



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



CARLINA ALL DAY LONG

12

Moscow mule
Paloma
Negroni
Americano
Bloody Mary
Screwdriver
Spritz
Gin & tonic

NON-ALCOHOLIC

AMOMUM

-fruity-
Berries juice and
cardamom with green
tea

ZINGIBER

-fresh-
Elderflower with lime
and ginger soda



- Vegetarian dish
- Vegetable Dish
- Veg Alternative
- Gluten free dish
- Traditional dish
- H24 available



SPARKLING WINE

- 12 Champagne Brut 1er Cru s.a. Maxime Ponson
- 9 Franciacorta Extra-Brut s.a. Camossi
- 10 Alta Langa Extra Brut Rosè Cuvèe Aurora 2020 Banfi



WHITE WINE

- 9 Bourgogne Chardonnay 2022 Domaine Schaller
- 8 Soave Classico 2022 Pieropan
- 9 Kerner 2022 Manni Nössing



RED WINE

- 12 Barbaresco Rizzi 2020 Rizzi
- 8 Nizza 2020 Tenuta Frasca La Guaragna,
- 8 Beragna DolceAcqua 2023 Ka Mancine



DESSERT AND PASSITO WINE

- 6 Moscato d'Asti 2023 Saracco Paolo
- 8 Sauternes Haut Coustet 2020 Chateau Haut Coustet

- | | | | |
|---|--|--------------------------------------|--------|
| 3 | Mineral water 0,50l | Fresh juice | 6 |
| 4 | Mineral water 0,75l | | |
| 5 | Organic juice Achillea Blueberry,
Apricot, Pear, Ace with apple | Espresso / Decaf
Barley / Ginseng | 2
2 |
| 5 | Soft drink / Tea / Infusion
ChariTea Bio | Cappuccino
Hot chocolate Domori | 3
6 |
| 5 | Black tea with lemon / Green tea with
ginger / Rooibos tea with passion fruit | Iced coffee shaken / Lecce coffee | 5 |



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 16

(Guide award winner Gambero Rosso 2024) - Turin



Tomato and buffalo mozzarella CAPRESE SALAD 15



Traditional sausage from Bra and Raschera cheese LASAGNA 16



TAGLIOLINI pasta with organic tomato sauce from Farm “Paglione” 14



VELOUTÈ or SOUP of the day 13



Grilled CHICKEN BREAST 18



ENTRECÔTE di vitello 22



Steamed or grillef MIXED VEGETABLES 12



SEASONAL MIX FRUIT 8



CARLINA

CLUB SANDWICH

brioche bread,
tomato, eggs,
bacon and chicken

16

BAGEL

SALMON AND

AVOCADO

fresh cheese

16

CAESAR SALAD

TRADIONAL

crusted chicken breast

Caesar sauce

CAESAR SALAD

VEGETALE

PLANTED CHICKEN

and vegan sauce

14

TOAST

8

HAM AND CHEESE



GRILLED VEGETABLES

AND ROBIOLA

CHEESE



FROM THE RESTAURANT

12 > 15 / 19:30 > 23

★ STARTERS

22	RED MULLET, confit fennel, ajoli and bouillabaisse sauce	Ø
18	Braised TOFU, hummus and smoked cauliflower	Ø 🌿
24	RED PRAWNS tartare, buffalo mozzarella cheese and green apple	Ø
22	Pumpkin, PORCINI MUSHROOMS, Cremona mustard and hazelnuts	Ø 🌿
18	VEAL with TUNA sauce	Ø 🍷

★ PASTA AND SOUP

18	Gragnano "PASTA MISTA" with chickpeas	🌿
24	TAGLIOLINI with porcini mushrooms and thyme	🌿
20	"Acquerello" RICE with cuttlefish ink, calamari and confit tomatoes	Ø
18	Piedmontese AGNOLOTTI from "Tre Galline" in roast beef gravy	🍷
34	Fish, shellfish and crustaceans SOUP	

- ★
- 🌿 Vegetarian dish
 - 🍃 Vegetable Dish
 - 🌱 Veg Alternative
 - Ø Gluten free dish
 - 🍷 Traditional dish
 - 🔄 H24 available



TASTING MENU TERRITORIO

VEAL with TUNA
sauce

Piedmontese
AGNOLOTTI
from "Tre Galline"
in roast beef gravy

VEAL CHEEK with
Nebbiolo,
hazelnuts and
pumpkin in two
consistencies

Carlina BONET

60



FROM THE RESTAURANT

12 > 15 / 19:30 > 23

MAIN COURSES



	TEMPEH with endive, shiitake mushrooms, bagnetto rosso and mango chutney	22
	Steamed SNAPPER fish line-caught, Bernese sauce and glazed salsify	28
	VEAL CHEEK with Nebbiolo, hazelnuts and pumpkin in two consistencies	24
	CINTA SENESE rib at low temperature cooking on chicory, pine nuts, raisins and red turnips	26
	Bourguignonne FROGS LEGS with celery cream and jamón serrano	28

CHEESE & DESSERT



	Italian and international CHEESE selection	3 pieces	16
		5 pieces	24
	Choux craquelin with GIANDUJA and zabaione		10
	WHITE CHOCOLATE mousse with caramel, spices and chili		12
	CHESTNUTS AND PERSIMMONS		10
	PEARS with vin brulé		10



TASTING MENU' VEGAN

Braised TOFU,
hummus and
smoked cauliflower

Gragnano

"PASTA MISTA"
with chickpeas

TEMPEH
with endive, shiitake
mushrooms,
red bath and mango
chutney

PEARS
with vin brulé

55





CHOCOLATE SELECTION



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

RESTAURANT AND BAR ALLERGENS MENU

MULLET

Allergens: crustaceans, sulphites, fish, eggs, celery
Frozen products: mullet, boulabaisse

TOFU

Allergens: soya, sesame
Frozen products: hummus

RED SHRIMPS

Allergens: shellfish, dairy products
Frozen products purchased: prawns

VITELLO TONNATO

Frozen products purchased: calf's roe
Allergens: fish, eggs

PUMPKIN AND MUSHROOMS

Allergens: dried fruit, egg, mustard

AGNOLOTTI

Frozen products: agnolotti
Defrosted products: roast sauce
Allergens: celery, eggs, gluten, dairy products

PASTA MISTA

Defrosted products: chickpeas, onion cream
Allergens: gluten, sulphites, celery

RISOTTO

Allergens: sulphites, molluscs
Defrosted products: squid, tomatoes

SOUP

Defrosted products: fish, soup sauce
Allergens: sulfites, fish, molluscs, crustaceans, gluten

TAGLIOLINI

Defrosted products: mushrooms, tagliolini
Allergens: eggs, gluten, soy, lactose, sulphites

TEMPEH

Allergens: soya, sulphites, mustard
Defrosted products: tempeh, red bath

DENTICE

Defrosted products: dentex, scorzanera
Allergens: eggs, fish

FROGS

Frozen purchased products: frogs
Defrosted products: celery cream
Allergens: soy, celery, gluten

CHEEK

Defrosted products: cheek, sauce, pumpkin
Allergens: celery, sulphites, dairy products, dried fruit

RIBS

Defrosted products: ribs, pine nuts
Allergens: celery, mustard



HEAT TREATMENTS AND ALLERGENS

RESTAURANT AND BAR ALLERGENS MENU

CHOUX CRAQUELIN

Allergens: dried fruit, lactose, eggs, gluten, sulphites

Defrosted products: gianduia

WHITE CHOCOLATE

Allergens: dairy products, gluten, eggs, dried fruit

Defrosted products: the whole portion

CHESTNUTS AND PERSIMMONS

Allergens: lactose, eggs, gluten

PEAR

Allergens: dried fruit, sulphites, gluten

BONET DEL CARLINA

Allergens: eggs, dairy products, nuts

Defrosted products: mousse

Piedmontese CHEESES, brioche bread and cugnà

Allergens: nuts, dairy products, eggs

CAPRESE with buffalo mozzarella

Allergens: dairy products

LASAGNETTA

Defrosted products: lasagna, sausage ragout

Allergens: eggs, gluten, dairy products, celery

ENTRECOTE

Defrosted products: sirloin

BRIOCHE BREAD: purchased frozen

Allergens: eggs, gluten, dairy products

TRADITIONAL CAESAR SALAD

Defrosted products: chicken breast

allergens: gluten, fish, sulphites

CHICKEN BREAST

Defrosted products: chicken

BRIOCHE: lactose, eggs, gluten

Butter: lactose

Cantabrian ANCHOVIES / Allergens: fish

JAMON serrano / Sulphite allergens

Salmon SASHIMI

Defrosted products: salmon / Allergens: fish

Italian CAVIAR Giaveri / Allergens: fish

BAGEL with salmon and avocado

Defrosted products: bagels

Allergens: fish, dairy products, sesame

Pan-fried PIZZA

Products purchased frozen: pizza

allergens: gluten, lactose

VEGETABLE CAESAR SALAD

Products purchased frozen: vegetable chicken

allergens: gluten, soy, sulphites

CLUB SANDWICH

Defrosted products: chicken breast, stuffing

Allergens: gluten, eggs, lactose, mustard

HALLOUMI

Products purchased frozen: brioche bread

Defrosted products: brioche bread

Allergens: gluten

TOAST

defrosted products: bread, toast

Allergens: Gluten, dairy, sulphites



