

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

STARTERS

POLPETTINE LANGAROLE 22
meatballs, mushroom ragu' & creamy polenta

BATTUTA DI FASSONA 25 *GF*
hand-cut Piemontese beef tartare

VITELLO TONNATO 25 *GF*
roasted, thinly sliced veal with tuna sauce,
served chilled

FOCACCIA FATTA IN CASA 10
housemade focaccia, plain & with olives,
whipped butter

FLUKE CRUDO 30 *GF*
raw Montauk fluke, shallots, pistachios,
capers, bottarga, citrus, chile flakes

CARCIOFINI FRITTI 21 *V*
fried artichoke hearts with caperberry-
shallot aioli

CROCCHETTE DI RISOTTO 22
fried risotto balls with sausage,
mushrooms, gorgonzola

CRUDO DI TONNO 32 *GF*
raw tuna, fried capers, diced peppers,
salmon roe, olive oil and sea salt

FRESH PASTA

AGNOLOTTI DEL PLIN 30
meat raviolini, brown butter, sage, Castelmagno

TAGLIATELLE CON RAGU'
D'AGNELLO 31
with braised leg of lamb and pecorino
Romano

MAFALDINE CON FUNGHI
SELVATICI 29 *V*
curled ribbons with wild mushroom ragu'
(artisanal, imported pasta)

SPAGHETTONI VONGOLE &
BOTTARGA DI MUGGINE 36
littleneck clams, olive oil, white wine, zucchini
and bottarga

TAJARIN ALLA BOLOGNESE 30
taglierini with 5-hour classic 3-meat ragu'

TAGLIATELLE PORTOFINO 29 *V*
fettuccine, lemon zest, butter, stracciatella

GNOCCHI POMODORO E PESTO 28 *V*
potato gnocchi with fresh tomato sauce, basil-
arugula pesto, pine nuts.

SIDES

SPINACI BURRO E PARMIGIANO 16
sauteed spinach with butter and
parmigiano (V, GF)

RAPINI SALTATI 17 *VGN, GF*
sauteed broccoli rabe, olive oil, garlic,
chilies, lemon zest

FUNGHI TRIFOLATI 18
sauteed wild mushrooms with garlic,
herbs & olive oil



SALADS

BAR MARIO'S CAESAR 24
romaine, Parmigiano, anchovy dressing,
crispy breadcrumbs

CARLINA 26 *V*
brussels sprouts, arugula, feta, mustard-
lemon dressing

GRAN MADRE 26 *V, GF*
asparagus, cherry tomatoes, grapes, yogurt
mint dressing, Parmigiano shavings

MURAZZI 23 *V*
arugula, shaved fennel, blood orange,
taggiasca olives, pecorino

MAINS

COTOLETTA ALLA MILANESE 59
panfried breaded veal chop with greens

DENTICE ATLANTICO 49 *GF*
fillet of Florida red snapper with spinach,
mushrooms, leeks & tomato puree

SALMONE CON VERDURINE E
TARTUFO 45 *GF*
fillet of Faroe salmon with vegetables &
black truffle

POLLO CON INSALATA 41 *GF*
seared chicken breast with radishes,
cucumbers, side of mixed greens, avocado
& hearts of palm, basil mayo

FILETTO DI MANZO 48 *GF*
grilled filet mignon, celery root puree, grilled
asparagus & tomatoes, aged balsamic

PLEASE INFORM US OF ANY DIETARY RESTRICTIONS AND/OR ALLERGIES THAT WE SHOULD BE AWARE OF.
GLUTEN FREE PASTA AT REQUEST. EATING RAW OR UNDERCOOKED FISH, SHELLFISH OR EGGS INCREASES THE RISK OF FOODBORNE DISEASES. GF - GLUTEN FREE / V - VEGETARIAN / VGN - VEGAN
20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE GUESTS. MAXIMUM FOUR CREDIT CARDS PER PARTY.

Osteria Carlina
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Private buyouts and catering available. Inquire
for details: reservations@osteriacarlina.com
info@osteriacarlina.com

Culinary Director - Alessandro Bandini
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



OSTERIA CARLINA GROUP
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CROWN
O S T E R I A
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VINI AL CALICE BIANCHI

CHARDONNAY, SASSAIA 25
(Piemonte) 2021

SAUVIGNON BLANC, SCARBOLO 22
(Friuli) 2024

GAVI, PICOLLO ERNESTO. 17
(Piemonte) 2024, *Cortese*

DERTHONA TIMORASSO 24

LA SPINETTA
(Piemonte) 2023

SOAVE CLASSICO, LE BATTISTELLE 22
(Veneto) 2023, *Garganega*

APERITIVO COCKTAILS

LIZA MINNELLI 15
(carlina spritz)
Stellare Primo and Prosecco

SONNY BONO 19
(like a negroni sbagliato)
Bitter Naturale, Rosso Vermouth and Prosecco

GWEN STEFANI 18
Bitter Naturale and Limonata Soda

LIBERACE 18
Prosecco with Peach and Orzata

VINI DOLCI AL CALICE

RECIOTO DELLA VALPOLICELLA, MAZZI
"LE CALCAROLE" 25
Veneto

VESPAIOLA PASSITO "TORCOLATO"
MACULAN, 2022 27
Veneto

CAFFETTERIA

ESPRESSO 4 MACCHIATO 5

DOPPIO 6 AMERICANO 7

CAPPUCCINO 8 DECA 7

TEA SELECTION 9

VINI AL CALICE SPUMANTI

PROSECCO, LA GIOIOSA 17
(Veneto) NV, *Glera*

VERMOUTH E VINI AROMATIZZATI

ANTICA TORINO
"STELLARE PRIMO" APERITIVO 12
Aperol Style

MONTANARO "6PM" APERITIVO 16

ST AGRESTIS "PARADISO"
APERITIVO 18

COS NATURALE "BITTER"
APERITIVO 17
Campari Style

ANTICA TORINO DRY
VERMOUTH 13

SANTON BIANCO
VERMOUTH 15

ANTICA TORINO BIANCO
VERMOUTH 13

CONTRATTO BIANCO
VERMOUTH 14

ANTICA TORINO ROSSO
VERMOUTH 13

CONTRATTO ROSSO
VERMOUTH 14

CARLO ALBERTO ROSSO
VERMOUTH RISERVA 22

ELISIR NOVASALUS VINO AMARO 12
(extremely bitter)

VINI AL CALICE ROSSI

"ROUGE DE VALLEE" LA KIUVA 24
(Vallee d'Aosta) 2023

SUPERTUSCAN, AIA VECCHIA 26
"LAGONE" 2024, *Cabernet/Merlot/Sangiovese*

BAROLO, MARZIANO ABBONA 27
(Piemonte) 2021, *Nebbiolo*

CORVINA, SCAIA 17
(Veneto) 2022

LANGHE ROSSO, MORRA GABRIELE 22
(Piemonte) 2024, *Freisa*,
served ambient or chilled

BRUNELLO DI MONTALCINO 29
ELIA PALAZZESI
(Toscana) 2019, *Sangiovese Grosso*

BIRRE E SIDRE

BIRRA BALADIN "NORA" AGED ALE 13
Piemonte

REISSDORF KOLSCH 12
Germany

MENABREA, BIONDA 10
Piemonte

THREES BREWING 12
"Logical Conclusion" Hazy IPA, Bk

ETIENNE DUPONT 25
"Bouche Brut" Apple Cider
Normandy, 375ml

NON ALCOHOLIC

ST. AGRESTIS "PHONEY" NEGRONI 12

ATHLETIC BREWING 9
Less than 0.5% alcohol Run Wild IPA, CA

BOTTIGLIE D'ACQUA

LURISIA 10
Stille o Bolle

OSTERIA
CARLINA

DOLCI

GIANDUJOTTO 16

Hazelnut, chocolate, and mascarpone cream cake

PANNACOTTA 16

Panna cotta with fresh berries (GF)

TIRAMISU 16

Classic recipe

TORTA DI RICOTTA 16

Cake of whipped ricotta, served with lemon-yogurt crema

BISCOTTI E PASSITO 26

Hazelnut biscotti with Passito dessert wine for dipping

GELATO FATTO IN CASA 13

House made gelato of the day

SORBETTO 13

Lemon – Mango (VGN,GF)

MELA & MANGO 16

Bruleed apple, crumble, caramel and mango sorbet

VINI DOLCI AL CALICE	CAFFETTERIA
Vespaiola Passito “Torcolato” Maculan, 2021 Veneto 27	Espresso 4 Macchiato 5
Recioto della Valpolicella, Mazzi “Le Calcarole” Veneto 25	Doppio 6 Cappuccino 8
	Latte 7 Americano 7
	Deca 7 Tea selection 9

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