

 = vegetarian

CARLETTO[®]

A M S T E R D A M

do you have any **allergy**?
please, **notify us!**

STARTERS

FOCACCIA  <i>Fresh baked focaccia bread</i>	7.5	PROSCIUTTO DI PARMA <i>Prime quality Parma ham (24 months aged)</i>	14.5
BRUSCHETTA CLASSICA  <i>Toasted Bread – Mixed cherry tomatoes – Fresh basil</i>	9.5	FOCACCIA PARMA <i>Fresh baked focaccia bread – Parma Ham – Stracciatella Pugliese cheese – Cherry Tomatoes – Fresh Rucola – Grana Padano cheese</i>	17.5
CALZONE RICOTTA E PEPE  <i>Calzone pizza filled with ricotta cheese and black pepper Arrabbiata sauce on side</i>	15	FRITTURA DI CALAMARI <i>Fried squid – mayo</i>	19
INSALATA PRIMAVERA  <i>Baby gem salad – Avocado – Cherry tomatoes – Pomegranate – Cucumber – Grana Padano cheese – Lemon dressing</i>	15.5	TARTARE DI ANGUS <i>Prime Scottish angus beef tartare – Parmesan Cream – Egg yolk – Black pepper</i>	18
BURRATA PUGLIESE  <i>Burrata Pugliese cheese – Cherry tomatoes – Fresh basil</i>	17.5	VITELLO TONNATO <i>Roasted veal – Tuna sauce – Quail eggs – Chef's topping</i>	18.5
POLPETTE DEL NONNO CARLETTO <i>Homemade beef meatballs – Slow cooked tomatoes sauce</i>	14.5	GAMBERI IN CREMA DI PISTACCHIO <i>Red Shrimps in cream and pistachio sauce – chef's topping</i>	24
CRISPY SPAGHETTI <i>Crispy spaghetti bite with besciamella and slow cooked Bolognese sauce – Parmesan cream – Black pepper</i>	15		

PASTAS

CARLETTO  <i>Our signature pasta (handmade tagliatelle) with fresh black truffle from Umbria and cream made of parmigiano Reggiano cheese aged +24 months</i>	29	TAGLIATELLE BOLOGNESE <i>Handmade tagliatelle pasta – Slow cooked Bolognese sauce (no pork) – Parmesan cheese</i>	23
LASAGNA VEGETARIANA  <i>Lasagna Sheets – Besciamella cream – Fresh spinach – Zucchini – Pesto genevose – Parmesan cheese – Fresh mozzarella – Basil</i>	22	CARBONARA <i>Mezzi rigatoni pasta – Egg yolk – Pepper guanciale – Pecorino Romano cheese – Black Pepper</i>	23
CACIO E PEPE  <i>Pici pasta (hand-rolled spaghetti) – Cacio Romano cheese – Black pepper Option: Fresh Black Truffle +8</i>	24	PISTACCHIO, GAMBERI E BURRATA <i>Handmade tagliatelle pasta – pumpkin cream – shrimps – Burrata Pugliese cheese – Pistachio</i>	28
RAVIOLI BURRO E SALVIA  <i>Handmade ravioli pasta filled with fresh ricotta cheese and fresh spinach – Parmesan cheese – butter and sage sauce</i>	24		

MAIN COURSES

COTOLETTA MILANESE <i>Fried chicken breast in Milanese style Option: Roasted Potatoes +5 Fresh parmesan spinach +9</i>	26	TAGLIATA DI ENTRECOTE <i>Prime Scottish Angus beef (300gr) cooked medium served with green spicy sauce and roasted potatoes Option: Fresh parmesan spinach +9</i>	32
PARMIGIANA DI MELANZANE  <i>Eggplants – Slow cooked tomatoes sauce – Mozzarella – Parmesan cheese – Fresh basil</i>	19	FILETTO DELLO CHEF <i>Prime Scottish Angus Beef (200gr) – Gravy sauce – Baby carrots – Roasted Potatoes</i>	38

CLASSIC PIZZA & GLUTEN FREE

Gluten free dough option +5*

MARGHERITA  <i>Tomato sauce – Fiordilatte mozzarella – Evo oil from Puglia – Grana Padano cheese – Fresh basil</i>	16.5
TARTUFATA  <i>Black truffle cream – Fresh mushrooms – Fiordilatte mozzarella – Grana padano cheese – Fresh black truffle – Fresh basil</i>	27
PARMACCHIELLA <i>Fiordilatte mozzarella – Toasted pistachio – Grana padano cheese – Parma ham – Fresh basil – Semi dried cherry tomatoes in evo oil</i>	19.5
DIAVOLINA <i>Fiordilatte mozzarella – Tomato sauce – N'duja (spicy sausage cream) – Stracciatella Pugliese cheese – Ventricina (spicy salami) – Evo oil from Puglia – Fresh basil</i>	19.5
MONNALISA  <i>Tomatoes sauce – Stracciatella cheese – Mixed cherry tomatoes – Olives – Spicy olive oil – Cream vinegar – Origan</i>	18

*Please note that very small contaminations can always happen.



RED WINES

Negramaro I Tratturi "San Marzano", Puglia - Italy	32	Langhe Nebbiolo "Massimo Abbate", Piedmont - Italy	48
Appassimento "La Calla", Puglia - Italy	35	Primitivo di Manduria 62 "San Marzano", Puglia - Italy	59
Montepulciano d'Abruzzo "Salvatore Lilli", Abruzzo - Italy	37	Promis Merlot "Gaja", Toscana - Italy	72
Nero d'Avola D.O.C. "Colosi", Sicilia - Italy	37	Barolo "Monchiero" Riserva 2016, Piedmont - Italy	95
Morellino di Scansano "Fattorie Le Pupille", Toscana - Italy	38	Brunello di Montalcino Poggio alle Mura Castello "Castello Banfi" 2018, Toscana - Italy	135
Chianti Classico D.O.C.G. "Castello Del Tegelato", Sangiovese, Toscana - Italy	42	Barbaresco "Gaja" 2019, Piedmont - Italy	385

WHITE WINES

Talò Chardonnay "San Marzano", Puglia - Italy	35
Musa "Massimo Abbate", Piedmont - Italy	36
Fiano di Salento "San Marzano", Puglia - Italy	37
Talò Timo "San Marzano", Puglia - Italy	39
"Alturis" Pinot Grigio, Friuli - Italy	39
Glazebrook, Marlborough Sauvignon Blanc, New Zealand	42
"Ca del Prato" Lugana, Lombardia - Italy	44
"EDDA" San Marzano, Chardonnay/Moscatoello, Puglia - Italy	49
Domaine Serge Dagueneau Et Filles, Pouilly Fumé Ac, Loire	58
"Ca Dei Frati" IGP Prato 2021, Chardonnay - Sauvignon - Verdicchio	72
"Gaja" Vista Mare, Fiano - Vermentino, Toscana - Italy	121

ROSE WINES

San Marzano Tramari Rose, Puglia - Italy	32
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PROSECCO & CHAMPAGNE

Prosecco Extra Dry "San Marzano", Salento Liboll, Puglia - Italy	34
Perrier Jouet Grand Brut, France	115

DESSERT WINES

Moscato di Solalto "Fattorie le Pupille", Tuscany - Italy	35
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WINE BY GLASS

Red Wine

Negramaro I Tratturi "San Marzano", Puglia - Italy	7
Nero d'Avola D.O.C. "Colosi", Sicilia - Italy	7.5
Appassimento "La Calla", Puglia - Italy	8
Montepulciano d'Abruzzo "Salvatore Lilli", Abruzzo - Italy	8
Chianti Classico D.O.C.G. "Castello Del Tegelato", Toscana - Italy	9
Primitivo di Manduria 62 "San Marzano", Puglia - Italy	12

White wine

Talo' Chardonnay "San Marzano", Puglia - Italy	7.5
"Alturis" Pinot Grigio, Friuli - Italy	8
Musa "Massimo Abbate", Sauvignon - Moscato, Piedmont - Italy	8.5
Vermentino Timo "San Marzano", Puglia - Italy	9.5
"Ca del Prato" Lugana, Lombardia - Italy	9.5

Prosecco & rosè wine

"San Marzano" Tramari Rosè, Puglia - Italy	7
Prosecco Extra Dry "San Marzano", Salento Liboll, Puglia - Italy	7.5

Dessert wine

Moscato di Solalto "Fattorie le Pupille", Tuscany - Italy	8
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SOFT DRINKS

Coca Cola	4.5	Ginger Ale	4.5
Coca Cola Zero	4.5	Acqua Panna	7
S. Pellegrino Rossa	4.5	San Pellegrino	7
Ginger Beer	4.5		

SPIRITS

Limoncello	6	Patron Silver	17
Amaro del Capo	6	Casa Amigos Anejo	17
Frangelico	6	Casa Amigos Blanco	17
Montenegro	7	Casa Amigos Jove	18
Amaretto di Saronno	7	Casa Amigos Reposado	18
Gin Bobby's	12	Casa Amigos Mezcal	22
Gin Hendrick's	14	Grappa 903 Barrique	7
Gin Mare	15	Grappa 903 Bianca	8
Sir Dam	8	Zacapa	8
Grey Goose	10	Black Label	11
Belvedere	10	Remy Martin Excellence	18
Don Julio Reposado	16	Oban 14	17
Don Julio Blanco	18	Macallan	25
Don Julio 1942	45	Lagavulin	20
Patron Cafe XO	15		

COCKTAILS & BEERS

Bellini	9	Negroni	10	Pornstar Martini	13
Spritz	10	Moscow Mule	10	Birra Moretti	5
Passion Mule (alcohol free)	10	Mocktail	10	Moretti Zero	5
		Espresso Martini	13		

CAFFETTERIA

Espresso	4	Americano	5	Tea	6
Decaffeinato	4	Cappuccino	5		