

CARLINO

Family Style

Perfect for groups, these dishes are designed to be shared with the whole table, encouraging a sense of community in the traditional Italian style of dining.

\$75 PER PERSON

Aperitivi

Pane della Casa & Marinated Olives

Insalata

Mixed Salumi

house pickles, preserves and crisps

Frico

fried montasio, onion & potato

Tuscan Kale

parmesan, pangrattato, anchovy & lemon dressing

Primi

Rigatoni Amatriciana

guanciale, tomato, chili, pecorino

Risotto

carnaroli rice, wild mushrooms, crispy sage

Secondi

Roast Chicken

seasonal vegetables, pan jus

Salmon

wilted swiss chard, frantoio olives, burro bianco

Soft Polenta

seasonal vegetables, wild mushrooms, fonduta

Dolci

Tiramisu

espresso, savoiardi biscuits

Torta Cioccolato

citrus syrup, mascarpone whip

\$89 PER PERSON

Aperitivi

Pane della Casa & Marinated Olives

Antipasti

Chicory Salad

balsamic grapes, walnuts, pecorino

Frico

fried montasio, onion & potato

Meatballs

smoked ricotta

Primi

Cavatelli

lamb Friulano, dandelion, pecorino

Bigoli al Nero

squid ink pasta, mussels, garlic, herbs

Woven Lasagna

mushroom ragu, spinach sauce

Secondi e Contorni

Soft Polenta

seasonal vegetables, wild mushrooms, fonduta

Beef Striploin Roast

arugula, red wine jus

Whole Branzino

fennel, heirloom tomatoes, basil

Broccolini

lemon & anchovy vinaigrette

Dolci

Tiramisu

espresso, savoiardi biscuits

Torta Cioccolato

citrus syrup, mascarpone whip

DINNER



CARLINO

DINNER

À la carte

These menus offer a personalized dining experience, allowing each guest a choice of each course for an individually plated multi-course meal.

\$75 PER PERSON

Aperitivi

Pane della Casa & Marinated Olives

Antipasti

Choose one

Mixed Salumi

house pickles, preserves and crisps

Bean Soup from Trieste

pork, beans, cabbage

Tuscan Kale Salad

parmesan, pangrattato, anchovy & lemon dressing

Primi

Choose one

Rigatoni Amatriciana

guanciale, tomato, chili, pecorino

Risotto

carabinieri rice, wild mushroom, crispy sage

Secondi

Choose one

Soft Polenta

seasonal vegetables, wild mushrooms, fonduta

Beef Striploin

seasonal greens, red wine jus

Salmon

wilted swiss chard, frantoio olives, burro bianco

Dolci

Choose one

Tiramisu

espresso, savoiardi biscuits

Torta Cioccolato

citrus syrup, mascarpone whip

\$89 PER PERSON

Aperitivi

Pane della Casa & Marinated Olives

Antipasti

Choose one

Chicory Salad

balsamic grapes, walnuts, pecorino

Crudo di Mare

cured fish, house pickles, crisps

Meatballs

smoked ricotta

Primi

Choose one

Cavatelli

lamb Friulano, dandelion, pecorino

Bigoli al Nero

squid ink pasta, mussels, garlic, herbs

Woven Lasagna

mushroom ragu, spinach sauce

Secondi

Choose one

Soft Polenta

seasonal vegetables, wild mushrooms, fonduta

Crispy Duck Breast

seasonal vegetables, red currant jus

Baked Sablefish

tuscan kale, zucchini, burro bianco

Dolci

Choose one

Tiramisu

espresso, savoiardi biscuits

Torta Cioccolato

citrus syrup, mascarpone whip

\$130 PER PERSON

Aperitivi

Pane della Casa & Marinated Olives

Frico

fried montasio, onion, potato

Antipasti

Choose one

Chicory Salad

balsamic grapes, walnuts, pecorino

Speck

melon, mostarda, grissini

Capesante Gratinata

swimming scallops, gremolata, garlic butter

Primi

Choose one

Cappelletti

duck confit, ricotta, dandelion, grana padano

Bigoli al Nero

squid ink pasta, lobster, bottarga, lemon, chili

Rigatoni Alla Norma

eggplant, pomodoro, smoked ricotta, basil

Secondi

Choose one

Prime Rib

borlotti beans, red wine jus

Arctic Char

salmoriglio, roasted zucchini, grilled lemon

Soft Polenta

seasonal vegetables, wild mushrooms, truffle, fonduta

Dolci

Choose one

Tiramisu

espresso, savoiardi biscuits

Torta Cioccolato

citrus syrup, mascarpone whip

