



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

WEST VILLAGE

MENU

NORTHERN ITALIAN CUISINE

FALL 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 CON TORTINO DI PATATE  
Hanger steak with truffle butter and potato cake

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.

  
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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)

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**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)

**CARLINA SETTE**

Warm mix of lentils, farro, cannellini, zucchini, cauliflower, chick peas, oyster mushrooms, olive oil

24 (GF, VGN)

**TORTINO DI GRANCHIO**

Crispy crab tarte, lime and basil

24

**INSALATA CARLINA**

Crispy brussels sprout petals, fennel, arugula, mustard-lemon dressing, goat cheese

23

**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 PIEMONTESE**

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

27

**GNOCCHI DI PATATE CON CASTELMAGNO E NOCCIOLE**

Potato gnocchi, Castelmagno cheese fonduta, roasted hazelnuts

36 (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 CLASSICA**

3 meat ragu' with bechamel and Parmigiano

29

**AGNOLOTTI ALLA PIEMONTESE**

Braised short rib and pork cheek stuffed agnolotti Piemontese style

29

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**COTOLETTE DI VITELLO ALLA MILANESE**

Veal chops pounded and breaded, served with arugula salad

49

**TAGLIATA DI LOMBATELLO AL BAROLO**

Hanger steak seared and sliced, Barolo and shallot reduction

48 (GF)

**BRANZINO CON SPINACI SPADELLATI**

Pan seared branzino, sauteed spinach in garlic and olive oil

38 (GF)

**OSSOBUCO DI VITELLO CON RISOTTO ALLA ZAFFERANO**

Slowly braised veal shank with risotto Milanese

47

**SALMONE SPADELLETO CON CAPPERI, PORRI E SCALOGNO**

Pan-roasted Faroe salmon, capers, roasted leeks and shallots

37 (GF)

**POLLO ALLA VALDOSTANA**

Fried Chicken Valdostana, prosciutto, fontina, white wine sauce and wild mushrooms

36

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**TORTINO DI PATATE**

Cake of crushed potato, Parmigiano and prosciutto

13

**SPINACI AL BURRO E PARMIGIANO**

Sauteed spinach with butter and Parmigiano

13 (V, GF)

**RAPINI SALTATI**

Sauteed broccoli rabe, olive oil, garlic, chilies, lemon zest

16 (VGN, GF)

**PATATE FRITTE / TARTUFATE**

wedged fries / wedged truffle fries

12/15

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OSTERIA  
CARLINA

**TIRAMISU' DELLA CASA**

15

**CROSTATA DI FRAGOLE CON GELATO**

Strawberry tarte served with ice cream

16

**TORTA DI RICOTTA**

Cake of whipped ricotta, served with yogurt-lemon crema

16 (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

**BISCOTTI & PASSITO**

Hazelnut biscotti with passito di moscato dessert  
wine for dipping

26 (V)

**GELATO**

Milk base: Chocolate – Vanilla

12 (V, GF)

**SORBETTO**

Water base: Lemon – Mango

11 (VGN, GF)

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## 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



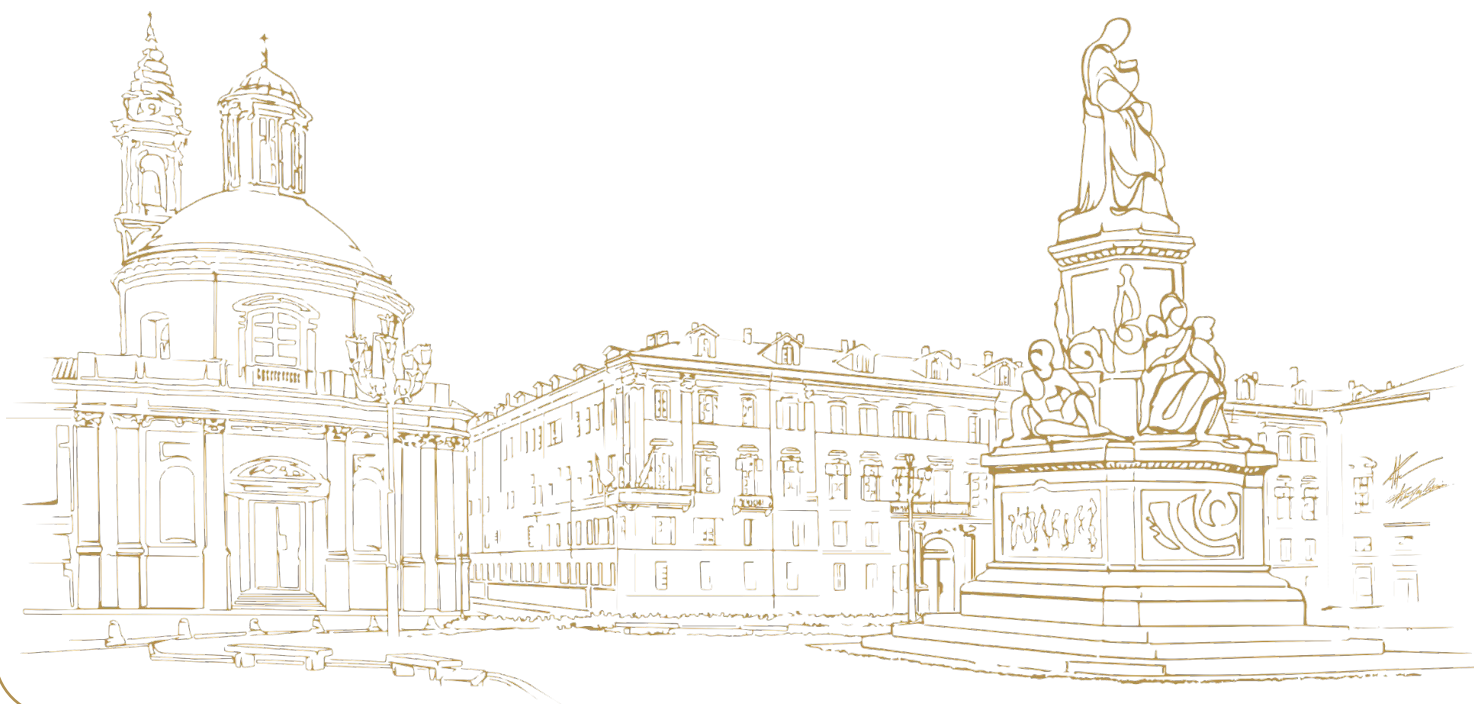
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WINE LIST

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VERMOUTH AND APERITIVI

MAKE INTO A SPRITZ + \$3

9 di Dante Dry “Purgatorio”	13
Routin Dry	13
Antica Torino “Stellare Primo”	12
Santon Bianco	15
9 di Dante Rose “Paradiso”	13
9 di Dante Rosso “Inferno”	13
Vergano “Americano”	15
St Agrestis “Paradiso”	18
COS “Bitter”	17
COS “Naturale” Orange	16
Cappelletti “Elisir Novasalus” Vino Amaro	14

NON-ALCOHOLIC

St. Agrestis “Phoney Negroni”	12
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OSTERIA  
CARLINA

BY THE GLASS

ROSATO

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

Prosecco, Tullia <i>Glera</i>	NV	Veneto	16
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BIANCHI

Sauvignon Blanc, Scarbolo	2022	Friuli	22
Chardonnay, Sassaia	2021	Piemonte	25
Vermentinu, Terra Vecchia "Ile de Beaute"	2022	Corsica	16
Ferrando "Etichetta Bianca" <i>Erbaluce di Caluso</i>	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
Ca' del Baio "Autinbej" Barbaresco <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>Corvinone, Rondinella, Molinari</i>	2020	Veneto	25
Recioto di Soave, Roccolo Grassi <i>Garganega</i>	2014	Veneto	22
Aszu "6 Puttonyos" Tokaji	1988	Hungary	55

  
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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, Cortese	NV	Piemonte	85
3002	Ferrari, Perle Nero	2009	Trentino	250
3005	Ca' del Bosco, Franciacorta Brut Prestige	NV	Lombardia	160
3006	Tullia, Prosecco	NV	Veneto	80

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

  
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WINE BY THE BOTTLE

VINI BIANCHI

2001	Gaja, Langhe Rossj-Bass <i>Chardonnay</i>	2021	Piemonte	250
2006	Sassaia, <i>Chardonnay</i>	2021	Piemonte	125
2008	Ferrando “Etichetta Bianca” <i>Erbaluce di Caluso</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
2108	Terra Vecchia, Ile de Beaute, <i>Vermentinu</i>	2022	Corsica	110

  
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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 Commune di La Morra" Barolo	2017	La Morra	415
1209	Cocito "Baluchin" Barbaresco	2015	Neive	300
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

  
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BRUNELLO DI MONTALCINO

1313	La Serena “Gemini” Brunello di Montalcino, Riserva	2018	Montalcino	350
1315	Poggiotondo, Brunello di Montalcino	2019	Montalcino	150

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

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
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

ROSSI DEL CENTRO/SUD

1501	Antonelli, Montefalco Sagrantino	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
1605	Girolamo Russo Etna Rosso "Feudo"	2018	Sicilia	150



  
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DESSERT AND FORTIFIED WINES

1803	Recioto di Soave, Rocolo Grassi	2014	Veneto	88
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