



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

WEST VILLAGE

MENU

NORTHERN ITALIAN CUISINE

SUMMER 2024

AB



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

TAGLIATA DI FASSONA E PATATE FRITTE
NY strip with watercress frisee salad and wedged fries

75 (GF)

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
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PIZZETTA AL TEGAMINO

Pizzetta with prosciutto crudo, basil pesto and red onion

26

(Good for sharing: please allow 15 minutes preparation time)

BATTUTA DI FASSONA PIEMONTESE

Hand Cut Piedmontese beef tartare with frisee salad

25 (GF)

VITELLO TONNATO

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

23 (GF)

INSALATA CARLINA

Grilled peaches, heirloom tomatoes, burrata, toasted hazelnut, crispy speck, house vinaigrette

25 (GF)

TORTINO DI GRANCHIO

Crispy crab tarte, lime and basil

24

CARPACCIO DI RAPE CON CAPRINO

Beet carpaccio, citrus and goat cheese

26

TARTARA DI SALMONE CON CETRIOLI, CAPPERI E RICCIA

Faroe salmon tartare with cucumber, capers and frisee

26 (GF)

LA NOSTRA "CAESAR"

Grilled romaine, sourdough crisps, anchovies, garlic and Parmigiano

23

TAGLIERE DELLA CASA

Imported cured meats and cheese

28 (GF)

BREAD SERVICE

Homemade focaccia

Served with our whipped butter

6

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TAJARIN AL RAGU' BIANCO PIEMONTESEE

Angel hair with 5 hour white ragu' of beef and veal

27

GNOCCHETTI DI PATATE AL PESTO E FIORI DI ZUCCHINA

Potato gnocchi, basil-mint pine nuts pesto, zucchini blossoms and Parmigiano

31 (V)

TAGLIATELLE ALL' ASTICE

Tagliatelle with lobster, tomato, english peas and fresh basil

33

PAPPARDELLE CON FUNGHI SELVATICI

Pappardelle with wild mushroom ragu

24 (V)

**RAVIOLINI RIPIENI DI POLPO E GAMBERETTI,
GUANCIALE E SALSA AI CROSTACEI**

Shrimp and octopus stuffed ravioli with crustacean sauce and guanciale

29

LASAGNA CON VERDURINE FRESCHE DI STAGIONE

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

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CROWN
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COTOLETTE DI VITELLO ALLA MILANESE

Veal chops pounded and breaded, served with arugula salad

49

TAGLIATA DI FASSONA CON CRESCIONE E PATATE FRITTE

NY strip served with watercress frisee salad and wedged fries

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 and crushed walnuts piccata

37 (GF)

POLLO ALLA VALDOSTANA

Fried Chicken Valdostana, 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)

PATATE FRITTE / TARTUFATE

wedged fries / wedged truffle fries

12/15

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TIRAMISU' DELLA CASA

15

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)

GIANDUJOTTO

Hazelnut, chocolate, and mascarpone cream cake

16 (V)

AFFOGATO

2 scoops of vanilla gelato drowned in espresso

15

GELATO

Milk base: Chocolate – Vanilla

12 (V, GF)

SORBETTO

Water base: Lemon – Mango

11 (VGN, GF)

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

VINI DOLCI

| | | | |
|---|------|---------|----|
| Marco de Bartoli, Marsala Superiore Riserva | 2004 | Sicilia | 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 | 2020 | Veneto | 25 |

VERMOUTH AND VINI AMARI

| | |
|---|----|
| Cocchi Vermouth Amaro “Dopo Teatro” | 13 |
| Cappelletti “Elisir Novasalus” Vino Amaro | 14 |

CAFFETTERIA

| | |
|--------------------------------|-----------------------|
| Espresso Coffee Lavazza Tierra | 4 single / 6 double |
| Espresso Macchiato | 4.5 single / 6 double |
| Cappuccino | 8 |
| Decaf | 7 |
| Tea Selection | 9 |
| Hot Chocolate | 8 |

20% gratuity added to parties of 7 or more. Maximum four credit cards per party



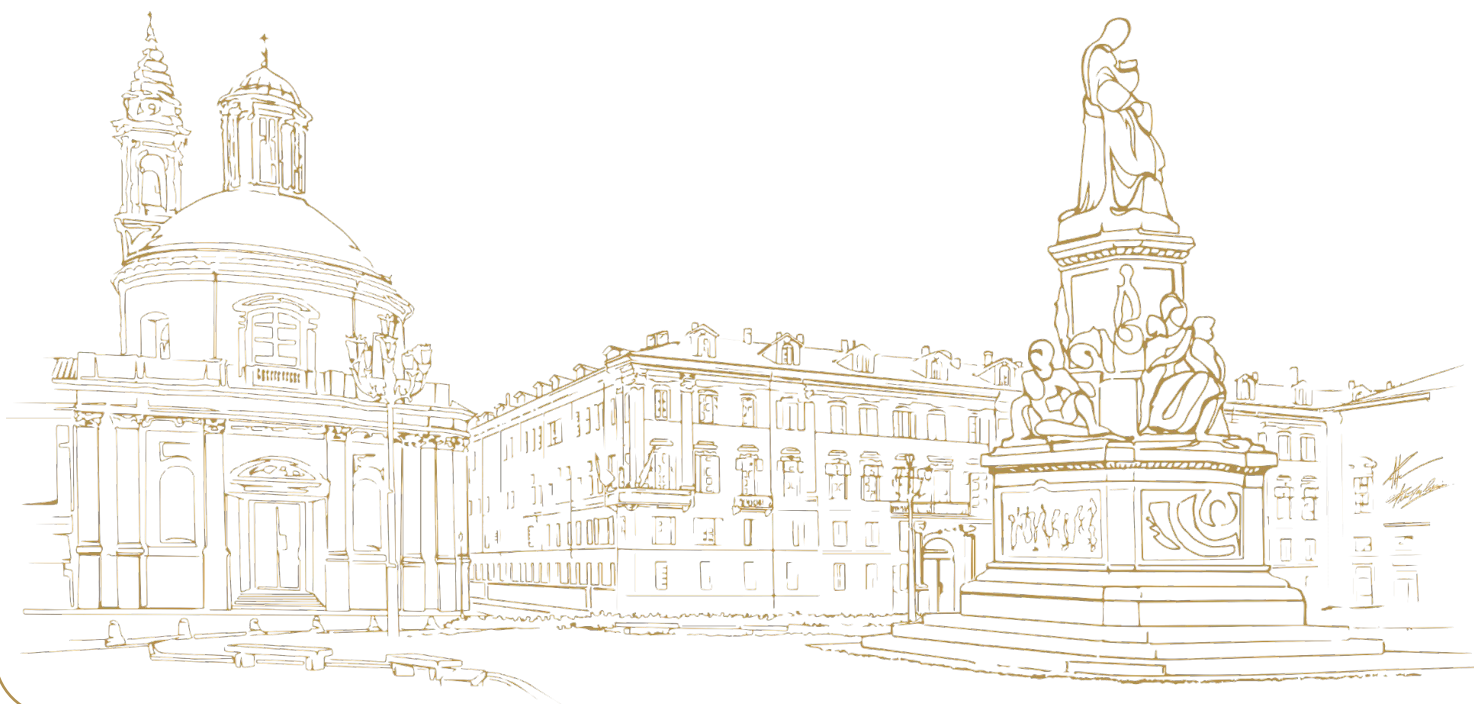
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WEST VILLAGE

WINE LIST

NORTHERN ITALIAN CUISINE

SPRING 2024




O S T E R I A
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VERMOUTH AND APERITIVI

MAKE INTO A SPRITZ + \$3

| | |
|---|----|
| Cocchi Vermouth di Torino | 13 |
| COS "Naturale" Orange | 16 |
| Cappelletti "Elisir Novasalus" Vino Amaro | 14 |
| Antica Torino "Stellare Primo" | 12 |
| Punt e Mes | 12 |
| Forthave "Yellow" Genepi | 15 |
| Santon Bianco | 15 |

NON-ALCOHOLIC

| | |
|-------------------------------|----|
| St. Agrestis "Phoney Negroni" | 12 |
|-------------------------------|----|


OSTERIA
CARLINA

BY THE GLASS

ROSATO

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

SPUMANTI

| | | | |
|----------------------------------|----|--------|----|
| Prosecco, Tullia <i>Glera</i> | NV | Veneto | 16 |
|----------------------------------|----|--------|----|

BIANCHI

| | | | |
|---|------|----------|----|
| Sauvignon Blanc, Scarbolo | 2022 | Friuli | 22 |
| Chardonnay, Sassaia | 2021 | Piemonte | 25 |
| Vermentinu, Terra Vecchia "Ile de Beaute" | 2022 | Corsica | 16 |
| Roero Arneis, Giovanni Almondo "Vigne Sparse" | 2023 | Piemonte | 23 |


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BY THE GLASS

ROSSI

| | | | |
|--|------|----------|----|
| Vino Nobile di Montepulciano, Salcheto <i>Sangiovese</i> | 2017 | Veneto | 25 |
| Punset, Barbera d'Alba | 2022 | Piemonte | 19 |
| Vestini Campagnano "Kajanero" <i>Aglianico, Pallagrello Nero, Casavecchia</i> | 2022 | Campania | 16 |
| Barbaresco, Ca' del Baio "Autinbej" <i>Nebbiolo</i> | 2021 | Piemonte | 27 |

DOLCI

| | | | |
|--|------|---------|----|
| Marsala Superiore Riserva, Marco de Bartoli (3 oz. pour) | 2004 | Sicilia | 40 |
| Passito Moscato, Vignalta "Alpianae" | 2018 | Veneto | 26 |
| Recioto Della Valpolicella, Mazzi "Le Calcarole" <i>Corvina, Rondinella, Molinari</i> | 2020 | Veneto | 25 |


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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 |
| 3005 | Ca' del Bosco, Franciacorta Brut Prestige | NV | Lombardia | 160 |
| 3006 | Tullia, Prosecco | NV | Veneto | 80 |
| 3008 | Bertolani "Rosso all'Antica" Lambrusco | NV | Emiglia-Romagna | 75 |

CHAMPAGNE

| | | | | |
|------|--|------|---------------------|-----|
| 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 |
| 3208 | Encry, Brut Rose Grand Cru | NV | Les Mesnil sur Oger | 200 |
| 3209 | Encry, Zero Dosage | NV | Les Mesnil sur Oger | 200 |


OSTERIA
CARLINA

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 |
| 2006 | Sassaia, <i>Chardonnay</i> | 2021 | Piemonte | 125 |
| 2008 | Giovanni Almondo "Vigne Sparse" <i>Roero Arneis</i> | 2023 | Piemonte | 115 |
| 2021 | Zidarich, <i>Malvasia</i> | 2019 | Friuli | 145 |
| 2022 | Vodopivec, <i>Vitovska</i> | 2016 | Friuli | 150 |
| 2025 | Scarbolo, Sauvignon Blanc | 2022 | Friuli | 110 |
| 2102 | Le Verzure, "BiancoAugusto" <i>Trebbiano, Malvasia (Orange Wine)</i> | 2102 | Toscana | 100 |
| 2108 | Terra Vecchia, Ile de Beaute, <i>Vermentinu</i> | 2022 | Corsica | 80 |


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WINE BY THE BOTTLE

BAROLO E BARBARESCO

| | | | | |
|------|---|------|------------|-----|
| 1109 | Martinetti, Barolo Marasco 1,5L (<i>Magnum</i>) | 2009 | La Morra | 480 |
| 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 |
| | | | | |
| 1201 | Gaja, Barbaresco | 2019 | Barbaresco | 520 |
| 1202 | Mustela “Karmico” Barbaresco | 2019 | Barbaresco | 150 |
| 1208 | Luigi Giordano “Montestefano” Barbaresco | 2018 | Nieve | 320 |
| 1210 | Ca’ del Baio “Autinbej” Barbaresco | 2021 | Barbaresco | 135 |

ROSSI DI PIEMONTE

| | | | | |
|------|--|------|--------|-----|
| 1003 | Punset, <i>Barbera d’Alba</i> | 2022 | Alba | 96 |
| | | | | |
| 1012 | Flavio Roddolo “Bricco Appiani” <i>Cabernet Sauvignon</i> | 2009 | Alba | 170 |
| 1013 | Flavio Roddolo, <i>Langhe Nebbiolo</i> | 2012 | Langhe | 190 |


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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 |
| 1323 | San Polino, Brunello di Montalcino | 2017 | Toscana | 200 |

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 |
| 1363 | Felsina "Maestro Raro" <i>Cabernet Sauvignon</i> | 2020 | I.G.T. | 200 |

ROSSI DI TOSCANA

| | | | | |
|------|---|------|---------------|-----|
| 1304 | Caparsa "Caparsino" Chianti Classico Riserva | 2017 | Radda | 153 |
| 1313 | Caparsa "Doccio e Matteo" Chianti Classico Ris. | 2011 | Radda | 160 |
| 1312 | Salcheto, Vino Nobile | 2020 | Montepulciano | 125 |


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WINE BY THE BOTTLE

ROSSI DI NORD

| | | | | |
|------|--|------|-----------|-----|
| 1403 | Giovanni Ederle, Amarone della Valpolicella | 2017 | Veneto | 175 |
| 1404 | Ca La Bionda “Ravazzol” Amarone della Valpolicella | 2017 | Veneto | 190 |
| 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 |

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 |
| 1608 | Vestini Campagnano “Kajanero” <i>Aglianico, Pallagrello Nero, Casavecchia</i> | 2022 | Campania | 80 |
| 1610 | Arianna Occhipinti, <i>Frappato</i> | 2020 | Sicilia | 150 |
| 1605 | Girolamo Russo Etna Rosso “Feudo” | 2018 | Sicilia | 150 |


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WINE BY THE BOTTLE

DESSERT AND FORTIFIED WINES

| | | | | |
|------|--|------|---------|-----|
| 1804 | Passito Moscato, Vignalta, “Alpianae” 375ml | 2018 | Veneto | 104 |
| 1807 | Marsala Superiore Riserva, Marco de Bartoli, 500ml | 2004 | Sicilia | 160 |

Birra

| | | |
|--|----------|----|
| Menabrea Bionda, Lager | Piemonte | 10 |
| Baladin “Isaac” Wheat Beer | Piemonte | 13 |
| Reissdorf, Kolsch | Germany | 12 |
| Three’s “Logical Conclusion” IPA | Brooklyn | 12 |
| Athletic “Run Wild” IPA, contains less than 0.5% alcohol | USA | 9 |

International Cider

| | | |
|---|----------|----|
| Birra Baladin, Cidro | Piemonte | 14 |
| Domaine Christian Drouhin, Pear Cidre (25 oz. bottle) | France | 45 |
| Etienne Dupont, Cidre Bouche Brut de Normandie (12 oz bottle) | France | 25 |