Vertical Series 8-Year Bourbon War 26
Kentucky
Pinhook Vertical Series 8-Year Straight Rye 24
Kentucky
James Pepper 1776 Straight Bourbon 18
Kentucky
Rye & Sons Straight Rye 16
Kentucky
Ichiro's Malt & Grain Whisky 45
Japan
Iwai Mars "45" Whisky 18
Japan
Puni Distillery "Gold" Malt Whiskey 30
Lombardia, IT
Puni Distillery 5yr "Vina" Marsala Casks Malt Whiskey 35
Lombardia, IT

LIQUORI

Rum

El Dorado Demerara 5 year 16
El Dorado Blanco 3 year 16
El Dorado Demerara 12 year 18
Worthy Park 109 Jamaica Rum 18
JM Rhum, Rhum Agricole Blanc 18
Capovilla Rhum Rhum 30

Scotch

Johnnie Walker Black 18
Johnnie Walker Blue 80
Kamet, Single Malt 18
India
Glenallachie 15yr 20
Port Askaig Single Malt 20
Macallan 12yr Sherry Cask 32

Grappa e Distillati

Nonino, Grappa il Moscato 20
Capovilla, Grappa di Bassano 20
Capovilla, Grappa Riserva di Sigaro 45
Capovilla, Albicocche 30
Capovilla, Pear Williams 30
Laurant Cazottes, Tomato Distillate 30
Hans Reisetbauer Carrot Eau di Vie 30

Cordials e Digestivi

Bernard, Abricot 20
Caffo, Amaretto 15
Forthave "Brown" Coffee 16
Santa Maria al Monte Coffee 16
Apologue, Aronia Berry 15
Renato Vicario, Coffee 15
Renato Vicario, Nocino 15
Caffo Maraschino 15
Caffo, Limoncino dell'Isola 15
Sambuca 15
Fred Jerbis Cassis 18
Fred Jerbis Sour Cherry 18

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

Birra e Sidro

Birra Baladin, Isaac Witbier 12
Piemonte

Birra Baladin, L'Ippa IPA 12
Piemonte

Reissdorf Kolsch 12
Germany

Menabrea, Blonde Lager 10
Piemonte

Threes Brewing "Logical Conclusion" Hazy IPA 12
Brooklyn

Athletic Brewing, less than 0.5% alcohol Run Wild IPA 9
California

Domaine Christian Drouin, Pear Cidre (750ml) 45
France

Mocktails \$12

St. Agrestis "Phoney" Negroni

Pomegranate, Lemon, Simple, Egg White

Ginger Beer, Lime, Agave

Giffard's Grenadine, Lime, Ginger Beer,
Amarena e Caramelle allo Zenzero

Giffard's Orgeat, Grapefruit, Lime, Egg White,
Nutmeg shave

BIBITE e CAFFETTERIA

San Pellegrino Limonata	7
Coke	7
Diet Coke	7
Sprite	7
Ginger Ale	7
Ginger Beer	7
San Pellegrino Aranciata	7
Club Soda	6
Espresso	5
Tea	4
Lurisia Bolle Sparkling	8
Lurisia Stille	8