


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

ANTIPASTI

POLPETTINE LANGAROLE 24
Meatballs, wild mushroom ragu', polenta

VITELLO TONNATO 26
Slowly cooked, thinly sliced veal with tuna sauce, served chilled (GF)

BATTUTA DI FASSONA 27
Hand-cut Piedmontese beef tartare (GF)

FLUKE CRUDO 32
Raw Montauk fluke, shallots, pistachios, capers, bottarga, citrus, chile flakes

LA NOSTRA "CAESAR" 23
Grilled Romaine with sourdough crisps, anchovies dressing, garlic and Parmigiano

ZUPPA DEL GIORNO 19
Soup of the day

IL TARTUFO NERO

BATTUTA DI FASSONA 60
Hand-cut Piedmontese beef tartare (GF)

OCCHIO DI BUE 60
Sunny side up eggs, salted butter, toasted focaccia

TAJARIN "ALBA" 65
Housemade taglierini pasta

RISOTTO 65
Special riserva Carnaroli "Acquerello", 24 months aged Parmigiano Reggiano

POLLO ALLA VALDOSTANA 65
Pan fried chicken breast stuffed with prosciutto, fontina & wild mushrooms

TAGLIATA AL TARTUFO 75
Grilled hanger steak, truffle butter & potato cake

ADD EXTRA BLACK TRUFFLE 45

PER LA TAVOLA

FRESH OYSTERS 6pcs 25
East coast selection (GF)

PIZZETTA AL TEGAMINO 26
Pizzetta with prosciutto, basil pesto, red onion

TAGLIERE DELLA CASA 29
Imported cured meats and cheese (GF)

CARCIOFINI FRITTI 24
Fried artichoke hearts with caper berries & shallots aioli (V)

FOCACCIA FATTA IN CASA 7
Housemade focaccia, plain & with olives, whipped butter

OLIVE MARINATE 5
Mediterranean olives marinated with orange, lemon, fennel seeds and herbs (VGN)

PASTA FATTA IN CASA

MALTAGLIATI CON RAGU' D'ANATRA 32
"Poorly Cut" pasta rags, roasted duck ragu' with orange zest and Parmigiano

TAGLIATELLE CON RAGU' D'AGNELLO 29
Tagliatelle with braised leg of lamb and Pecorino Romano

GNOCCHI DI PATATE CON CASTELMAGNO E NOCCIOLE 36
Potato gnocchi, Castelmagno cheese fonduta, toasted hazelnuts (V)

PAPPARDELLE CON FUNGHI SELVATICI 28
Pappardelle with wild mushroom ragu (V)

AGNOLOTTI 31
Piedmontese style raviolini stuffed with braised short ribs and pork shoulder

TAJARIN ALLA BOLOGNESE 29
Taglierini with 5 hour classic 3 meats ragu'

RAVIOLONI DI ZUCCA CON FUNGHI E CASTAGNE 36
Pumpkin and amaretto ravioli, with shitake, chestnuts, butter, sage and Parmigiano (V)

LEGUMI, PATATE e VERDURE

CARLINA SETTE 25
Warm mix of lentils, farro, cannellini, zucchini, cauliflower, chick peas, oyster mushrooms, olive oil (VGN)

INSALATA CARLINA 24
Crispy brussels sprout petals, fennel, arugula, mustard lemon dressing, goat cheese (VGN, GF)

PARMIGIANA DI ZUCCHINE 28
Layers of roasted zucchini, tomato sauce, Parmigiano, mozzarella and basil (V,GF)

RAPINI SALTATI 16
Sauteed broccoli rabe, olive oil, garlic, chilies, lemon zest (VGN,GF)

CAVOLFIORE ALLA MUGNAIA 19
Roasted cauliflower steak with butter, caper-lemon sauce

PATATE FRITTE / TARTUFATE 13/ 16
Wedged fries / wedged truffle fries (VGN)

SPINACI AL BURRO 13
Sauteed spinach with butter and Parmigiano (V, GF)

CARNE E PESCE

MILANESINE D'AGNELLO CON INSALATINA 39
Lamb chops 'Milanese' with celery root, arugula and Grana Padano shavings

OSSOBUCO DI VITELLO CON RISOTTO ALLA ZAFFERANO 52
Slowly braised veal shank with Risotto Milanese

"BLACK SEA BASS" CON FAGIOLI CANNELLINI E RICCIA 48
Black sea bass, cannellini beans and herb salad (GF)

SALMONE SPADELLATO CON CAPPERI, PORRI E SCALOGNO 40
Pan-roasted Faroe salmon, capers, roasted leeks and shallots (GF)

TAGLIATA DI LOMBATELLO AL BAROLO 45
Hanger steak with Barolo & shallot reduction, crushed potato cake (GF)

POLLO ALLA VALDOSTANA 39
Pan fried chicken breast stuffed with prosciutto, fontina & wild mushrooms sauce

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. GF - Gluten Free / V - Vegetarian / VGN - Vegan

Osteria Carlina
1-929-319-6112

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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O S T E R I A
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APERITIVI

Forthave Red, 18
Silvio Carta “Bitterroma” Rosso 18
Antica Torino Stellare Primo 18
St. Agrestis, “Paradiso” Bitter 18
Silvio Carta “Bitterroma” Bianco 18
COS, Bitter Vino 20
Neversink Apple Aperitif 18
Montanaro “6PM” 18

**VINI AL CALICE
BIANCHI**

Chardonnay, Sassaia 25
(Piemonte) 2021
Sauvignon Blanc, Scarbolo 23
(Friuli) 2022
Vermentinu, Terra Vecchia 19
“Ile de Beaute” (Corsica) 2022

**VINI AL CALICE
SPUMANTI**

Prosecco, Tullia 19
Glera (Veneto) NV

VODKA E GIN

Wodka Vodka 18
Poland
Titos Vodka 20
Texas
Grey Goose Vodka 22
France
Reisetbauer “Axberg” Vodka 24
Austria
Song Cai Floral Gin 18
Vietnam
Askur Yggdrasil Dry Gin 18
Iceland
Hendricks Gin 20
Scotland
Neversink Dry Gin 20
Port Chester, NY

COCKTAILS

Steve Buscemi 19
*Bitter Aperitivo, Limoncello,
Muddled Lemon, Soda*

Carlina Spritz 19
*Rhubarb and Citrus Aperitivo,
Prosecco, Orange Slice*

Giovanni Ribisi 20
*Aged Rum, Coffee Liqueur,
Fresh Milk, Club Soda,
Served Lightly Chilled*

Sergio Leone 22
Gin, Basil, Lemon, Served Up

Alan Alda 22
*Bourbon, Brucato Bitters,
Orange Twist, On Ice*

Ralph Macchio 22
*White Tequila, Honey,
Lemon, Blood Orange Amaro*

Dom DeLouise -
White Negroni 22
*Gentian Bitter Aperitivo, Gin,
Bianco Vermouth, Orange Twist*

Carlina Negroni 22
*Bitter Aperitivo, Gin,
Rosso Vermouth, Orange Twist*

NON ALCOHOLIC

St. Agrestis “Phoney” Negroni 12
Marisa Tomei 12
Pomegranate, Lemon, Egg White
Sophia Loren
Ginger Beer, Lime, Agave 12
John Turturro 12
Grenadine, Lime, Ginger Beer, Amarena
Christina Ricci 12
Orzata, Grapefruit, Lime, Egg White,
Nutmeg shave
Athletic Brewing 9
less than 0.5% alcohol Run Wild IPA, California

VERMOUTH

William Hinton Moot 18
Portugal
Borgosan Daniele Santon Bianco 18
Piemonte
Contratto Bianco 18
Piemonte
COS Orange 20
Sicilia
Contratto Rosso 18
Piemonte
Carlo Alberto Rosso Riserva 20
Piemonte
Antica Torino Dry 18
Piemonte
MAKE YOUR OWN SPRITZ + 3

**VINI AL CALICE
ROSSI**

Vino Nobile, Salcheto (Toscana) 25
Sangiovese, 2020
Morellino di Scansano, Fattoria Pupille 26
(Toscana) Cabernet/Sangiovese 2020
Barolo, Marziano Abbona (Piemonte) 27
Nebbiolo, 2020
Aglanico/Pallagrello Nero/Casavecchia
Vestini Campagnano “Kajanero” 19
(Campania) 2022

TEQUILA

ElVelo Blanco 18
Don Julio Blanco 22
Don Julio Anejo 24
Casamigos Blanco 20
Casamigos Anejo 22
Gran Coramino Anejo 40
Tlamati, Deer Pechuga 80

BIRRE

Birra Baladin “Isaac” Witbier 12
Piemonte
Reissdorf Kolsch 12
Germany
Menabrea, Bionda 10
Piemonte
Threes Brewing 12
“Logical Conclusion” Hazy IPA, Bkl


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DOLCI

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| <p>GIANDUJOTTO 16 Hazelnut, chocolate, and mascarpone cream cake</p> <p>PANNACOTTA 16 Panna cotta with chocolate and caramelized chestnuts (GF)</p> <p>TIRAMISU' 16 Classic recipe</p> <p>TORTA DI RICOTTA 16 Cake of whipped ricotta, served with lemon-yogurt crema</p> | <p>BONET CLASSICO 16 Rustic custard of chocolate, amaretti, and caramel</p> <p>BISCOTTI E RECIOTO 26 Hazelnut biscotti with Recioto di Soave dessert wine for dipping</p> <p>GELATO 13 Chocolate – Vanilla (GF)</p> <p>SORBETTO 13 Lemon – Mango (VGN,GF)</p> |
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MAKE YOUR OWN ESPRESSO MARTINI 25

Step 1
Choose
Base Spirit



Step 2
Choose
Coffee Liqueur



Step 3
Choose Cordial
Enhancement

Bourbon
Vodka
Amber Rum

Vicario Coffee Liqueur
Forthave Brown Coffee
Santa Maria al Monte
Espresso

Nocino (Green Walnut)
Amaretto
Amaro Nardini

VINI DOLCI

CAFFETTERIA

Marco de Bartoli Vecchio Samperi Marsala,
Sicilia 40

Espresso 5
Macchiato 6

Mazzi “Le Calcarole” Recioto della Valpolicella
Classico, Veneto 25

Doppio 7
Cappuccino 7

Rocolo Grassi, Recioto di Soave, Garganega,
Veneto 22

Americano 7
Deca 7
Tea selection 4