



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

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**CARLINA**  
ALL DAY LONG

12

Moscow mule

Paloma

Negroni

Americano

Bloody Mary

Screwdriver

Spritz

Gin & tonic

**NON ALCOHOLIC**

12

AMOMUM -fruity-

Berries juice and  
cardamom with green  
tea

**ZINGIBER** -fresh-

Elderflower with lime  
and ginger soda



**CHINATO**  
WHITE VERMOUTH

**VESPER**

*Gin, Vodka,  
chinato white vermouth  
in collaboration with  
DELMAGODRINKS*



### SPARKLING WINE

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12

Champagne Brut 1er Cru Maxime Ponson

9

Franciacorta Extra-Brut s.a. Camossi

10

Alta Langa Extra Brut Rosè Cuvée Aurora 2019 Banfi



### WHITE WINE

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9

Alto Adige Pinot bianco "Leopoldine" 2020 Castel Salleg

9

Etna Bianco Ædes 2022 Custodi delle Vigne dell'Etna

8

Verdicchio Castelli di Jesi Riserva Kochlos 2021 Edoardo Dottori



### RED WINE

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12

Barolo Serralunga d'Alba 2019 Garesio

9

Barbera d'Alba Superiore Sit Real 2018 Ceste

8

Ripassa Valpolicella Superiore 2019 Zenato



### DESSERT AND PASSITO WINE

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6

Moscato d'Asti 2023 Saracco Paolo

8

Sauternes Haut Coustet 2019 Chateau Haut Coustet



3	Mineral water 05cl	Tea, Infusion Dammann	6	Espresso / Decaf	2
4	Mineral water 75cl	Hot chocolate Domori	6	Barley / Ginseng	2
6	Fresh Juices	Soft drinks Iced Tea	5	Cappuccino	3
5	Organic fruit juices Blue berry, Apricot, Pear, Ace with apple juice				



## 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
HALLOUMI Cypriot cheese grilled (goat and sheep milk cheese)	14

### HOTEL DISHES ★

◉	PIZZA al tegamino di Domenico Volgare (Guide award winner Gambero Rosso 2023) - Turin	15
◉ ◐	Tomato and buffalo mozzarella CAPRESE SALAD	15
◉	Traditional sausage from Bra and Raschera cheese LASAGNA	15
◐	Homemade TAGLIOLINI with organic tomatoes “Paglione Farm”	13
◉	VELOUTÈ or SOUP of the day	13
◐	Grilled CHICKEN BREAST	16
◐	Veal ENTRECÔTE	20
◉	SEASONAL FRUIT	8

★
◉
CARLINA CLUB SANDWICH brioche bread, tomato, eggs, bacon and chicken 16
BAGEL SALMON AND AVOCADO fresh cheese 16
CAESAR SALAD chicken breast breaded, Caesar sauce and waffle 14
◉
TOAST HAM AND CHEESE or GRILLED VEGETABLES AND ROBIOLA CHEESE 8



# FROM THE RESTAURANT

12 > 15 / 19:30 > 23



## STARTERS

22	Poached EGG, asparagus, hazelnuts and barley malt	
18	SPRING VEGETABLES GARDEN (mixture of cooked and raw vegetables and three vegan mayonnaises)	
24	AMBERJACK tartare with beetroot and light anchovies sauce	
24	Roast PIGEON breast in pistachio crust, licorice and red fruits	
18	VITELLO TONNATO	



## PASTA AND SOUP

18	PASTA MISTA and chickpeas and Tropea Red onions	
20	TAGLIOLINI with fava beans, Bra sausage and Pecorino dei Basilischi	
18	"Acquerello" RICE with flowering courgette, mint and lemon in salt	
18	Piedmontese AGNOLOTTI from "Tre Galline" in roast beef gravy	
22	RAVIOLO APERTO with datterini tomatoes, buffalo mozzarella and red mullet	



- Vegetable Dish
- Gluten free dish
- Traditional dish



## TASTING MENU TERRITORIO

Vitello Tonnato

Piedmontese  
AGNOLOTTI from  
"Tre Galline" in roast  
beef gravy

Braised  
VEAL CHEEK  
with ratatouille of  
seasonal vegetables  
and herb wafer

Organic chocolate  
MOUSSE, coffee and  
puffed rice

60



# FROM THE RESTAURANT

12 > 15 / 19:30 > 23

## MAIN COURSES



	CROQUETTE of potatoes and herbs, caramelised pak-choi, asparagus and kimchi sauce	22
	Steamed SNAPPER, asparagus and black truffle, béarnaise sauce	30
	Braised VEAL CHEEK with ratatouille of seasonal vegetables herbs wafer	24
	PORK saddle in barbecue sauce with baby corn and quinoa	30
	Roasted OCTOPUS on hummus, aubergines and confit tomatoes	24

## CHEESE & DESSERT



	Italian and international CHEESE trolley selection 3 pieces	16
	5 pieces	24

## TARTE TATIN

	(caramelized apples, almond biscuit and vegetable cream)	10
	Yogurt PARFAIT, cocoa, pecans and caramelised fruit	10
	Organic chocolate MOUSSE, coffee and puffed rice	10
	ECLAIRE with toffee and custard	10



## TASTING MENU' VEGETABLE

### SPRING GARDEN

"Acquerello" RICE  
with flowering  
courgettes, mint and  
lemon in salt

potatoes and herbs  
CROQUETTE  
caramelised  
pak-choi, asparagus  
and kimchi sauce

### TARTE TATIN

55



# FROM THE BAR

AFTER 6 PM



## CARLINA SEGNAURE \_ 15

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LOW ALCOHOL  
12

CILANTRO  
*-sweet and fresh-*

Sherry  
with pineapple and  
lime coriander and  
spicy drop

JUNOS  
*-delicate-*

Sake  
Sweet vermouth,  
Yuzu, cardamom and  
soda

RHEUM  
*-bold -*

Coffee  
with rhubarb and salt

CABOSSA - *sweet -*

Cognac with cocoa and apricot, bitter drop of orange and cream

ROSACEAE – *balsamic and spicy -*

Spiced rum with almond liqueur, coffee notes and bitter herbal drop

BACCA – *sweet and elegant -*

Scotch whisky with vanilla and port nuances

MOSCATA – *bitter-*

Vermouth, orange bitter, cocoa and Moscato d'Asti wine

LAVANDULA *-fresh and delicate-*

Pisco and sweet vermouth with blackberries and agave nectar and lavender

PIGNA *-fresh and bitter-*

Bitter aperitif and sweet vermouth, fresh raspberries and lemon with notes of mountain pine



## CARLINA NON ALCOHOLIC \_ 12

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CENTAUREA – *bitter -*

Non-alcoholic bitter aperitif with grapefruit and lime

AMOMUM *-fruity-*

Berries juice and cardamom with green tea

GUAYABA *-tropical-*

Guava with coconut milk, pineapple and lime

ZINGIBER *-fresh-*

Elderflower with lime and ginger soda

SATURNINA – *sweet –*

Apple juice with peach and sweet rose



# 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 / Casino  
Daiquiri / The Last Word / Sidecar / Paloma

\_ BITTERSWEET

Mai Tai / Espresso Martini

French Martini / Singapore sling / Clover club / French  
connection / Horse neck / Rusty nail / Between the sheets

\_ SWEET

Bloody Mary / Mimosa / Tintoretto

\_ BRUNCH

## GIN TONIC ★

PORTOBELLO (GB) J.Gasco

\_ DRY 12

PETER IN FLORENCE (ITALY) Thomas Henry Dry

18

ECLAT DRY (GERMANY) Thomas Henry Dry

\_ HERBAL 18

KUNT Habana Edition (GERMANY) Thomas Henry Dry

\_ SOFT 22

KI NO BI EDITION K (JAPAN) Thomas Henry Dry

\_ SMOKED 20

SALCOMBE (GB) J.Gasco

\_ CITRIC 15

WOLFREST (ITALY) J.Gasco

12

SAIGON BAIGUR (VIETNAM) J.Gasco

15

INVERROCHE VERDANT (SUD AFRICA) J.Gasco

\_ AROMATIC 15

CILENTO (ITALY) J.Gasco

\_ SAPID 12



## BLOODY MARY

12

## CARLINA

Tomato juice with  
vodka, lemon,  
salt and pepper,  
Worcestershire sauce  
and horseradish

## MEDITERRANEO

Tomato juice with gin,  
balsamic vinegar,  
drop of olives brine,  
lemon, salt and  
pepper

## OLTRE OCEANO

Tomato juice with  
tequila, lime,  
spicy liqueur,  
salt and pepper,  
smoked paprika



## FROM THE BAR

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ANALCOHOLIC BEER

6

CLAUSTHALER

Germany (Keller Style)

The high-quality hop, the precious "Cascade", makes it pleasantly harmonious; 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



NON-ALCOHOLIC  
DISTILLED

Served with Thomas  
Henry tonic water

SEEDLIP GARDEN  
108 HERBAL (GB) \_12

JNPR N°1 (FRENCH)\_15

WINDSPIED  
(GERMANY) \_15



### BEERS

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MENABREA / Biella (Piedmont) – Lager

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

SORALAMA' BITREX CALIFORNIA / Vaie (Piedmont) – IPA

9 Light beer fermented with Lager yeasts made to work at temperatures a little higher than normal and abundantly hopped. 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.

SORALAMA' GENNY / Vaie (Piedmont) – Blanche flavored 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.







## CHOCOLATE SELECTION

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### TASTING OF MONORGINI DOMORI CHOCOLATE

CRIOLLO 100%

- Venezuela -

particularly sweet and round, with aromatic notes of honey caramel, fresh and dried fruit

TRINITY 70%

- Peru -

aromatic notes of flowers, caramel and milk cream

EQUADOR 70%

aromatic notes of white flowers

VENEZUELA 70%

aromatic notes of almonds and coffee

€12



# HEAT TREATMENTS AND ALLERGENS

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## RESTAURANT MENU ALLERGENS

### POACHED EGG

Allergens: eggs, sulphites, dried fruit, gluten

### PIGEON

Allergens: dried fruit, dairy products, sulphites, egg  
Defrosted products: pigeon, Jerusalem artichoke cream

### SPRING GARDEN

Allergens: soy, sulphites, mustard, celery, soy

### VEAL TUNA

Products purchased frozen: veal rump  
Allergens: fish, eggs

### AMBERJACK

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

### AGNOLOTTI

Products purchased frozen: agnolotti  
Defrosted products: roast gravy  
Allergens: celery, eggs, gluten, dairy products

### PASTA AND CHICKPEAS

Defrosted products:  
Allergens: gluten, celery

### RICE

Allergens: celery

### RAVIOLO

Defrosted products: egg pasta, red mullet  
Allergens: eggs, gluten, dairy products, fish

### TAGLIOLINI

Defrosted products: tagliolini, broad beans, Bra sausage  
Allergens: sulphites, egg, gluten, dairy products, broad beans

### POTATOE CROQUETTE

Allergens: soy, gluten, sesame

### OCTOPUS

Products purchased frozen: octopus  
Defrosted products: hummus  
Allergens: shellfish, celery, sulphites, gluten

### DENTICE

Defrosted products: red snapper, asparagus  
Allergens: eggs, sulphites, fish, dairy products

### PORK

Defrosted products: Pork, baby corn  
Allergens: dairy products, soy, celery

### CHEEK

Defrosted products: cheek, sauce, wafer, ratatouille  
allergens: celery, sulphites, dairy products



## HEAT TREATMENTS AND ALLERGENS

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### RESTAURANT MENU ALLERGENS

TARTE TATIN

Allergens: nuts

ECLAIRE

Allergens: gluten, eggs, dairy products

CREAMY YOGURT

Allergens: lactose, eggs, nuts, gluten

CHOCOLATE-MOUSSE

Allergens: eggs, dairy products, nuts, gluten

Defrosted products: mousse

Piedmont CHEESE, pan brioche, sweet  
and spicy grape must

Allergens: gluten, tree nuts, dairy, egg

CAPRESE SALAD

Allergens: dairy

LASAGNA

Defrosted products: lasagna, sausage ragù

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

HALLOUMI

Defrosted bought products:

Defrosted products:

Allergens: dairy products



