



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 Cuvée Aurora 2019 Banfi



## WHITE WINE

- 10 Bourgogne Aligoté Les Fortunés 2022 Maison Chanzy
- 8 IGT Verdicchio Le Oche 2021 Fattoria San Lorenzo
- 8 Langhe Sauvignon 2021 Marchesi di Gresy



## RED WINE

- 10 Lessona 2016 Tenute Sella
- 8 Grignolino d'Asti 2021 Frasca – Tenuta Guaragna
- 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 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 / Aviation / Gimlet The Last Word / Sidecar Mai Tai / Espresso Martini	_ BITTERSWEET
French Martini / Singapore sling / Lover club / French connection	_ SWEET
Horse neck / Rusty nail / Between the sheets Bloody Mary / Mimosa / Tintoretto	_ BRUNCH

### GIN TONIC



PORTOBELLO (UK)	J.Gasco	_ DRY	12
KING OF SOHO (UK)	J.Gasco		15
BY THE DUTCH (PAESI BASSI)	J.Gasco		15
JUNIMPERIUM (SUD AFRICA)	J.Gasco		15
PETER IN FLORENCE (ITALIA)	The Artisan		18
ALKKEMIST (SPAGNA)	J.Gasco		18
AMAZZONI (BRASILE)	The Artisan	_ SPICY	15
IONICO (ITALIA)	J.Gasco		15
GREATER THAN LONDON DRY (INDIA)	J.Gasco	_ CITRIC	12
TENJAKU (GIAPPONE)	The Artisan		15
HILL & HARBOUR (SCOZIA)	The Artisan	_ FRUITY	18
GINGARBY (ITALIA)	J.Gasco		12
AVIATION (USA)	J.Gasco	_ SMOOTH	15
CANAIMA (VENEZUELA)	J.Gas co	_ 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*



## FROM THE BAR

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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

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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

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## 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

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## 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



