



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



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



SPARKLING WINE

- 12 Champagne Brut Grand Cru Blanc de Blancs Réserve s.a. Bonnet Gilmert
- 8 Franciacorta Extra Brut 'Solo Uva' s.a. Camossi
- 10 Alta Langa Extra Brut Rosè Cuvèe Aurora 2019 Banfi



WHITE WINE

- 9 Collio Pinot Grigio Mario Schiopetto 2021 Schiopetto
- 8 VdA Petite Arvine 2022 Les Cretes
- 8 Langhe Sauvignon 2021 Marchesi di Gresy



RED WINE

- 12 Barbaresco Nubiola 2019 Pelissero
- 8 Barbera d'Asti La Tota 2021 Marchesi Alfieri
- 8 Chianti Classico 2021 Castellare



DESSERT AND PASSITO WINE

- 5 Moscato d'Asti 2022 Saracco Paolo
- 8 Sauternes Haut Coustet 2019 Chateau Haut Coustet



3	Mineral water 0,5l	Ice tea, Infusion	6	Espresso / Decaf	2
4	Mineral water 0,75l	Soft drinks	5	Barley / Ginseng	2
6	Fresh Juices	Crodino	5	Caffè Leccese	5
5	Fruit juices Blue berry, apricot, pear, pineapple			Ice Coffee	5
				Cappuccino	3



FROM THE BAR



12 > 23

APPETIZER ★

served with homemade pan brioche and demi-sel butter	
CHEESE selection, 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 (Guide award winner 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
	SEASONAL FRUIT	8

★
 CARLINA CLUB SANDWICH 16
CHICKPEA HUMMUS tomato, mint and bread wafers 16
BAGEL charcoal flour SALMON AND AVOCADO 16
CAESAR SALAD 14
★
 TOAST HAM AND CHEESE or GRILLED VEGETABLES AND ROBIOLA CHEESE 8



FROM THE RESTAURANT

12 > 15 / 19:30 > 23



TASTING MENU

TERRITORIO

Vitello Tonnato

Agnolotti

Braised veal cheek

Strawberries and
Rice ice cream


60




STARTERS

24 Field herbs, STURGEON with its caviar, goat cheese and pan brioche

18 Bulgur with SUMMER VEGETABLES and green tomato cream 


20 COD croquette, beluga lentils and Tropea onion 

20 FASSONA tartare with poached quail egg and seed crispbread 

18 VITELLO TONNATO 



PASTA AND SOUP

18 Risotto "Acquerello", wild herbs pesto cashew nuts and courgette flowers 

18 FUSILLI hand made on smoked potato, Cinta Senese ragù
and broccoli rabe

22 Calamarata pasta with scampi, aubergines, courgettes, cherry tomatoes

18 Piedmont AGNOLOTTI from "Tre Galline" in roast beef gravy 

22 TAGLIOLINI, black truffle pesto, scallops and basil oil



 Vegetarian Dish

 Gluten free dish

 Traditional dish







FROM THE RESTAURANT

12 > 15 / 19:30 > 23





MAIN COURSES



	Aubergine and hemp CROQUETTE, lime cucumber and Taggiasca olives	22
	Monkfish, peas cream and turnip salad	26
	MUCCO PISANO flank steak a la plancha, tamari sauce and bok choy	26
	SIRLION in green pepper sauce	35
	VEAL CHEEK braised in Nebbiolo with fine herbs potato rosti	24

CHEESE & DESSERT



	Italian and international CHEESE selection 3 pieces	16
	5 pieces	24
	STRAWBERRIES, rice ice cream and saba	10
	White CHOCOLATE and exotic fruits	10
	COCONUT, dates and fondant	10
	BAVARIAN calvados, granny smith apple and pecan nuts	10



CARLINA'S
SIGNATURE

UMBRINE
steamed

trumpet courgettes
and hollandaise
sauce

28



FROM THE BAR

AFTER 6PM



MULES
15

TURIN
-sweet and spiced-

Red Vermouth ,
San Simone, lime and
ginger beer

LONDON
-citric and spiced-

Tanquery London Dry
gin, cardamom bitter,
lime and ginger beer

BARBADOS
-spicy and smooth-

Rum anejo, chocolate
bitters, lime juice and
ginger beer



CARLINA TIKI _ 15

WILLIAMS - *sweet and fruity* -

Ketel One vodka, pear liquor, green chartreuse , lime juice, simple sugar and coconut milk

SELVATICA - *sweet and smoky* -

Casamigos Mezcal, passion fruit and bergamot liquor, lime juice, simple sugar and cherry liquor top

PLANUM - *fruity and spicy* -

Whisky, banana liqueur, pineapple juice, chile pepper liqueur, lime juice



CARLINA SPARKLINGS _ 15

REALE -*sweet* -

Apricot liqueur, Maraschino, cherry bitter and prosecco

CAPRIFOGLIO -*floreal-*

Sake, elderflower liquor, bitter, prosecco and rose sugar rim

ROSEA -*citric-*

Vermouth bianco, liquore al bergamotto, bitter alla lavanda prosecco and salty lime sugar rim



CARLINA NON ALCOHOLIC _ 12

PUNGENTE -*sweet e floreal-*

Red fruit juice, rose syrup, lime and sugar

ORIENTE -*citric-*

Apple juice, lime, lemongrass syrup and soda

GIARDINO -*herbal-*

Seedlip Garden nonalcoholic distillate , grapefruit juice, basil syrup and soda

LILLA' -*fruity-*

Pineapple juice, coconut milk and lavender syrup

COMFOR-TE' -*sweet and spiced-*

Almond milk, Chai tea syrup and honey



FROM THE BAR

AFTER 6PM



12 _ INTERNATIONAL

Negroni / Americano / Old Fashioned / Angel Face / Manhattan / Stinger / Mint Julep / Sazerac / El Presidente / Hanky Panky / Bronx / East India	_ BITTER
Champagne Cocktail / French 75 / Old Cuban / Kir Royale	_ BUBBLY
Sour / Tommy's Margarita / Gimlet Aviation The Last Word / Sidecar Mai Tai / Espresso Martini	_ BITTERSWEET
Singapore sling / Lover club / Mary Pickford / French Connection Between the sheets / Grasshopper	_ SWEET
Bloody Mary / Mimosa / Tintoretto	_ BRUNCH

GIN TONIC



PLYMOUTH (UK)	J.Gasco	_ DRY	15
BERRY BROS & RUDD LONDON DRY (UK)	J.Gasco		12
BY THE DUTCH (NETHERLANDS)	J.Gasco		15
UNTI 43 ORIGINAL (SOUTH AFRICA)	J.Gasco		15
PETER IN FLORENCE (ITALY)	The Artisan		18
CRESPO (ECUADOR)	J.Gasco		15
BOIGIN (ITALY)	J.Gasco	_ FRESH	12
IONICO (ITALY)	J.Gasco		15
GREATER THAN LONDON DRY (INDIA)	J.Gasco	_ CITRIC	12
HILL & HARBOUR (SCOTLAND)	The Artisan		18
MACARONESIAN (SPAIN)	J.Gasco	_ FRUITY	12
BROOKLYN (USA)	J.Gasco		15
KI NO TEA KYOTO (JAPAN)	The Artisan	_ SMOOT	18
CANAIMA (VENEZUELA)	J.Gasco	_ FLOREAL	15



AMERICANI 12

REGINA

Perfect combo of
sweet and bitter,
made with Barolo
Chinato, cherry liquor,
bitter and soda

PIPERITA

Bitter and sweet, with
a base of
Red Vermouth,
Branca Menta, bitter
and soda



PALOMA 12

Casamigos tequila,
grapefruit juice, lime
juice and soda

*the most famous
tequila-based cocktail
in Mexico*





CHOCOLATE
OF THE MONTH
15

Biological
black chocolate
Quantu (Canada)
70%
Origin:
Amazonia
-Peru-

(25g)

*The aromas are
reminiscent of jasmine,
orange blossom and
lemongrass.
Creamy dark and
harmonious chocolate*



BEERS

MENABREA / Biella (Piedmont) – 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 1st who granted the title of Knight to Carlo Menebrea. Low fermentation with a hoppy taste and refreshing and floral finishing

BITREX CALIFORNIA / Vaie (Piedmont) – Light beer fermented with Lager yeasts made to work at temperatures a little higher than normal and abundantly hopped.

- 9 The citrus and tropical fruit aroma of the Citra hops is predominant on the nose on a background of bread crust given by the lager yeast. In the mouth the decisive bitterness and a slight note of malt predominate. The citrus of the hops fills out the flavor. Long dry and clean finish that invites another sip and another.

NORBERTUS HEFEWEIZEN / Aulendorf (Germany) – Weiss style

- 9 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.

BITREX GENNY / Vaie (Piedmont) – Blanche at Genepy –

- 8 Fresh and balsamic bouquet where the aroma of Genepi flowers clearly stands out. On the palate it has a delicate and light body, with the slightly acidic sensation of wheat which gives it freshness and drinkability. The aroma of Genepi comes back strongly in the mouth giving a pleasant balsamic sensation.

CLAUSTHALER / Germany – NON ALCOHOLIC (Keller Style)

- 6 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

RESTAURANT MENU ALLERGENS

STURGEON

Defrosted products: sturgeon
Allergens: gluten, fish, egg, dairy products

SALTED COD'

Allergens: fish, sesame, sulphites
Defrosted products: cod, hummus

SUMMER VEGETABLES

Allergens: gluten

VITELLO TONNATO

Defrosted bought products: veal
Allergens: fish, egg

RAW MEAT MEAT

Allergens: nuts, eggs, sesame

WATERCOLOR RICE

Defrosted products: herb pesto, cashew cream
Allergens: dairy products, sulphites, nuts

AGNOLOTTI

Defrosted bought products: agnolotti
Defrosted products: roast beef gravy
Allergens: celery, egg, gluten, dairy

CALAMARATA

Products purchased frozen: scampi
Allergens: gluten, crustaceans, sulphites

FUSILLI

Defrosted products: creamed potatoes, meat sauce
Allergens: gluten, dairy products, sulphites

TAGLIOLINI

Defrosted products: tagliolini, truffle pesto, scallops
Allergens: gluten, eggs, dairy products, nuts, molluscs

FLANK STEACK

Frozen products: bavette
Allergens: gluten, soy

MONKFISH

Defrosted products: monkfish, cream of peas
Allergens: fish, dairy products

EGGPLANT

Defrosted products: pancakes
Allergens: none

FILLET STEAK

Products purchased frozen: tenderloin
Defrosted products: vegetables
Allergens: sulphites, dairy products

MORON

Defrosted products: morone
Allergens: fish, eggs, dairy products

CHEEK

Defrosted products: cheek, sauce, cream of peas
allergens: celery, sulphites



HEAT TREATMENTS AND ALLERGENS

RESTAURANT MENU ALLERGENS

STRAWBERRIES

Allergens: dairy products, sulphites, gluten, eggs

BAVARIAN

Defrosted products: Bavarian cream, jelly
Allergens: nuts, dairy products, eggs, sulphites

COCONUT

Defrosted products:
Allergens: nuts

WHITE CHOCOLATE

Allergens: dairy products, eggs

Piedmont CHEESE, pan brioche, sweet and spicy grape must

Allergens: gluten, tree 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

TOAST

defrosted products: toasted bread

Allergens: Gluten, dairy products, sulphites

BAR MENU ALLERGENS

Grilled chicken breast

Defrosted products: chicken breast

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

HUMMUS

Defrosted bought products: pan brioche

Defrosted products: pan brioche, hummus

Allergens: gluten, egg, dairy, sesame



