








FROM THE HOTEL

from 12 to 15 and from 19 to 23


- Toast _ 5 
- Caprese with buffalo cheese _ 15 
- Caesar Salad _ 12
- Lasagne with sausage and raschera cheese _ 15 
- Tagliolini pasta with organic tomato sauce _ 13
- Day soup with whole grain bread chips_ 13 
- Grilled chicken breast _ 16 *
- Veal entrecote _ 20 *
- Mix vegetables steamed or grilled _ 8
- Fresh fruits salad _ 8 
- Maiolani chocolate tasting selection _ 12

CLUB SANDWICH _ 15

From 12 to 23

bread, chicken, eggs, bacon, tomatoes, mayonese

* sides of basmati rice and steamed vegetables

 Dish available h24



TRADITIONAL MENU'

from 12 to 15 and from 19 to 23

STARTERS

- Home made ricotta cheese with seasonal vegetable _ 13
- Piedmont veal dressed with tonnato sauce _ 16
- Seared squid with broad beans, cous cous and spring herbs emulsion _ 18

FIRST COURSES

- Pappardelle with cuttlefish ragout, confit tomatoes and fried parsley _ 16
- Traditional agnolotti in gravy _ 16
- Risotto with radicchio, Bra sausage and Nebbiolo sauce _ 16

MAIN COURSES

- Piedmontese Fassona sirloin steak, asparagus and beer bread sauce _ 22
- Roasted morone fish with warm gazpacho, peas and agretti _ 24
- Selection of meet cuts from piedmontese mixed boiled meat _ 24
(scaramella, head and cotechino served with green sauce, red sauce, mustard and cugnà)

DESSERTS AND CHEESE

- Piedmontese cheese selection, pan brioche and cugnà sauce _ 12
- Traditional Bonet with caramelized orange _ 10
- Eggnog mousse with almond and raisins from Pantelleria _ 10
- Pineapple cannoli with white chocolate and cinnamon _ 10



CARLINA SIGNATURE

from 12 to 15 and from 19 to 23

- Scallop tiradito, aji amarillo and salmon roe _ 18
- Tacos de cabeza _ 18
- Parihuela _ 22
- Entraña, aji panca and stir fry vegetable _ 22
- Dark chocolate, yerba mate and candied lime _ 10



APPETIZER

- Cantabrian anchovies(30gr) Mongetto selection _ 15
- Jamon Serrano (120 gr) gran res Montesano _ 18
- Salmon sashimi (120 gr) _ 16
- Italian caviar (15 gr) white sturgeon _ 40
- Duck foie gras (40 gr) mi-cuit with chutney _ 12



WINES SELECTION

wines contains sulphur dioxide

SPARKLING

- Pol Couronne Francia Champagne Brut _ 12
- Franciacorta P.R. Blanc de Blancs Monte Rossa _ 8
- VSdQ Brut s.a. Poderi Sinaglio _ 6

WHITE WINES

- Langhe bianco Cinerino 2019 Marziano Abbona _ 9
- Fiano di Avellino 2019 Pietracalda _ 8
- Chardonnay Quaràs 2017 Corvée _ 8

RED WINES

- Barbaresco 2018 Albino Rocca _ 10
- Chianti Colli Fiorentini Ris. Badia 2017 Torre a Cona _ 8
- Barbera d'Alba Superiore 2016 Brezza _ 9

DESSERT WINES e PASSITO WINES

- Moscato d'Asti Senza Nome 2019 Braidà _ 5
- Passito di Caluso Alladium 2010 Cieck _ 8

SAKE SELECTION

- Yonetsuru pink kappa junmai _ 7
- Kinoshita Tamagawa Yamahai _ 9
- Shirayuki edo genshu _ 9
- Kuro-kouji asahi-mannen shochu _ 10
- Asahi Shuzo Dassai 50 Junmai _ 12