



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

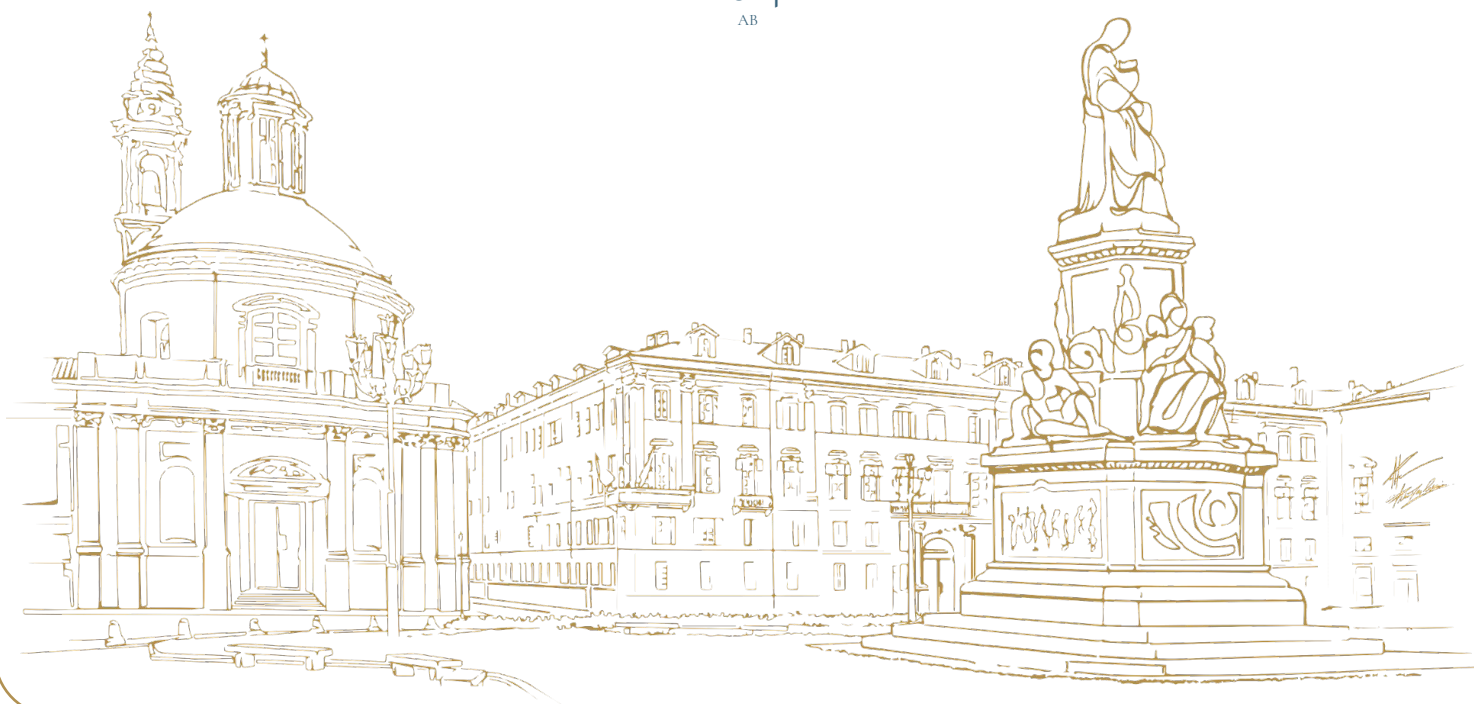
TRIBECA

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 CON TORTINO DI PATATE

Hanger Steak with truffle butter and potato cake

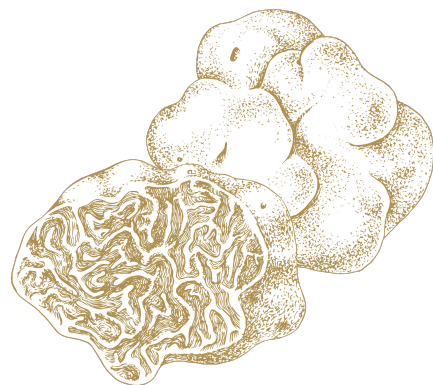
75

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)

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

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

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)

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 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

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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MILANESINE D'AGNELLO CON INSALATINA DI SEDANO RAPA E RUCOLA

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

39

“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

BROCCOLI DI RAPA SALTATI ALL'OLIO PICCANTE

Charred broccoli rabe with garlic and calabrian chili oil

15 (V, GF)

ASPARAGI GRIGLIATI

Grilled asparagus

18 (VGN, GF)

PATATE FRITTE / TARTUFATE

Wedged fries / wedged truffle fries

12/15

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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

TORTA DI RICOTTA

Cake of whipped ricotta, served with lemon-yogurt crema

16 (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

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
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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



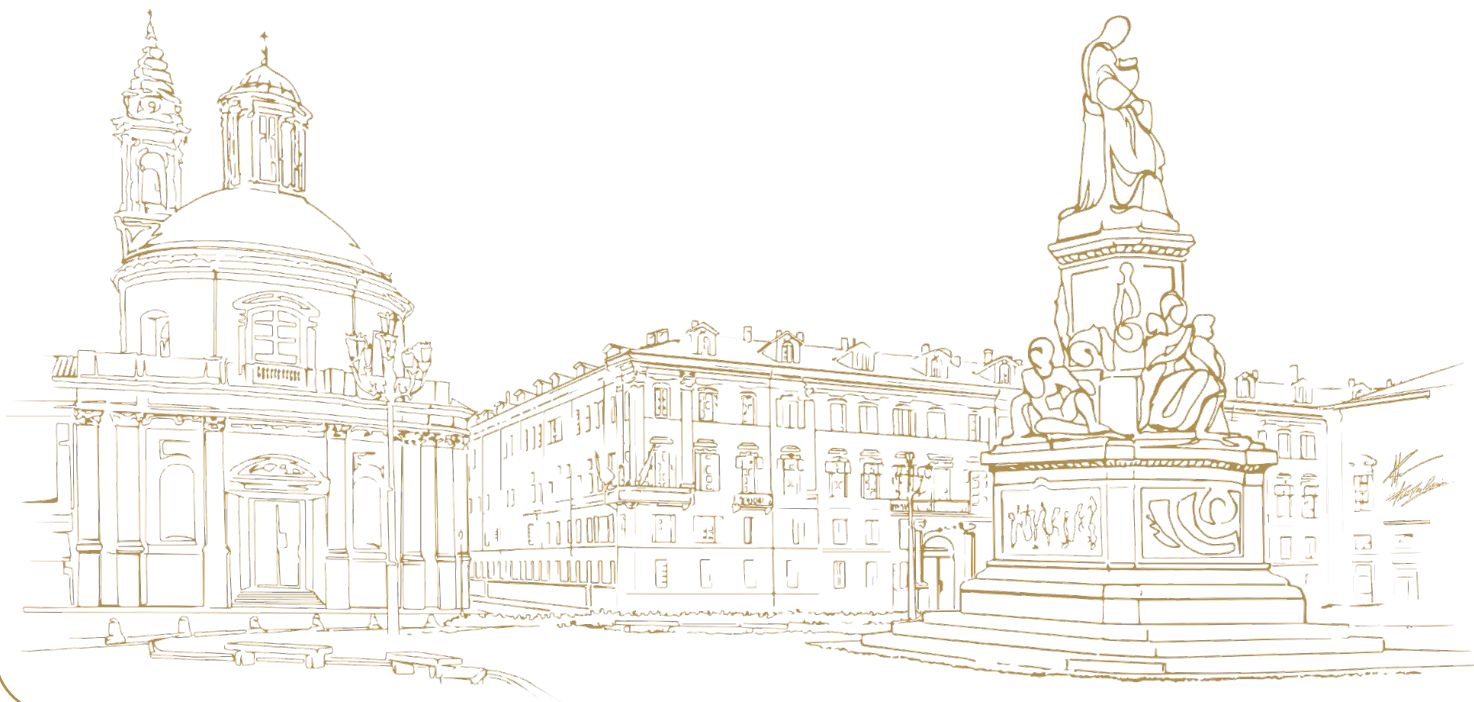
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BEVERAGE MENU

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

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


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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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BIANCHI

Sassaia <i>Chardonnay</i>	2021	Piemonte	25
Ferrando "Etichetta Bianca" <i>Erbaluce di Caluso</i>	2023	Piemonte	23
Scarbolo, <i>Sauvignon Blanc</i>	2022	Friuli	23
Terra Vecchia "Ile de Beaute" <i>Vermentinu</i>	2022	Corsica	19


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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

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
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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
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
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

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
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


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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 "Lerta" <i>Trebbiano (Orange)</i>	NV	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
21019	Giacomo Fenocchio “Castellero” Barolo	2020	Monforte d’Alba	250
21020	Marziano Abbona, Barolo	2020	Ravera	135
22022	Ca’ del Baio :Autinbej” Barbaresco	2021	Barbaresco	135
22023	Cocito “Baluchin” Barbaresco	2015	Neive	300

ROSSI DEL PIEMONTE

20029	Punset, Barbera d’Alba	2022	Alba	80
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BRUNELLO DI MONTALCINO

32015	Biondi-Santi, Brunello di Montalcino Riserva	2010	Montalcino	2500
32016	La Serena “Gemini” Brunello di Montalcino Riserva	2018	Montalcino	350

SUPERTUSCAN

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
31021	Felsina “Maestro Raro” <i>Cabernet Sauvignon</i>	2020	I.G.T.	200


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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
32024	Salcheto, Vino Nobile di Montepulciano <i>Prugnolo Gentile</i>	2020	Montepulciano	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
33019	Podere Concori "Vigna Piazza" Syrah	2018	Garfagnana	120
33020	Fabrizio Dionisio, Cortona "Linfa" Anfora, Syrah	2020	Cortona	135


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ROSSI DEL NORD

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

ROSSI DEL CENTRO/SUD

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


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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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CROWN
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


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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