



CARLINA
Restaurant & Bar





Lunch

 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
7
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
PEDAVERA
Italy
Lager
Non-alcoholic

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	
8	- <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	IGP Pinot Noir 2023 La Tène	
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

★

CLUB
AND BAGEL

CARLINA
CLUB SANDWICH

🔄
Brioche bread,
tomato, eggs,
bacon and chicken

16

BAGEL SALMONE
crème fraîche
avocado

18

APPETIZER★

Served with homemade brioche bread and demi-sel

🌿	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

FOCACCE & TOAST★

	Semolina focaccia with ham, mayonnaise, and lettuce leaves	6
🔄	Ham and cheese toast	8
🌿	Toast with tomato and mozzarella	8



★ SALADS AND SINGLE DISHES

20	Venus rice salad, avocado, sashimi of the day and Yakisoba sauce	🍷
18	Nicoise with tuna belly, sour onion, eggs and green beans	🍷
16	Caesar Salad with chicken breast, Caesar sauce, lettuce and crusty bread	
16	Vegan Caesar salad with planted chicken, veg Caesar sauce and bread	🌱🔄
16	Caprese salad with buffalo mozzarella and seasonal tomatoes	🌱🍷🔄

★ VEGETABLES

12	Selection of steamed vegetables	🌱🍷
12	Selection of grilled vegetables	🌱🍷
10	Scapece Courgettes	🌱
8	Mixed leaves and raw vegetables	🌱🍷

★
PIZZA
🔄

Pizza al tegamino
slow fermented
dough by
Domenico Volgare
Gambero Rosso
2025

16



FROM THE RESTAURANT

★

TASTING
MENÙ
TERRITORIO



Vitello tonnato

Piedmontese
Agnolotti from the
"Tre Galline"
with gravy

Braised CHEEK,
vegetable
ratatouille, herb
crunch and
horseradish

Peach, cocoa and
amaretti TARTLET

60

STARTERS		★
	Raw Fassone meat with tartar sauce and cardoncelli mushrooms	20
	 Vitello tonnato	20
	Borage fritters with tartar sauce	18
FIRST COURSES & SOUPS		★
	Organic Tagliolini with Tomatoes sauce from "Paglione" Farm	16
	Soup of the day	14
	"Acquerello" RICE with courgette cream, courgette flowers and lemon confit	18
	Piedmontese agnolotti from the "Tre Galline" with gravy	20
	Lasagna with raschera cheese and Bra sausage	18



FROM THE RESTAURANT

★	MAIN COURSES
18	Grilled chicken breast  <i>Served with your choice of side dish: grilled vegetables, steamed vegetables, rice or French fries</i>
24	Manzetta Entrecôte  <i>Served with your choice of side dish: grilled vegetables, steamed vegetables, rice or French fries</i>
26	Steamed snapper steak with lemon mayonnaise  <i>Served with your choice of side dish: grilled vegetables, steamed vegetables, rice or French fries</i>
24	Braised CHEEK, vegetable ratatouille, herb crunch and horseradish  

★	DESSERT
8	Homemade ice cream  
10	Cake of the day with ice cream 
8	Fresh fruit salad   
10	Bonet del Carlina   

★
CHEESE

Selection of Italian and international cheeses
Three types
16
Five types
24
★
CHOCOLATE
Amedei Selection
12



ALLERGENI MENÙ RISTORANTE E BAR

APPETIZER

Pan brioche | Acquistato congelato Allergeni: uova, glutine, latte / *Purchased frozen. Allergens: eggs, gluten, milk*

Formaggi | Allergeni: frutta a guscio, latte, uova/ *Allergens: nuts, milk, eggs*

Acciughe | Allergeni: pesce / *Allergens: fish*

Jamon serrano | Allergeni solfiti / *Allergens: sulfites*

Sashimi di salmone | Prodotti decongelati: salmone. Allergeni: pesce / *Thawed products: salmon. Allergens: fish*

Caviale | Allergeni: pesce | *Allergens: fish*

Feta | *Allergeni: latte, glutine | Allergens: dairy products, gluten*

Foie gras | Prodotti decongelati: foie gras | *Thawed products: foie gras*

Ostriche | *Allergeni: molluschi Oysters | Allergens: molluscs*

INSALATE E PIATTI UNICI

Caprese con mozzarella di bufala | Allergeni: latticini / *Allergens: dairy*

Insalata di riso venere | Allergeni: pesci, soia, solfiti. Prodotti decongelati: pesce/ *Allergens: fish, soy, sulfites. Thawed products: fish*

Caesar salad tradizionale | Prodotti decongelati: petto di pollo allergeni: glutine, pesce, uova, solfiti / *Thawed products: chicken breast. Allergens: gluten, fish, sulfites, eggs.*

Caesar salad vegetale | Prodotti acquistati congelati: pollo vegetale allergeni: glutine, soia, solfiti, senape / *Purchased frozen: vegetable chicken. Allergens: gluten, soy, sulfites, mustard*

Nizzarda | Allergeni: pesci, uova, solfiti– Acquistati congelati: fagiolini / *Allergens: fish, egg, sulfites - Purchased frozen: green beans*

CLUB AND BAGHEL

Bagel con salmone e avocado | Prodotti decongelati: bagel - Allergeni: pesce, latte, glutine, sesamo / *Thawed products: bagels - Allergens: fish, milk, sesame, gluten*

Club sandwich | Prodotti decongelati: petto di pollo, farcia Allergeni: glutine, uova, lattosio, senape, pesce / *Thawed products: chicken breast, filling - Allergens: gluten, eggs, lactose, mustard, fish*

FOCACCE E TOAST

Toast | prodotti decongelati: pane toast Allergeni: Glutine, latte, solfiti / *Thawed products: toast bread - Allergens: gluten, milk, sulfites*

Toast pomodoro e mozzarella | Prodotti decongelati: pane toast - Allergeni: glutine, latticini/ *Thawed products: toast bread - Allergens: gluten, dairy products*

PIZZA

Pizza al tegamino | Prodotti decongelati: pizza - Allergeni: glutine, latte / *Frozen products: pizza - Allergens: gluten, dairy*



ALLERGENI MENÙ RISTORANTE E BAR

ANTIPASTI

Carne cruda di fassone al coltello con salsa tartara | Allergeni: uova, solfiti – Prodotti decongelati: carne / *Allergens: eggs, sulphites – Thawed products: meat*

Vitello tonnato | Allergeni: pesce, uova – Prodotti decongelati: girello di vitello / *Allergens: fish, eggs – Thawed products: veal topside*

Frittelle | Allergeni: uovo, glutine / *Allergens: egg, gluten*

PRIMI

Agnolotti | *Prodotti acquistati congelati: agnolotti* - Prodotti decongelati: sugo d'arrosto - Allergeni: sedano, uova, glutine, latte solfiti / *Thawed products: roast gravy - Allergens: celery, eggs, gluten, milk, sulfites*

Riso | Allergeni: nessuno – Prodotti decongelati: crema di sedano rapa / *Allergens: none - Thawed products: celeriac soup*

Tagliolini | Allergeni: uova, glutine / *Allergens: eggs, gluten*

Lasagnetta | Allergeni: uova, glutine, latte, sedano, solfiti. Prodotti decongelati: lasagna, ragù di salsiccia / *Allergens: eggs, gluten, milk, celery, sulfites Thawed products: lasagna, sausage ragù*

SECONDI

Guancia di vitello | Allergeni: solfiti, sedano, senape, latte - *Decongelati: guancia, cialda di erbe, fondo di cottura, ratatouille*

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

Dentice | Allergeni: uova, pesce, solfiti – Prodotti decongelati: dentice / *Allergens: eggs, fish, sulfites- Thawed products: Snapper*

Entrecote | Prodotti decongelati: entrecote – Allergeni: latte / *Thawed products: sirloin steak - Allergens: milk*

VERDURE

Zucchine: Allergeni: solfiti / *Allergens: sulfites*

DOLCI

Torta del giorno | chiedere al personale di sala / *ask the dining room staff*

Gelato o sorbetto | Allergeni: uova, latte, chiedere al personale di sala / *Allergens: eggs, milk, ask the dining room staff*

Bonet: allergeni | uova, frutta a guscio, solfiti / *Allergens: milk, eggs, nuts - Frozen products: bonet*

Gli alimenti serviti nel nostro ristorante potrebbero contenere o venire a contatto con allergeni come: glutine, latte, uova, frutta a guscio, pesce, crostacei, soia, sedano, sesamo, solfiti senape e, anche se non indicati nei singoli piatti. A causa della condivisione degli spazi di lavorazione e dell'uso delle stesse attrezzature, non possiamo garantire l'assenza totale di contaminazione crociata.

Foods served in our restaurant may contain or come into contact with allergens such as gluten, milk, eggs, tree nuts, fish, shellfish, soy, celery, sesame, sulfites, mustard, and others, even if not listed in individual dishes. Due to shared workspaces and shared equipment, we cannot guarantee the complete absence of cross-contamination.

