



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.





DRINK LIST



★	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



★ 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 Pollegrin*
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



