



CARLINA
Restaurant & Bar





 Tradition |  Vegetarian Option |  Vegan |  Vegetarian |  h24 available |  Gluten-Free

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

★
BIRRE
Craft Brewery
Metzger Torino
6
MODERN IPA
Ipa / 6,1% vol /
33cl
Ø PILS LAGER
Pils / 5,2% vol /
33 cl
WEISS CLASSICA
Weiss / 5,0% /
33 cl
VIENNA LAGER
Ambrata / 5,2% /
33 cl
FREELY
LAGER
Non-alcoholic beer
33cl

COFFEE & SOFT DRINKS	★
Mineral Water 0,50 lt	3
Mineral Water 0,75 lt	4
Fresh orange juice	6
Organic Juice "Azienda agr. Milliat"	6
White Peach / Williams Summer Pear / Cox's Apple	
Nectars Raspberry / Mango	7
Soft drink	5
Iced Teas & Herbal Infusions "Azienda agr. Milliat"	7
Lime & Ginger Herbal Infusion / Peach & Verbena Herbal Infusion / Green Tea with Lemon & Mint	
Tea / Infusion	6
Espresso / Decaf	2
Orzo / Ginseng	2
Cappuccino	3
Dark drinking hot chocolate	6
Iced coffee shaken / Leccese coffee	5
SELECTION OF NON-ALOHOLIC BEVERAGES	★
KOMBUCHA – fermented rosé	6
KOMBUCHA – fermented Naked	6
KOMBUCHA – fermented ginger	6
V-ART – non-alcoholic aperitif	8
DARK – non-alcoholic bitter	8



★	SPARKLING WINE	
14	Champagne Brut 1er Cru Blanc de Blancs s.a. Michel Rocourt	
9	Franciacorta Extra-Brut s.a. Camossi	
10	Alta Langa Extra Brut Rosè Cuvée Aurora 2020 Banfi	
10	- <i>de-alcoholized</i> - Steinbock zero Sparkling	
★	WHITE WINE	
10	Pouilly Fumé Les Charmes 2022 Dom. Chatelain	
9	Collio Pinot Grigio Mario Schiopetto 2024 Schiopetto	
8	Salina Bianco 2025 Hauner	
8	- <i>de-alcoholized</i> - Riesling bio Kolonne Null	
★	RED WINE	
12	Barbaresco Bricco Neive 2021 La Morandina	
7	VdA Syrah 2018 La Source	
8	Barbera d'Asti La Tota 2024 Marchesi Alfieri	
8	- <i>de-alcoholized</i> - Cuvée Rouge n.03 Kolonne Null	
★	DESSERT AND PASSITO WINE	
8	Passito di Pantelleria 2020 Kufurà	
6	Moscato d'Asti 2025 Saracco	

★
CARLINA
ALL DAY LONG

12

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

NON-ALCOHOLIC

SPRITZ ZERO

Non-alcoholic
aperitif and
de-alcoholized
wine
10

AMERICANO
ZERO

Non-alcoholic bitter
and vermouth with
soda
10



FROM THE BAR

from 3 pm till 11 pm

★

🌿 CAESAR SALAD
TRADIZIONALE

Chicken breast in a
crust with Caesar
salad dressing

16

🌿 CAESAR SALAD
VEGETALE

Planted chicken
and veg sauce

18

APPETIZER



Served with homemade pan brioche and demi-sel butter

🌿 CHEESE selection, pan brioche, sweet and spicy grape must	16
ANCHOVIES from Cantabrico (30 gr) - Reserva	16
JAMON SERRANO ham (80 gr) Casa Muñoz	18
Smoked SALMON fillet (80 gr) – ‘Coda nera’ reserve	22
White sturgeon Italian CAVIAR (15 gr) - Premiun Oscietra “Adamas”	40
Mi-cuit duck FOIE GRAS (40 gr) with mango chutney	22
🌿 Feta in spiced olive oil (served with grilled pita)	14
Oysters L'Antilope 1858 from Navarre, mignonette sauce and tabasco (3 pcs)	18



★

HOTEL DISHES

16	PIZZA by Domenico Volgare – Gambero Rosso 2024 – Turin	 
16	Tomato and buffalo mozzarella CAPRESE SALAD	  
18	LASAGNE with traditional sausage from Bra and Raschera cheese	
16	TAGLIOLINI pasta with organic tomato sauce from Farm “Paglione”	
12	Steamed or grilled MIXED VEGETABLES	 
14	VELOUTÉ or SOUP of the day	 
10	Scapece Courgettes	
18	Grilled CHICKEN BREAST	
<i>Served with a side of choice: grilled vegetables, steamed vegetables, rice or French fries</i>		
24	Manzetta ENTRECÔTE	
<i>Served with a side of choice: grilled vegetables, steamed vegetables, rice or French fries</i>		
8	SEASONAL MIX FRUIT	 
8	ICE CREAM	

★

 CARLINA
CLUB SANDWICH
brioche bread,
tomato, eggs,
bacon and chicken
16
 TOAST
HAM AND CHEESE
8
 VEGETARIAN
TOAST
Tomato and
mozzarella
8



FROM THE RESTAURANT

From 1:00 pm to 3:00 pm, from 7:30 pm to 11:00 pm

★

TASTING
MENU
TERRITORIO

🍷

VITELLO
TONNATO

Piedmontese
AGNOLOTTI "Tre
Galline" style with
roast sauce

Braised CHEEK,
vegetable
ratatouille, herb
crunch and
horseradish

Peach, cocoa and
amaretti TARTLET

60

STARTERS		★
	Cous cous salad with Breton LOBSTER and green tomato sauce	24
	Marinated ALPINE CHAR carpaccio and mixed summer greens	26
🍷	Roasted TOFU in tamari sauce, zucchini trombetta and curry broccoli	18
🍷	Millefeuille of EGGPLANT, tomato and buffalo mozzarella	20
🍷 🍷	VITELLO TONNATO	20
FIRST COURSES & SOUP		★
🍷	RAVIOLI with goat's ricotta cheese and wild herbs on zucchini and Tropea onions cream	22
🍷	SPAGHETTI creamed oriental style	20
🍷	"Acquerello" RICE with red prawns from Mazara del Vallo	28
🍷	Piedmontese AGNOLOTTI "Tre Galline" style with roast sauce	20
🍷	VESUVI pasta from "Pastificio Gentile" with three tomatoes texture and smoked pecorino	20



FROM THE RESTAURANT

From 1:00 pm to 3:00 pm, from 7:30 pm to 11:00 pm

★

MAIN COURSES

- 22
- Vegetable escalope PLANTED MEAT with baby carrots and barbecue sauce
- 29
- LAMB cutlets in crépinette with roasted potatoes and cardoncello mushrooms
- 24
- Braised CHEEK, vegetable ratatouille, herb crunch and horseradish
- 28
- AMBERJACK tataki on tomato chutney, pak choy and daikon
- 30
- Plank OCTOPUS on dark peppers and green sauce

★

CHEESE & DESSERT

- 16
- Selection of three types of Italian and international cheeses
- 24
- Selection of five types of Italian and international cheeses
- 10
- Peach, cocoa and amaretti TARTLET
- 10
- TORTINO with chocolate, berries and Strega liqueur
- 12
- Like a strawberry CAPRESE
- 10
- SUMMER FRUIT salad, raspberry sorbet and raisin wine
- 10
- Bonet

★

TASTING MENU

VEGAN

●

Roasted TOFU in
tamari sauce,
zucchini
trombetta and
curry broccoli

SPAGHETTI
creamed oriental
style

Vegetable
escalope
PLANTED MEAT
with baby carrots
and barbecue
sauce

SUMMER FRUIT
salad, raspberry
sorbet and raisin
wine





DRINK LIST



★ VERMOUTH SELECTION

- 40 ☆ FULL TASTING MENU
- 25 ★ CLASSIC TASTING MENU

A sensory journey blending tradition and innovation, featuring six carefully selected red, white, and amber vermouths. From historic recipes to emerging artisanal producers, discover the rich aromas and distinctive character of each expression.

★ ROSSI

- 9 COCCHI DOPO TEATRO
- 9 ☆ NOVE DI DANTE INFERNO
- 9 CARLO ALBERTO RISERVA
- 9 ★ CARPANO ANTICA FORMULA
- 8 VERMUOTH DEL PROFESSORE
- 8 ★ MULASSANO
- 8 ☆ COCCHI BAROLO CHINATO
- 7 CARPANO PUNT E MES
- 7 COCCHI STORICO

★ BIANCHI

- 9 ★ CARLO ALBERTO RISERVA
- 8 VERMOUTH DEL PROFESSORE
- 8 ☆ CANONE OCCIDENTALE
- 7 COCCHI AMERICANO



AMEDEI SINGLE-ORIGIN CRU CHOCOLATE SELECTION

MADAGASCAR 72%

Notes of red fruits and licorice

ECUADOR 77%

Intense cocoa aroma with notes of banana and caramelized sugar

GRENADA 85%

Notes of compote and dried fruits

VENEZUELA 92%

Predominant notes of cherry liqueur and cream



FROM THE BAR

From 6:00 pm



OYSTER MARTINI



A timeless classic that combines gin and dry vermouth in a refined balance. Its freshness and clarity makes it the perfect pairing for an oyster

18

OYSTER BLOODY MARY



Intense and full of character, based on tomato juice and vodka, expertly seasoned. Ideal for enhancing the bold flavor of the oyster

18

CARLINA SIGNATURE

15

STRATI - Inspired by the *Serien°umerica* project by M. De Ambrogio and S. Tosco
Saké and Moscato recall purity, while bergamot and Sichuan pepper break the balance. Hibiscus foam completes the whole, adding softness like embroidery on the surface



VOLO - Inspired by *Volatilia* by Paolo Polleggrin
Deep and evolving: the smoky notes of mezcal evoke the power of birds of prey, coffee adds intensity while vermouth harmonizes the flavors



IGLOO - Inspired by the research of Mario Merz
Structured, warm and enveloping, this whisky-based drink with sherry, Dom Bénédictine and coffee bitter develops according to proportions inspired by the Fibonacci sequence



TOTEM - Inspired by "*Monument to Time (City)*" by Sam Falls
Based on umeshu, yuzu liqueur and coriander seed syrup. It evolves over time, moving from an ethereal balance to deeper, spiced notes



LOW ALCOHOL

12

PROFUMO
White vermouth, lemon and rose cordial: soft and aromatic base, with floral and citrus notes, elegant and velvety, finishing fresh and clean



ORIENTE
Saké and hibiscus kombucha: fresh and lightly sparkling, with floral notes, lively acidity and a dry, thirst-quenching finish.



ROVO
Red vermouth, raspberry vinegar, sugar and soda: sweet and sour, juicy and easy-drinking, with hints of red berries and a fresh, slightly tart finish.



FRESCO
Shiso, lemon and cardamom cordial, matcha tea foam: herbaceous and citrusy, with a spicy accent and creamy texture, finishing fresh and lingering.



FRONDA
Dry vermouth, bay leaf cordial and gin: dry and structured, with herbaceous and resinous notes, finishing with an elegant aromatic bitterness.



12

INTERNATIONAL

BITTER

Negroni | Americano | Old Fashioned | Boulevardier |
Manhattan | Mint Julep | Sazerac | Hanky Panky

SPARKLING

Champagne Cocktail | French 75 | Old Cuban | Kir Royale

SOUR

Sour | Tommy's Margarita | Aviation | Daiquiri |
The Last Word | Paloma | Bee's knees | Canchanchara

SWEET

Espresso Martini | South side | Clover club |
Naked and famous | Pimm's Cocktail

12

CARLINA'S NON ALCOHOLIC



POMODORO E PASSION FRUIT

Pachino tomato syrup, passion fruit and tonic
sweet, fresh and slightly acidic



ALLORO E TONICA

Non-alcoholic gin, bay leaf cordial and tonic
dry, herbal and balsamic, with elegant bitterness and great freshness



LAMPONI E MENTA

Raspberry vinegar, mint, lemon cordial, non-alcoholic amaro and ginger soda
vibrant citrusy and spicy, with a fizzy finish



BARBABIETOLA E LIMONE

Beetroot shrub, lemon, non-alcoholic herbal distillate and bitter
enveloping balanced between earthy sweetness and citrus freshness



TÈ VERDE E CORIANDOLO

Green tea, coriander seed syrup and fig leaf soda
delicate, vegetal and aromatic, with a fresh and harmonious finish



GIN TONIC

LONDON N.3 - 15
Great Britain

BOND STREET - 12
Great Britain

FIFTY POUNDS - 12
Great Britain

MARTIN MILLERS - 12
G.b - Island

KI NO TEA - 18
Japan

GIN ARTE - 15
Italy

PETER
IN FLORENCE - 18
Italy

Seis14 GINTOL - 15
Mexico

Eclat dry gin - 15
Germany

NO ALCOL
CITADELLE - 15
France

M-EDITERRANEAN
- 12
Italy



TONIC WATER
MATCH INDIAN
TONIC
MATCH
MEDITERRANEAN
TONIC



ALLERGENI MENÙ RISTORANTE E BAR

APPETIZER

Brioche bread | Allergens: eggs, dairy products, gluten – Purchased frozen: bread

Cantabrian anchovies | Allergens: fish

Cheese | Allergens: tree nuts, dairy products

Foie gras | Thawed products: chutney

Feta | Allergens: dairy products, gluten

Italian Caviar Giaveri | Allergens: fish

Jamon serrano | Allergens: sulphites

Salmon Sashimi | Allergens: fish – Thawed products: fish

Oysters | Allergens: molluscs

HOTEL DISHES

Bagel with salmon and avocado | Allergens: fish, dairy products, sesame – Thawed products: bagel

Caprese | Allergens: dairy products

Chicken breast | Thawed products: chicken

Club sandwich | Allergens: gluten, dairy products, egg, mustard, fish – Thawed products: chicken, filling

Entrecote | Frozen products: sirloin

Lasagnetta | Allergens: eggs, gluten, celery, dairy products - Thawed products: lasagna, sausage ragout

Pizza | Allergens: gluten, dairy products – Purchased frozen: pizza

Tagliolini with fresh tomato | Allergens: egg, gluten

Toast | Allergens: dairy products, sulphites, gluten – Thawed products: toast bread

Courgette scapece | Allergens: sulphites

Traditional caesar salad | Allergens: gluten, eggs, dairy products – Thawed products: chicken breast

Vegan caesar salad | Allergens: gluten, sesame, soy - Purchased frozen: planted chicken

Vegetarian toast | Allergens: dairy products, sulphites, gluten – Thawed products: toast bread

Ice cream or sorbet | Allergens: vary daily, please ask the restaurant staff

The food served in our restaurant may contain or come in contact with allergens such as gluten, dairy, eggs, tree nuts, fish, shellfish, soy, celery, sesame, sulfites, mustard, even if not listed in individual dishes. Due to shared preparation spaces and the use of the same equipment, we cannot guarantee the complete absence of cross-contamination.



ALLERGENI MENÙ RISTORANTE E BAR

STARTERS

Salmerino | Allergens: fish, sulfites

Tofu | Allergens: sulfites, soya - Defrosted products: curry cream

Millefoglie | Allergens: milk, nuts - Defrosted products: pesto

Cous cous | Allergens: shellfish, gluten – Defrosted products: shellfish, vegetables

Veal with tune sauce | Allergens: fish, eggs – Defrosted products: veal

FIRST COURSES

Agnolotti | Allergens: celery, eggs, gluten, dairy products – Defrosted products: roast gravy, agnolotti

Riso | Allergens: shellfish, sulphites, celery – Purchased frozen: prawns – Defrosted products: bisque, onion cream

Ravioli | Allergens: milk, gluten – Defrosted products: ravioli

Spaghetto | Allergens: soya, gluten, sulphites – Defrosted products: pak choi

Vesuvi | Allergens: gluten, milk – Defrosted products: yellow tomato purée

MAIN COURSES

Scaloppa | Allergens: gluten, soy, dry fruits, mustard – Frozen purchased products: escalope, barbecue sauce

Veal cheek | Allergens: sulfites, celery, mustard, milk – Defrosted products: cheek, herb wafer, cooking jus, ratatouille

Agnello | Allergens: milk, sulphites, celery – Purchased frozen: lamb, cardoncelli mushrooms; Defrosted products: cooking juices

Polpo | Allergens: shellfish, sulphites – Defrosted products: octopus, salsa verde, peppers

Ricciola | Allergens: nuts, sulphites, soya – Defrosted products: ricciola, chutney

DESSERT

Tartelletta | Allergens: gluten, milk, eggs

Tortino | Allergens: gluten, milk, eggs, nuts – Defrosted products: chocolate tart

Like a strawberry caprese | Allergens: milk, eggs, dry fruit – Defrosted products: sphere

Misticanza | Allergen: sulphites

Bonnet | Allergens: eggs, nuts, dairy products, sulfites, gluten

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