



Please note that some foods may have undergone heat treatments for better conservation or contain allergens.

For any dietary requirements kindly contact one of our dining room staff.

# FROM THE BAR



ALL DAY LONG  
12



CHINATO  
WHITE VERMOUTH

NEGRONI  
*Gin, red vermouth,  
bitter*

VESPER  
*Gin, Vodka,  
chinato white vermouth*

*in collaboration with*  
DELMAGODRINKS

[www.delmagodrinks.com](http://www.delmagodrinks.com)



## BUBBLES

- 12 Champagne Extra Brut G.C. Souffle i'etoile s.a. Lamiabile
- 8 Franciacorta Extra Brut 'Solo Uva' s.a. Camossi
- 10 Alta Langa Brut Rosè 2018, Colombo-Pastori



## WHITE WINE

- 9 Collio Sauvignon 2021 Marco Felluga
- 8 Soave Classico Monte Carbonare 2020 Suavia
- 8 Cinqueterre Bianco Marea 2021 Bisson



## RED WINE

- 12 Barbaresco Nubiola 2018 Pelissero
- 10 Valpolicella Classico Ripasso 2018 Zenato
- 8 Barbera d'Alba 2019 Malvirà



## DESSERT AND PASSITO WINE

- 5 Moscato d'Asti 2022 Saracco Paolo
- 8 Sauternes 2018 Chateau Chateau Graves



- Vegetarian Dish
- Gluten free dish
- Traditional dish
- H24 available dish



3	Mineral water 0,5l	Fruit juices	5	Espresso / Dec	2
4	Mineral water 0,75l	Soft drinks	5	Barley / Ginseng	2
6	Fresh Juices	Crodino	5	Hot chocolate	8
				Teas	6



## FROM THE BAR










12 > 23





### APPETIZER ★

served with homemade pan brioche and demi-sel butter

Piedmont CHEESE, pan brioche, sweet and spicy grape must	14
ANCHOVIES from Cantabrico (30 gr) - Bonito del Norte	16
JAMON SERRANO ham (80 gr) Casa Muñoz	18
Smoked SALMON fillet (80 gr) – ‘Coda nera’ reserve	20
White sturgeon Italian CAVIAR (15 gr) - Giaveri selection	40
Mi-cuit duck FOIE GRAS (40 gr) with mango chutney	18

### HOTEL DISHES ★

	PIZZA al tegamino di Domenico Volgare (gambero rosso 2022) - Turin	15
	Tomato and buffalo mozzarella CAPRESE SALAD	15
	Traditional sausage from Bra and Raschera cheese LASAGNA	15
	Homemade TAGLIOLINI with ‘Dragonara’ tomatoes	13
	VELOUTÈ of the day with parmesan and bread chips	13
	Grilled CHICKEN BREAST	16
	Veal ENTRECÔTE	20
	Steamed or grilled MIXED VEGETABLES	12
	FRUIT SALAD	8

	
	CARLINA CLUB SANDWICH 16
	VEGAN TORTILLA “PLANTED CHICKEN” VEGETABLES, TOFU AND CASHEW CREAM 16
	BAGEL SALMON AND AVOCADO 16
	CAESAR SALAD 14
	
	TOAST HAM AND CHEESE o GRILLED VEGETABLES AND ROBIOLA CHEESE 8



# FROM THE RESTAURANT

12 > 15 / 19:30 > 23



TASTING MENU

TERRITORIO

Vitello Tonnato

Agnolotti

Braised veal cheek

Chocolate egnog,  
red wine pears and  
red fruits tartlet

60



## STARTERS

18	BLACK SALSIFY fondant with hummus and kimchi	
20	Roasted blonde onion stuffed with confit GUINEA FOWL	
22	CARABINEROS PRAWN Tartare with carrot soufflè and bitter sauce	
20	FONDUE, biologic egg and crunchy artichoke	
18	VITELLO TONNATO	



## PASTA AND SOUP

18	RISOTTO Acquerello, beetroot, cashew nuts and balsamic	
20	20 egg yolks TAGLIOLINI with artichokes	
18	CANNELLONI with broccoli rabes, leeks and burrata cheese	
17	Piedmont AGNOLOTTI from "Tre Galline" in roast beef gravy	
20	SPAGHETTI with Mediterranean crab and oriental spices	



- Vegetarian Dish
- Gluten free dish
- Traditional dish



## FROM THE RESTAURANT

12 > 15 / 19:30 > 23

### MAIN COURSES



	PUMPKIN, cardoncelli mushrooms, mustard and hazelnuts	20
	Late RADICCHIO, pak choi and potato croquette	20
	Steamed OMBRINA with roasted artichokes and bearnaise sauce	26
	IBERICO PORK shoulder with fennel puree and potato rosti	24
	VEAL CHEEK braised in Nebbiolo wine with chard and mash potatoes	24

### CHEESE & DESSERT



	Piedmont CHEESE, pan brioche, sweet and spicy grape must	14
	CHESTNUT mousse	10
	CHOCOLATE, coffee and pistachios namelaka	10
	Variety of exotic FRUIT in different texture	10
	Chocolate eggnog, red wine pears and red fruits TARTLET	10



CARLINA'S  
SIGNATURE

LAMB SHOULDER

Served from the  
trolley with  
barigoule  
artichokes and  
potato millefeuille

26



# FROM THE BAR

AFTER 6PM



MARTINI  
15

TRACY  
Brokers gin, vodka  
and sauternes

IN-PERFECT  
Tanquery London Dry  
gin and  
Cocchi Americano  
vermouth

GIBSON  
Tanquery 10 gin,  
dry vermouth  
and pickled onion

SMOKEY ME  
Portobello gin,  
dry vermouth  
nebulized with peat



CARLINA TIKI \_ 15

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GIARDINO

Ketel One vodka, fig liquor, hazelnut syrup, lime and mint drops

ROBUSTO

Zacapa 23 rum, espresso, herbs and passion fruit liquor, orgeat syrup and white chocolate foam

AUTUNNO

Cachaca, vanilla syrup, chocolate and hazelnut, lime and coconut milk



CARLINA SPARKLINGS \_ 15

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FUMO

Talisker Sky whisky, cherry liquor, simple syrup and soda

ANDE

Pisco, prune liquor, lime and sugar syrup, tonic water and chestnut scent

ORIENTE

Sake, bergamot liquor, soda and bitter herbs scent



CARLINA NON ALCOHOLIC \_ 12

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PROFUMO

Fresh pineapple juice, coconut milk, lime and sage leaves

BREZZA

Pear puree, lime juice, fresh mint and lemonade

GUSTO

Seedlip Garden non-alcoholic herb distillate, grapefruit and lime juice, vanilla syrup and tonic

SETA

Espresso, almond milk and vanilla syrup

SOL LEVANTE

Apple and lime juice, honey and ginger soft drink



# FROM THE BAR

AFTER 6PM

## 12 \_ INTERNATIONALS ★

Negroni / Americano / Old Fashioned / Angel Face / Manhattan / Stinger / Mint Julep / Sazerac / El Presidente / Hemingway Daiquiri / Bronx / East India	_ BITTER
Champagne Cocktail / French 75 / Old Cuban / Kir Royale	_ BUBBLY
Vodka sour / Tommy's Margarita Paloma / The Last Word / Sidecar	_ BITTERSWEET
Mai Tai / Espresso Martini Mary Pickford / French Martini	_ SWEET
Between the sheets / Grasshopper Bloody Mary / Mimosa / Tintoretto	_ BRUNCH

## GIN TONIC ★

WHITLEY NEILL (UK)	J.Gasco	12
AVIATION (USA)	J.Gasco	15
ALKKEMIST (SPAIN)	The Artisan	18
AMAZZONI (BRASIL)	The Artisan	18
BROKERS LONDON DRY (UK)	J.Gasco	12
GARBY (ITALY)	J.Gasco	15
TANQUERAY N.10 (SCOTLAND)	J.Gasco	15
TENJAKU (JAPAN)	J.Gasco	15
HARAHORN (NORWEGIAN)	The Artisan	18
HERNO (SWEDEN)	J.Gasco	15
KING OF SOHO (UK)	J.Gasco	15
FLORUM (ITALY)	J.Gasco	15
PETER IN FLORENCE (ITALY)	The Artisan	18
PORTOBELLO ROAD 171 (UK)	J.Gasco	12



NEGRONI  
12

### AMARO

Tanquery London Dry  
gin, barolo chinato,  
rhubarb liquor,  
red bitter and  
grapefruit scent

### JALISCO

Casamigos mezcals,  
red vermouth and  
bitter, tyme and lime  
scent

### BIANCO

Pear Eau de Vie,  
white vermouth,  
spiced wine, pear and  
mint scent





## AVIATION

12

*Aviation- one of the great classics made with gin, maraschino liqueur, crème de violette and lemon juice. It is said to have its origin in 1916. For some it was invented during the First World War, from a barman of one of the Aviation officers clubs, in honor of the English pilots to commemorate and celebrate their return back home. The name recalls the cocktail's pale sky-blue colour.*



## BEERS

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MENABREA / Biella (Piemonte) – Lager

6 It was 1882 when Quintino Sella, at the time Minister of Finance, praised Menbrea beer in official documents, contributing to its recognition even from King Umberto the 1<sup>st</sup> who granted the title of Knight to Carlo Menebrea. Low fermentation with a hoppy taste and refreshing and floral finishing

9 PIETRA CORSICA IPA / Furiani (Corsica) – Amber high fermentation in IPA style. Aromatically vibrant on tropical (mango) and zesty (grapefruit, orange) notes, find its equilibrium where the sharp caramel balances the piercing hoppy flavour

9 NORBERTUS HEFEWEIZEN / Aulendorf (Germany) – Weiss style  
It's a high fermentation speciality with a goldy blond cloudy appearance and dense foam. The peculiar wheat malt richness confers to this beer an intense fruitiness making it very pleasant on the palate. N.H. brewing, by simply using water, malt and hop, it's based on the "Edict of purity of beer" in 1516.

8 PIETRA COLOMBA / Furiani (Corsica) – Blanche – High fermentation beer in Blanchè style. It's produced by using Mediterranean wheat and herbs (myrtle, juniper and arbutus) which give a spiced aroma. With critical and herbaceous notes, it presents a light body, refreshing with a pleasant acidity in the finishing

8 PIETRA / Furiani (Corsica) – Chestnut lager.  
Starting with a foamy top it continues on a chestnut and cereals notes contributing to an elegant and fine aroma. The flavour, full bodied and balanced, marks the aromatic chestnut notes, introducing a dry finale

6 CLAUSTHALER / Germany – NON ALCOHOLIC (Keller Style)  
The high-quality hop, the precious "Cascade", makes it pleasantly harmonious; that's why this beer has everything it must have, without the alcohol! Its genuine taste, it's well balanced, refreshing and easy to drink, with a lovely smooth sensation on the palate and a pleasant gold colour.







HEAT TREATMENTS AND ALLERGENS



# HEAT TREATMENTS AND ALLERGENS

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## RESTAURANT MENU ALLERGENS

### BLACK SALSIFY

Defrosted products: hummus, salsa kimchi

Allergens : sesame

### FONDUE and BIOLOGIC EGG

Allergens: egg, dairy, gluten

### PRAWN,

Defrosted bought products: prawn

Allergens: crustaceans, sulphites, dairy, sesame

### VITELLO TONNATO

Defrosted bought products: veal

Allergens: seafood, egg

### BLOND ONION

Defrosted products: guinea fowl

Allergens: sulphites, celery

### RISOTTO

Defrosted products: huancaï sauce

Allergens: sulphites, tree nuts

### AGNOLOTTI

Defrosted bought products: agnolotti

Defrosted products: roast beef gravy

Allergens: celery, egg, gluten, dairy

### SPAGHETTI

Defrosted products: oriental spices cream

Defrosted bought products: crab

Allergens: sesame, soy, celery, fish, crustaceans, sulphites

### TAGLIOLINI

Allergens: egg, gluten

### CANNELLONI

Defrosted bought products:

Defrosted products: cannelloni, broccoli rabe sauce

Allergens: egg, gluten, dairy

### LAMB SHOULDER

Defrosted bought products: millefeuille

Defrosted products:

Allergens: sulphites, dairy

### IBERICO PORK SHOULDER

Defrosted bought products: iberico pork shoulder

Defrosted products: fennel and celery cream

Allergens: dairy, sulphites, celery

### LATE RADICCHIO

Defrosted products: potato croquette

Allergens: gluten, sulphites

### PUMPKIN and CARDONCELLI

Defrosted products:

Allergens: mustard, tree nuts



# HEAT TREATMENTS AND ALLERGENS

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## RESTAURANT MENU ALLERGENS

### CROAKER FISH

Defrosted products: croaker  
Allergens: sulphites, egg, dairy

### VEAL CHEEK

Defrosted products: cheek  
Allergens: celery, sulphites

### CHESTNUT MOUSSE

Frozen bought products: chestnut  
Allergens: dairy, egg, tree nuts

### CHOCOLATE, COFFEE AND NAMELAKA

Defrosted products: mousse  
Allergens: dairy, gluten, tree nuts, egg

### TARTLET

Allergens: dairy, gluten, egg

Piedmont CHEESE, pan brioche, sweet and spicy grape  
must

Allergens: gluten, nuts, dairy, egg

### Tomato and buffalo mozzarella CAPRESE SALAD

Allergens: dairy

### Sausage from Bra and Raschera cheese LASAGNA

Defrosted products: lasagna, ragù di salsiccia  
Allergens: egg, gluten, dairy, celery

### Veal entrecote

Defrosted products: veal entrecote

### Grilled chicken breast

Defrosted products: chicken breast

## BAR MENU ALLERGENS

Pan-brioche : dairy, egg, gluten  
Butter: lactose

Cantabrico anchovies / Allergens: seafood

JAMON serrano ham / Allergens: sulphites

### Salmon SASHIMI

Defrosted products: salmon / Allergens: seafood

CAVIAR / Allergens: seafood

### Salmon and avocado BAGEL

Defrosted products: bagel  
Allergens: seafood, dairy, gluten

### PIZZA

Defrosted bought products: pizza  
Allergens: gluten, dairy

### CAESAR SALAD

Defrosted products: chicken breast, caesar dressing  
Allergens: gluten, egg, dairy

### CLUB SANDWICH

Defrosted products: chicken breast, filling  
Allergens: gluten, egg, dairy, mustard

### VEGAN FAJITA

Defrosted bought products: planted-chicken  
Allergens: gluten



