


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

ANTIPASTI

POLPETTINE LANGAROLE 24
Meatballs, wild mushroom ragu' and 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)

TORTINO DI GRANCHIO 25
Crispy crab tarte, lime and basil

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

AGNOLOTTI IN BRODO DI CAPPONE 22
Housemade raviolini in a clear capon and vegetable broth, Parmigiano

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

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

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

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

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

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

FOCACCIA FATTA IN CASA 7
Housemade focaccia and whipped butter

PASTA FATTA IN CASA

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

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

TAJARIN ALLA BOLOGNESE 29
Taglierini with 5 hour classic 3 meat ragu' (veal, pork and beef)

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)

TAGLIATELLE ALL' ASTICE 37
Tagliatelle with lobster, tomato, english peas and fresh basil

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

LASAGNA CLASSICA 30
3 meat ragu' with bechamel

LEGUMI 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
Sautéed broccoli rabe, olive oil, garlic, chilies, lemon zest (VGN,GF)

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

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

TORTINO DI PATATE 13
Cake of crushed potato, Parmigiano and prosciutto (GF)

CARNE E PESCE

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

BRANZINO IN SALSA VERDE CON SPINACI SALTATI 39
Pan seared branzino with salsa verde and sauteed spinach in garlic and olive oil (GF)

POLLO ALLA VALDOSTANA 37
Pan fried chicken breast stuffed with prosciutto, fontina & wild mushrooms

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

OSSOBUCO DI VITELLO CON RISOTTO ALLA ZAFFERANO 49
Slowly braised veal shank with Risotto Milanese

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

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

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

**VINI AL CALICE
BIANCHI**

Chardonnay, Sassaia 25
(Piemonte) 2021

Sauvignon Blanc, Scarbolo 22
(Friuli) 2022

Vermentinu, Terra Vecchia 16
"Ile de Beaute" (Corsica) 2022

**APERITIVO COCKTAILS
(low abv)**

LIZA MINELLI 15
(*carlina spritz*)
Stellare Primo and Prosecco

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

FRANKIE VALLI 18
(*like an americano*)
*Bitter Naturale, Rosso Vermouth
and Club Soda*

GWEN STEFANI 18
Bitter Naturale and Limonata Soda

HENRY MANCINI 18
Prosecco and Aranciata Soda

LIBERACE 18
Prosecco with Peach and Orzata

NON ALCOHOLIC

St. Agrestis "Phoney" Negroni 12

Athletic Brewing 9
*less than 0.5% alcohol Run Wild
IPA, California*

BOTTIGLIE D'ACQUA

Lurisia 9
Stille o Bolle

**VINI AL CALICE
SPUMANTI**

Prosecco, Tullia 16
Glera (Veneto) NV

**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 DOLCI AL CALICE

Marsala Superiore Riserva, De Bartoli, 2004
Sicilia 40

Recioto della Valpolicella, Mazzi "Le Calcarole"
Veneto 25

Recioto di Soave, Roccolo Grassi, 2014
Veneto 22

Tokaji "6 Puttonyos" Azzu, 1988
Hungary 55

Vespaiola Passito "Torcolato" Maculan, 2021
Veneto 27

**VINI AL CALICE
ROSSI**

Vino Nobile, Salcheto 25
(Toscana) *Sangiovese, 2020*

Morellino di Scansano, Pupille 26
(Toscana) *Cabernet/Sangiovese 2020*

Barolo, Marziano Abbona 27
(Piemonte) *Nebbiolo, 2020*

Aglianico Blend 16
Vestini Campagnano "Kajanero"
(Campania) 2022

SIDRA

Etienne Dupont
"Bouche Brut" 25
Normandy, Apple 375ml

Christian Drouhin
"Sour Pear Cider" 45
Normandy, 2015 750ml

BIRRE

Birra Baladin, Isaac *Witbier* 13
Piemonte

Reissdorf *Kolsch* 12
Germany

Menabrea, *Bionda* 10
Piemonte

Threes Brewing 12
"Logical Conclusion" *Hazy IPA, Bkl*

CAFFETTERIA

Espresso 4

Macchiato 5

Doppio 6

Cappuccino 8

Americano 7

Deca 7

Tea selection 9

OSTERIA
CARLINA

DOLCI

GIANDUJOTTO 16
Hazelnut, chocolate, and mascarpone cream cake

PANNACOTTA 16
Panna cotta with vanilla and fresh berries (GF)

TIRAMISU' 16
Classic recipe

TORTA DI RICOTTA 16
Cake of whipped ricotta, served with lemon-yogurt crema

BONET CLASSICO 16
Rustic custard of chocolate, amaretti, and caramel

AFFOGATO 15
2 scoops of vanilla gelato drowned in espresso

GELATO 13
Chocolate – Vanilla (GF)

SORBETTO 13
Lemon – Mango (VGN,GF)

BISCOTTI E RECIOTO 26

Hazelnut biscotti with Recioto di Soave dessert wine for dipping

VINI DOLCI AL CALICE	CAFFETTERIA
Marsala Superiore Riserva, De Bartoli, 2004 Sicilia 40	Espresso 4 Macchiato 5
Recioto della Valpolicella, Mazzi “Le Calcarole” Veneto 25	Doppio 6 Cappuccino 8
Recioto di Soave, Roccolo Grassi, 2014 Veneto 22	Latte 7 Americano 7
Tokaji “6 Puttonyos” Azsu, 1988 Hungary 55	Deca 7
Vespaïola Passito “Torcolato” Maculan, 2021 Veneto 27	Tea selection 9

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