



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

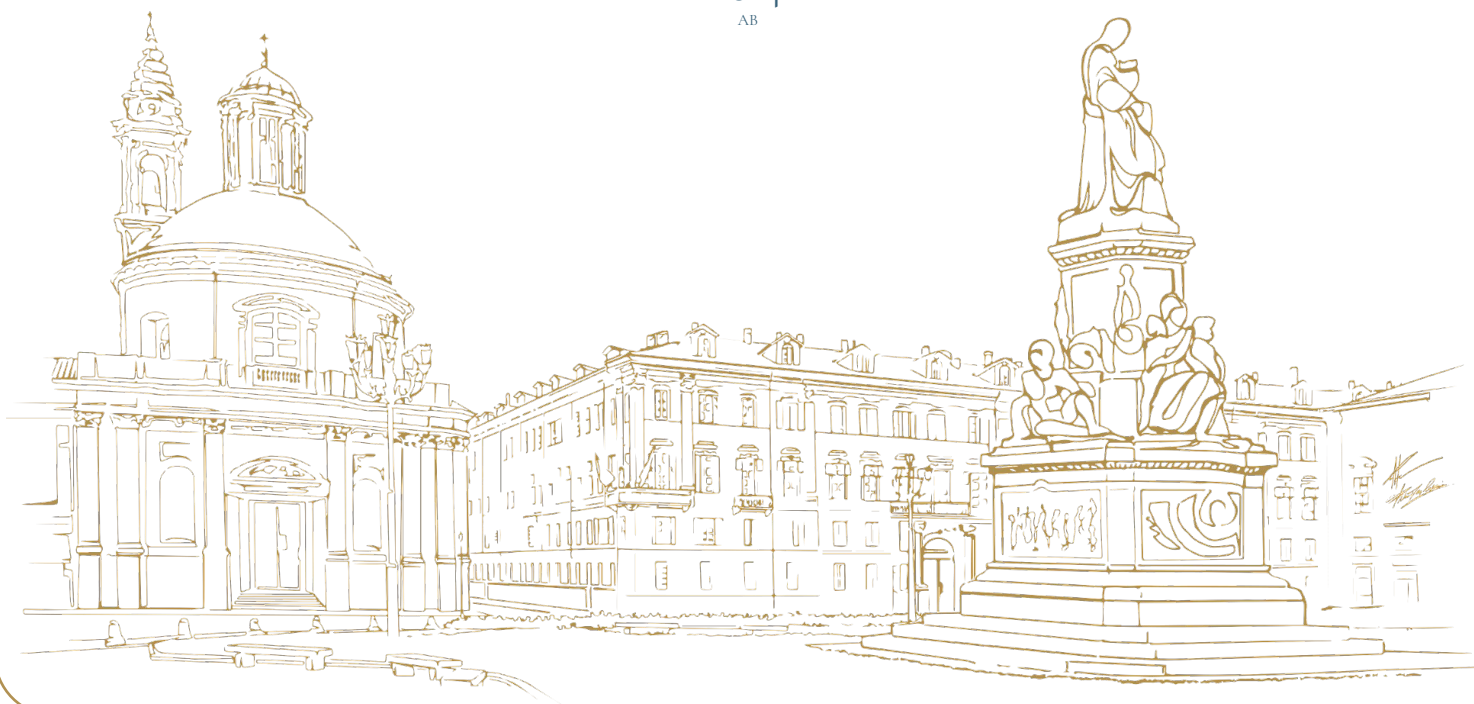
TRIBECA

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

Pizzetta with prosciutto crudo, basil pesto, Fontina cheese

50

PASTA / RISOTTO

TAJARIN "ALBA"

Homemade angel hair pasta

46 / 76

RISO 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 with prosciutto,
fontina, white wine and wild mushrooms

65

TAGLIATA DI LOMBATELLO

Marinated grilled and sliced Hanger Steak,
seasonal grilled vegetables, wedged truffle fries

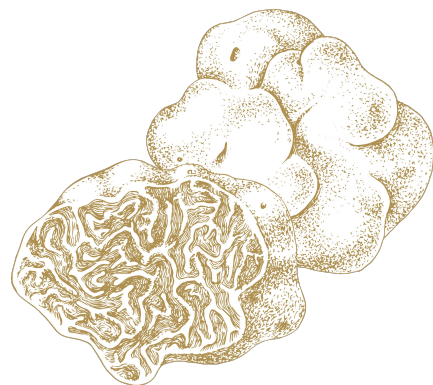
75

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 parties of 6 or more.
Maximum four credit cards per party


O S T E R I A
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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)

INSALATA CARLINA
Grilled peaches, heirloom tomatoes, burrata, toasted hazelnut, crispy speck, house vinaigrette
25 (GF)

POLPETTINE LANGAROLE
Carlina meatballs, wild mushroom ragu' and Parmigiano Reggiano
24 (GF)

INSALATA DI POMODORI E STRACCIATELLA
Heirloom tomatoes, stracciatella and lemon zest
24 (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)

TARTARA DI SALMONE CON CETRIOLI, CAPPERI E RICCIA
Faroe salmon tartare with cucumber, capers and frisee
26

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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MALTAGLIATI CON GAMBERETTI, FAVE E BOTTARGA DI MUGGINE

Fresh "Poorly Cut" pasta with shrimp, fava beans, cured
and dried roe of grey mullet and olive oil

29

TAGLIATELLE CON RAGU' D'AGNELLO

Tagliatelle with braised leg of lamb and Pecorino Romano

29

GNOCCHETTI DI PATATE AL PESTO E FIORI DI ZUCCHINA

Potato gnocchi with basil mint pine nut pesto, zucchini blossoms

26 (V)

PAPPARDELLE CON FUNGHI SELVATICI

Pappardelle with wild mushroom ragu

28

CAPPELLI DEL PRETE ALL' ASTICE

Ravioli with lobster, tomato, basil and english peas

33

AGNOLOTTI ALLA PIEMONTESE

Braised short ribs and pork cheek stuffed agnolotti Piedmontese style

30

TAJARIN AL RAGU' BIANCO PIEMONTESE

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

27

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OSTERIA
CARLINA

TIRAMISU' DELLA CASA

16 (V)

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

CREMA DI ZABAJONE AL VERMOUTH TORINESE

Chilled egg yolk and cream custard, vermouth
and fresh strawberries

16

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

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

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

MAKE YOUR OWN ESPRESSO MARTINI 25

All served with Butter Cookie Wedge



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

| | | | |
|--|------|--------|----|
| Lucchetti, Sour Cherry Wine (3oz. pour) | NV | Marche | 14 |
| 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 |

OSTERIA
CARLINA

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



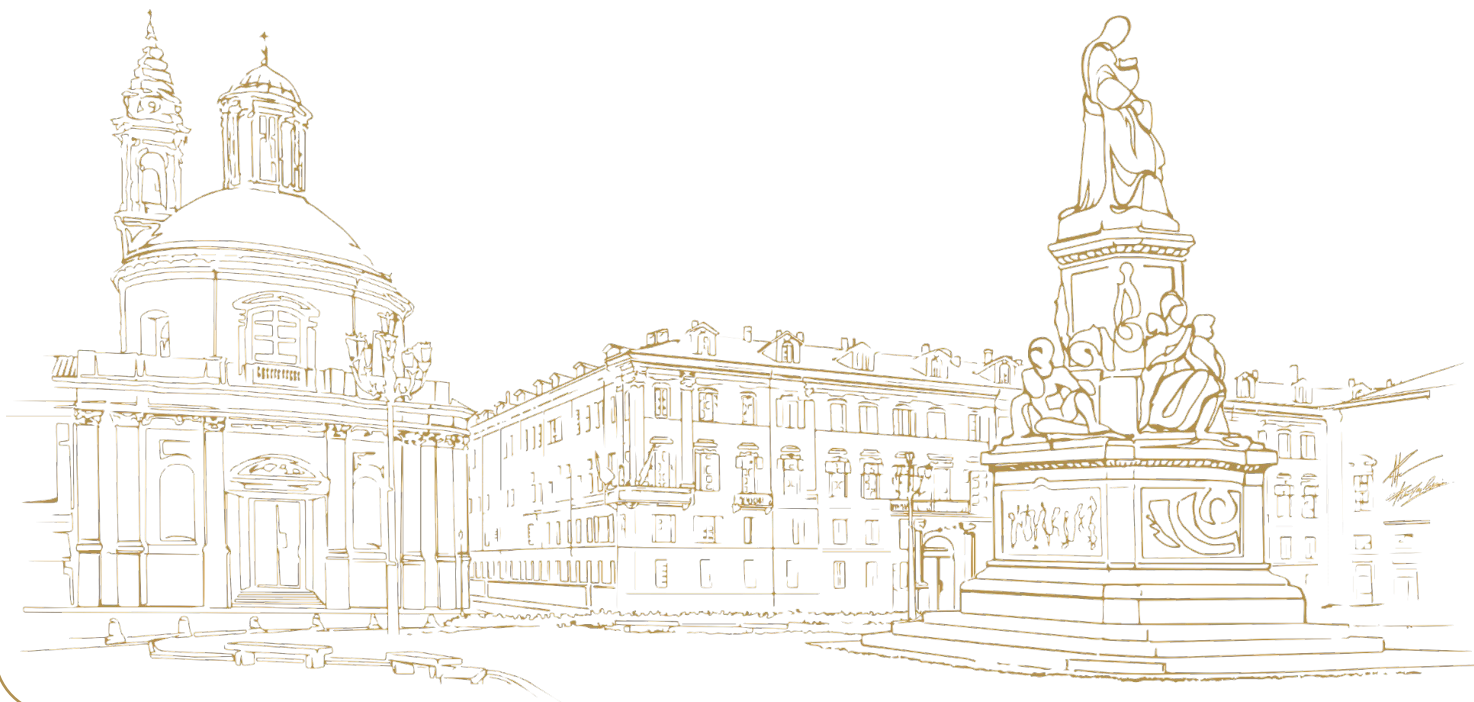
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BEVERAGE MENU

NORTHERN ITALIAN CUISINE

SPRING 24




O S T E R I A
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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

Rudy Valentino 22
White Tequila, Watermelon, Lime, Soda and a Bitter Aperitivo Drizzle

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
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BY THE GLASS

ROSATI

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

SPUMANTI

| | | | |
|---|----|--------|----|
| Tullia Brut Prosecco di Treviso <i>Glera</i> | NV | Veneto | 19 |
|---|----|--------|----|

| | | | |
|---|----|-----------|----|
| Charles Heidsieck Champagne, Brut Reserve | NV | Champagne | 24 |
|---|----|-----------|----|

BIANCHI

| | | | |
|---------------------------|------|----------|----|
| Sassaia <i>Chardonnay</i> | 2021 | Piemonte | 25 |
|---------------------------|------|----------|----|

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|---|------|----------|----|
| Giovanni Almondo "Vigna Sparse" <i>Roero Arneis</i> | 2023 | Piemonte | 23 |
|---|------|----------|----|

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|----------------------------------|------|--------|----|
| Scarbolo, <i>Sauvignon Blanc</i> | 2022 | Friuli | 23 |
|----------------------------------|------|--------|----|

| | | | |
|---|------|---------|----|
| Terra Vecchia "Ile de Beaute" <i>Vermentinu</i> | 2022 | Corsica | 19 |
|---|------|---------|----|

MACERATI (ORANGE)

| | | | |
|---|------|---------|----|
| Fattoria di Bacchereto "Sassocarlo" <i>Trebbiano</i> | 2019 | Toscana | 22 |
|---|------|---------|----|


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BY THE GLASS

ROSSI

| | | | |
|--|------|----------|----|
| Salcheto, Vino Nobile <i>Prugnolo Gentile (Sangiovese)</i> | 2020 | Toscana | 25 |
| Ca del Baio “Autinbej” Barbaresco <i>Nebbiolo</i> | 2021 | Piemonte | 27 |
| Vestini Campagnano “Kajanero” <i>Aglianico, Pallagrello Nero, Casavecchia</i> | 2022 | Campania | 21 |
| Punset, Barbera d’Alba | 2022 | Piemonte | 19 |

DOLCI

| | | | |
|---|------|-----------|----|
| Lucchetti, Sour Cherry Wine (<i>3oz. pour</i>) | NV | Le Marche | 14 |
| Marco de Bartoli Vecchio Samperi Marsala (<i>3oz. pour</i>) | 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 |


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WINE BY BOTTLE

ROSATI

| | | | | |
|-------|--|------|---------|----|
| 13006 | Jasci, Cerasuolo d'Abruzzo, <i>Montepulciano</i> | 2021 | Abruzzo | 80 |
|-------|--|------|---------|----|

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 |
| 7012 | Villa Sparina, Brut, <i>Cortese</i> | NV | Piedmont | 120 |
| 7013 | Bertolani "Rosso all'Antica" Lambrusco | NV | Emilia-Romagna | 75 |

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 |
| 9019 | Charles Heidsieck, Brut Reserve | NV | Reims | 120 |
| 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 |


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WINE BY BOTTLE

VINI BIANCHI

| | | | | |
|-------|---|------|-----------|-----|
| 10007 | Monte Maletto “Vecchie Tonneaux” <i>Erbaluce di Caluso</i> | 2021 | Piemonte | 125 |
| 10016 | Ettore Germano “Herzu” <i>Langhe Riesling</i> | 2021 | Piemonte | 100 |
| 10117 | Giovanni Almondo “Vigna Sparse” <i>Roero Arneis</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 |
| 11006 | Montenidoli “Carato” <i>Vernaccia di San Gimignano</i> | 2019 | Toscana | 150 |
| 15000 | Ca dei Frati “Brolettino” <i>Lugana, Turbiana</i> | 2021 | Lombardia | 96 |
| 17000 | Scarbolo, <i>Sauvignon Blanc</i> | 2022 | Friuli | 115 |
| 18000 | Terra Vecchia “Ile de Beaute” <i>Vermentinu</i> | 2022 | Corsica | 95 |


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VINI MACERATI - EXTENDED SKIN CONTACT AND ORANGE WINE

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|-------|---|------|----------|-----|
| 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 "Lerta" <i>Trebbiano (Orange)</i> | NV | Toscana | 110 |
| 11005 | Fattoria di Bacchereto "Sassocarlo" <i>Trebbiano (Orange)</i> | 2019 | Toscana | 110 |
| 50011 | Paolo Bea "Arboreus" <i>Trebbiano Spoletino (Orange)</i> | 2015 | Umbria | 200 |


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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 |
| 21020 | Marziano Abbona Barolo | 2020 | Monforte d’Alba | 135 |
| 22024 | Ronchi, Barbaresco | 2020 | Barbaresco | 108 |
| 22025 | Socre, Barbaresco | 2019 | Barbaresco | 190 |
| 22022 | Ca’ del Baio :Autinbej” Barbaresco | 2021 | Barbaresco | 135 |

ROSSI DEL PIEMONTE

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|-------|---|------|--------|-----|
| 20025 | Flavio Roddolo ‘Bricco Appiani’ <i>Cabernet Sauvignon</i> | 2009 | Langhe | 170 |
| 20028 | Flavio Roddolo <i>Nebbiolo d’Alba</i> | 2012 | Alba | 190 |
| 20029 | Punset, Barbera d’Alba | 2022 | Alba | 80 |


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BRUNELLO DI MONTALCINO

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|-------|--|------|------------|------|
| 32014 | L'Aietta, Brunello di Montalcino | 2018 | Montalcino | 280 |
| 32015 | Biondi-Santi, Brunello di Montalcino Riserva | 2010 | Montalcino | 2500 |

SUPERTUSCAN

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|-------|--|------|------------------------|-----|
| 31012 | Podere Le Boncie "Chiesamonti" <i>Sangiovese, Canaiolo</i> | 2020 | Castelnuovo Berardenga | 180 |
| 34002 | Piaggia Mauro Vannucci "Poggio de' Colli" <i>Cabernet Franc</i> | 2020 | I.G.T | 160 |
| 31020 | Casanova della Spinetta "Sezzana" <i>Sangiovese</i> | 2006 | I.G.T | 240 |
| 31021 | Felsina "Maestro Raro" <i>Cabernet Sauvignon</i> | 2020 | I.G.T. | 200 |


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ROSSI DI TOSCANA

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|-------|---|------|------------------------|-------|
| 30000 | Podere Le Boncie, "Le Trame" Chianti Classico | 2020 | Castelnuovo Berardenga | 170 |
| 30005 | Monteraponi, "Il Campitello" Chianti Classico Riserva | 2019 | Radda | 245 |
| 30006 | Piemaggio "Le Fioraie" Chianti Classico | 2019 | Castellina | 95 |
| 32024 | Salcheto, Vino Nobile <i>Prugnolo Gentile</i> | 2020 | Nobile | 125 |
| 40007 | Capezzana "Villa di Capezzana", Riserva <i>Sangiovese, Cabernet Sauvignon, Canaiolo</i> | 1983 | Carmignano | 1,100 |
| 40011 | Capezzana, "Villa di Capezzana", Riserva <i>Sangiovese, Cabernet Sauvignon, Canaiolo</i> | 1985 | Carmignano | 1,100 |
| 33018 | Stefano Amerighi, Cortona, <i>Syrah</i> | 2020 | Cortona | 105 |
| 33019 | Podere Concori "Vigna Piezza" <i>Syrah</i> | 2018 | Garfagnana | 120 |
| 33020 | Fabrizio Dionisio, Cortona "Linfà" Anfora, <i>Syrah</i> | 2020 | Cortona | 135 |


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ROSSI DEL NORD

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|-------|--|------|-----------|-----|
| 81002 | ArPePe, “Buon Consiglio” Valtellina Riserva, Grumello <i>Nebbiolo</i> | 2007 | Lombardia | 260 |
| 50014 | Le Due Terre, “Sacrisassi” <i>Schioppettino, Refosco</i> | 2017 | Friuli | 150 |
| 50015 | Le Due Terre <i>Pinot Nero</i> | 2018 | Friuli | 150 |

ROSSI DEL CENTRO/SUD

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|-------|---|------|----------|-----|
| 50012 | Paolo Bea “Pipparello” Montefalco Rosso Riserva <i>Sangiovese, Montepulciano, Sagrantino</i> | 2018 | Umbria | 250 |
| 50013 | COS, Cerasuolo di Vittoria della Bastonaca <i>Nero d’Avola, Frappato</i> | 2019 | Sicilia | 180 |
| 50019 | Vestini Campagnano “Kajanero” <i>Aglianico, Pallagrello Nero, Casavecchia</i> | 2022 | Campania | 105 |


O S T E R I A
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OUR COUSINS ACROSS THE BORDER

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|-------|----------------------------------|------|-----------|------|
| 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

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|------|---|------|--------|-----|
| 5605 | Vignalta "Alpianae" Colli Euganei Fior d'Arancio, Passito | 2018 | Veneto | 104 |
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OSTERIA
CARLINA

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

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

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

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
- Vecchio Amaro del Capo 15
- Elisir Novasalus Vino Amaro 16
- Vittone Fernet 15
- Bordiga, Chiot Montamaro 16
- Amaro dell'Etna 16
- Amaro Nardini 16
- Forthave "Marseilles" 16
- Rossa Amara 18
- Brucato Chaparral 18
- San Simone 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 |