



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
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
NON-ALCOHOLIC
BEER
FREELY
Lager
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	
9	Cinque Terre Bianco Marea 2024 Bisson	
8	Verdicchio Castelli di Jesi Riserva Kochlos 2024 Edoardo Dottori	
8	Greco di Tufo Riserva Cutizzi 2024 Feudi di San Gregorio	
8	- <i>de-alcoholized</i> - Riesling bio Kolonne Null	
★	RED WINE	
10	Langhe Rosso Bricco del Drago 2021 Poderi Colla	
7	VdA Syrah 2018 La Source	
8	Barbera d’Alba Piani 2024 Pelissero	
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
12

AMERICANO
ZERO
Non-alcoholic bitter
and vermouth with
soda
12



FROM THE BAR

from 3 pm till 11 pm

★

🌿 CAESAR SALAD
TRADIONAL

Chicken breast in a
crust with Caesar
salad dressing

16

🌿 CAESAR SALAD
VEGETARIAN

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	 
18	Fried PORCINI mushrooms	
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
Robiola cheese
and grilled
vegetables
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 VEAL
Cheek in Nebbiolo
Wine with Mixed
Mushrooms and
Mashed Potatoes

HAZELNUT CAKE
with zabaione

60

STARTERS		★
🍷	RED CABBAGE AND PUMPKIN	18
🍷🌿	A medley of SEASONAL MUSHROOMS in various textures, served with	22
🍷	Paris-style SNAILS	22
🍷	Raw yellowtail with pomegranate leche de tigre	24
🍷🍷	VEAL WITH TUNA SAUCE	20
FIRST COURSES & SOUP		★
🍷	TAGLIOLINO with porcini mushrooms	22
	MACCHERONCINO from Az. Agricola Gentile with clams and guanciale on a chickpea cream base	24
🍷	Acquerello RISOTTO, creamed with beetroot, cashew nuts and extra-aged balsamic vinegar	20
🍷	Piedmontese AGNOLOTTI from 'Tre Galline' with roast meat sauce	22
🌿	Vegetarian tortello with butter, sage and black radish	20



FROM THE RESTAURANT

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

★

MAIN COURSES

20	Korean-style fermented Napa CABBAGE shitake and Tropea onion	🍷🍇
24	Braised VEAL Cheek in Nebbiolo Wine wnica...tu sai ith Mixed Mushrooms	🍷
35	VENISON fillet with chestnuts and bilberry sauce	🍷
26	COCKEREL prepared two ways with figs and seasonal vegetables	🍷
28	Home-smoked SALMON with braised endive and hollandaise sauce	🍷

★

CHEESE & DESSERT

16	Selection of three types of Italian and international CHEESES	🍷
24	Selection of five types of Italian and international cheeses	🍷
10	Apple STRUDEL	
12	Chestnut and pistachio MOUSSE with pine nut namelaka	🍷
10	Chocolate BAVARIAN CREAM with hazelnuts and mascarpone	
10	CRÈME BRÛLÉE with figs and coffee	🍷

★

TASTING MENU

VEGAN

🍷

A medley of
seasonal
MUSHROOMS in
various textures,
served with crispy
rice

Acquerello
RISOTTO,
creamed with
beetroot, cashew
nuts and extra-
aged balsamic
vinegar

Korean-style
fermented savoy
CABBAGE

CRÈME BRÛLÉE
with figs and
coffee

60





DRINK LIST



★ VERMOUTH SELECTION

40	☆	FULL TASTING MENU
<i>Six Interpretations to Explore the Identity of Vermouth di Torino, Between Tradition, Terroir and Contemporary Creativity</i>		
25	★	CLASSIC TASTING MENU
<i>Three Milestones, from 1837 to 1891, Tracing the Origins and Evolution of Vermouth di Torino</i>		

★ ROSSI

9	★ ☆	COCCHI DOPO TEATRO
9		NOVE DI DANTE INFERNO
9	★ ☆	CARLO ALBERTO RISERVA
9		CARPANO ANTICA FORMULA
8		TRINCHIERI
8		MULASSANO
8		COCCHI BAROLO CHINATO
7		CARPANO PUNT E MES
8	☆	CANONE OCCIDENTALE

★ BIANCHI

9		CARLO ALBERTO RISERVA
8	☆	TRINCHIERI
8		CANONE OCCIDENTALE
7	☆	COCCHI AMERICANO
8	★ ☆	MULASSANO
9		CARLO ALBERTO RISERVA



AMEDEI
SINGLE-ORIGIN
CRU CHOCOLATE
SELECTION

12

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



CENERE – *Inspired by the work of Nunzio Fisichella*
Smoky with spicy notes, the smoky notes of mezcal and the citrus notes of grapefruit soda are complemented by the vegetal and tart notes of a raspberry and pepper shrub



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

BALSAMICO
Artichoke bitter and hazelnut liqueur with balsamic vinegar and soda: Bitter and hazelnutty with balsamic and effervescent notes



PROFUMO
Red vermouth and pink grapefruit cordial: a smooth, aromatic base with a citrusy, enveloping profile, elegant on the palate



PURPUREO
Sake, blackberry vinegar and rose kombucha: delicate and fruity, slightly sparkling and tangy with sweet, floral notes



TOSTATO
Toasted tea cordial, hazelnut liqueur, bitter cocoa and a hint of whisky: enveloping and spicy with a warm, lingering finish



VEGETALE
Dry vermouth, wasabi root gin and sotol: dry, vegetal and pungent with a lively, mineral freshness, bold



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

SWEET

Espresso Martini | South side |
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



BASILICO E LIQUIRIZIA

Non-alcoholic bitter with liquorice, lemon and fresh basil:
Balsamic and herbaceous, velvety on the palate



ANANAS E CEDRO

Pineapple vinegar, non-alcoholic spiced liqueur, cedar soda and fresh mint:
Citrusy and fresh, with a slight tang



GENZIANA E LIMONE

Non-alcoholic bitter, pink grapefruit cordial and lemon soda:
Fresh and slightly bitter, pleasantly fizzy.



ERBE E RADICI

Non-alcoholic herbal bitter, lime juice and sugar:
Bitter and citrusy, with a bold, structured flavour and a tangy core.



GIN TONIC

LONDON N.3 - 15
Great Britain

OXLEY- 15
Great Britain

FIFTY POUNDS - 12
Great Britain

MARTIN MILLERS - 12
G.b - Iceland

MAYSUI HAKUTO - 18
Japan

BOSQUE - 15
Patagonia

PETER
IN FLORENCE - 18
Italy

Seis14 GINTOL - 15
Mexico

17021 - 18
Italy

NO ALCOL
CITADELLE - 15
France

M-EDITERRANEAN
- 12
Italy

TONIC WATER
MATCH
INDIAN
OR
MEDITERRANEAN



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

Fried porcini mushrooms | Thawed products: mushrooms Allergens: gluten

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

Cauliflower | Allergens: soya – Defrosted products: cauliflower purée

Mushrooms | Defrosted products: mushroom purée

Snails | Allergens: dairy products – Purchased frozen: snails

Amberjack | Purchased Frozen: amberjack

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

FIRST COURSES

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

Tagliolino | Allergens: egg, gluten, dairy products, sulphites – Defrosted products: mushroom cream sauce, sautéed mushrooms

Maccheroncino | Allergens: gluten, sulphites, fish – Defrosted products: clams, chickpea cream

Risotto | Allergens: nuts, sulphites, sesame

Tortello magro | Allergens: gluten, dairy products, eggs – Defrosted products: tortello, black radish cream

MAIN COURSES

Gabbage | Allergens: none - Thawed products: none

Veal | Allergens: dairy, sulphites, celery – Thawed products: cheek, sauce, mushrooms

Venison | Allergens: sulphites, dairy, celery – Thawed products: saddle stock – Purchased frozen: hare

Cockerel | Allergens: sulphites, dairy products, celery – Thawed products: stock, baby carrots

Salmon | Allergens: fish, dairy products, egg, sulphites – Thawed products: courgettes – Purchased frozen: salmon

DESSERT

Strudel | Allergens: gluten, eggs, nuts, sulphites, dairy – Defrosted products: strudel

Mousse | Allergens: dairy, nuts, gluten – Defrosted products: mousse

Bavarian cream | Allergens: gluten, eggs, nuts, dairy – Defrosted products: Bavarian cream

Crème Brûlée | Allergens: nuts – Defrosted products: coffee cream

Hazelnut Cake | Allergens: gluten, nuts, eggs, dairy products, sulphites

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