

 = vegetarian

CARLETTO[®]

A M S T E R D A M

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

STARTERS

FOCACCIA BREAD 	7.5	CARPACCIO DI ANGUS	16
<i>Fresh baked focaccia bread</i>		<i>Prime angus beef carpaccio - Olives -</i>	
BRUSCHETTA 	8.5	<i>Parmesan cheese - Fresh Rucola - Semi dried cherry tomatoes</i>	
<i>Toasted Bread - Mixed cherry tomatoes - Fresh basil</i>		PROSCIUTTO DI PARMA	12.5
CALZONE RICOTTA E PEPE 	13.5	<i>Parma ham aged 24 months</i>	
<i>Calzone pizza filled with ricotta cheese and black pepper -</i>		TARTARE DI ANGUS	17
<i>Arrabbiata sauce on side</i>		<i>Prime angus beef tartare - Cream and egg yolk -</i>	
INSALATA DI POMODORI 	14.5	<i>Chef's topping</i>	
<i>Mixed cherry tomatoes salad - Fresh Rucola -</i>		POLPETTE DEL NONNO CARLETTO	13.5
<i>Red onion - Fresh Basil</i>		<i>Homemade beef meatballs - Slow cooked tomatoes sauce</i>	
BURRATA PUGLIESE (200gr/2pers) 	16.5	Option: Meatballs in truffle sauce + 5	
<i>Burrata Pugliese cheese - Cherry tomatoes -</i>		CRISPY SPAGHETTI (2PCS)	13.5
<i>Homemade pesto genovese</i>		<i>Crispy spaghetti bite with angus beef tartare -</i>	
VITELLO TONNATO	16.5	<i>Fresh black truffle - Parmesan cream</i>	
<i>Roasted veal - Tuna sauce - Quail eggs -</i>		FRITTURA DI CALAMARI	16
<i>Chef's topping</i>		<i>Fried squid - mayo</i>	

PASTA

CARLETTO 	28
<i>Our signature fresh black truffle pasta (tagliatelle)</i>	
<i>with parmesan cream and mushrooms carpaccio</i>	
CACIO E PEPE 	18.5
<i>Spaghetti pasta - Cacio cheese- Black pepper (Roma style)</i>	
Option: Add fresh black truffle + 8	
GNOCCHI ARRABBIATA 	17.5
<i>Fresh gnocchi - Spicy tomatoes sauce -</i>	
<i>Stracciatella cheese - Fresh basil</i>	
CARBONARA	19.5
<i>Spaghetti pasta - pepper guanciale - Pecorino cheese -</i>	
<i>Egg yolk (Roman recipe)</i>	
BOLOGNESE	19.5
<i>Homemade tagliatelle pasta-</i>	
<i>Slow cooked tomato beef Bolognese sauce- Fresh Parmesan</i>	
PISTACCHIO E GAMBERI	24
<i>Homemade tagliatelle pasta - Pistachio pesto - Shrimps -</i>	
<i>Stracciatella cheese (heart of burrata cheese) - Zucchini</i>	
LINGUINE CON ARAGOSTA	38
<i>Linguine pasta - Prime quality lobster -</i>	
<i>Chilli tomatoes sauce - Fresh basil</i>	

MAIN COURSES

COTOLETTA MILANESE	28.5
<i>Fried veal in Milanese style (400 gr)</i>	
FILETTO AL BAROLO	37
<i>Prime Scottish beef (220gr) cooked in homemade</i>	
<i>red wine Barolo sauce - fresh vegetables</i>	
PARMIGIANA DI MELANZANE 	19.5
<i>Eggplants - Slow cooked tomatoes sauce -</i>	
<i>Mozzarella - Parmesan cheese - Fresh basil</i>	
BRANZINO	24
<i>Baked wild sea bass - Fresh vegetables - Basil Evo oil</i>	

SIDE DISHES

PATATE AL FORNO 	6.5
<i>Roasted potatoes</i>	
SPINACI AL FORMAGGIO 	6.5
<i>Fresh spinach in parmesan cheese and butter sauce</i>	
BIMI BROCCOLINI 	7.5
<i>Roasted bimi broccolini</i>	

PIZZA

Gluten free dough option +5

MARGHERITA 	16
<i>Tomato sauce - Fiordilatte mozzarella - Evo oil from Puglia - Grana Padano cheese - Fresh basil</i>	
TARTUFATA 	26
<i>Black truffle cream - Fresh mushrooms - Fiordilatte mozzarella - Grana padano cheese -</i>	
<i>Fresh black truffle - Fresh basil</i>	
PARMACCHIELLA	19.5
<i>Fiordilatte mozzarella - Stracciatella Pugliese cheese - Toasted pistachio -</i>	
<i>Grana padano cheese - Parma ham - Fresh basil - Semi dried cherry tomatoes in evo oil</i>	
DIAVOLINA	18.5
<i>Fiordilatte mozzarella - Tomato sauce - N'duja (spicy sausage cream) -</i>	
<i>Stracciatella Pugliese cheese - Ventricina (spicy salami) - Evo oil from Puglia - Fresh basil</i>	
MONNALISA 	17
<i>Tomatoes sauce - Stracciatella cheese - Mixed cherry tomatoes - Olives - Spicy olive oil - Cream vinegar - Origan</i>	



RED WINES

Appassimento "La Calla", Puglia - Italy	34	Amarone "Ca Dei Maghi", Veneto - Italy	75
Montepulciano d'Abruzzo "Salvatore Lilli", Abruzzo - Italy	36	Poderi Luigi Einaudi Barolo, Piemonte - Italy	84
Nero d'Avola D.O.C. "Colosi", Sicilia - Italy	37	Sito Moresco Cabernet Sauvignon/Merlot "Gaja", Piemonte - Italy	95
Morellino di Scansano "Fattorie Le Pupille", Toscana - Italy	38	Barbaresco "Poderi Luigi Einaudi", Piemonte - Italy	95
Chianti Classico D.O.C.G. "Castello Del Tegolato", Toscana - Italy	40	Brunello di Montalcino "Co Di Lamo", Toscana - Italy	110
Langhe Nebbiolo D.O.C. "Monchiero", Piemonte - Italy	43	Brunello "Gaja", Toscana - Italy	138
Valpolicella "Ca Dei Maghi", Veneto - Italy	46	Tignanello 2018 "Antinori", Toscana - Italy	195
Château La Croix St. André, Lalande De Pomerol Ac, France Bordeaux	55	Barbaresco "Gaja" 2019, Piemonte - Italy	385
Primitivo di Manduria 62 "San Marzano", Puglia - Italy	58	Solaia 2008 "Antinori", Toscana - Italy	625
Domaine Valinière, Pays d'Oc I.G.P. Double Ripasse, France Languedoc	59	Sassicaia 2018 Bolgheri "Tenuta San Guido", Bolgheri - Italy	745
Promis Merlot "Gaja", Toscana - Italy	72		

WHITE WINES

"San Marzano" Sauvignon I Tratturi, Puglia - Italy	30
Talò Chardonnay "San Marzano", Puglia - Italy	33
"Alturis" Friulano, Friuli - Italy	34
"Alturis" Pinot Grigio, Friuli - Italy	38
"Domaine Hubert Beck" Alsace Ac Pinot Gris Cigogne, Alsace	38
Glazebrook, Marlborough Sauvignon Blanc, New Zealand	42
"Ca del Prato" Lugana, Lombardia - Italy	45
Domaine Serge Dagueneau Et Filles, Pouilly Fumé Ac, Loire	58
Domaine Jean Collet & Fils, Chablis Ac, Bourgogne	62
Jean Rijckaert, Mâcon Villages Ac, Bourgogne	62
Jean Rijckaert, Arbois Ac Savagnin, Cote de Jura	69
"Gaja" Vista Mare, Toscana - Italy	85
"Gaja" Rossj Bass, Langhe - Italy	120

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
Domaine Albert Mann, Crémant d'Alsace Ac Extra Brut Bio, Alsace	74
Perrier Jouet Grand Brut, France	115

DESSERT WINES

Bodega Anadas Moscatel, Spain	28
Moscato di Solalto "Fattorie le Pupille", Tuscany - Italy	35

WINE BY GLASS

Red Wine	
Nero d'Avola D.O.C. "Colosi", Sicilia - Italy	6.5
Montepulciano d'Abruzzo "Salvatore Lilli", Abruzzo - Italy	7
Chianti Classico D.O.C.G. "Castello Del Tegolato", Toscana - Italy	8.5
Appassimento "La Calla", Puglia - Italy	9
Primitivo di Manduria 62 "San Marzano", Puglia - Italy	12
Valpolicella "Ca' dei maghi", Veneto - Italy	11
White wine	
"San Marzano" Sauvignon I Tratturi, Puglia - Italy	6.5
Talo' Chardonnay "San Marzano", Puglia - Italy	7
"Alturis" Pinot Grigio, Friuli - Italy	8
Glazebrook, Marlborough Sauvignon Blanc, New Zealand	8
"Alturis" Friulano, Friuli - Italy	9
"Domaine Hubert Beck" Alsace Ac Pinot Gris Cigognes, Alsace	11
Prosecco & rosè wine	
"San Marzano" Tramari Rosè, Puglia - Italy	7
Prosecco Extra Dry "San Marzano", Salento Liboll, Puglia - Italy	7
Dessert wine	
Bodega Anadas Moscatel, Spain	6.5
Burmester, Porto DOP Vintage Porto 2007, Porto	8
Moscato di Solalto "Fattorie le Pupille", Tuscany - Italy	8

SOFT DRINKS

Coca Cola	4	Ginger Ale	4.5
Coca Cola Zero	4	Acqua Panna	6.5
S. Pellegrino Rossa	4	San Pellegrino	6.5
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	8	Negroni	10	Pornstar Martini	13
Spritz	9	Moscow Mule	10	Birra Moretti	5
Passion Mule (alcohol free)	9	Mocktail	10	Moretti Zero	5
		Espresso Martini	13		

CAFFETTERIA

Espresso	4	Americano	5	Fresh mint tea	6
Decaffeinato	4	Cappuccino	5	Ginger tea	6

I NOSTRI DOLCI

Our desserts

TIRAMISÙ 9

Homemade tiramisù

CHEESECAKE 10.5

Nutella & pistachio

or

Fresh strawberry cream

BABÀ 9.5

Small traditional Neapolitan cake -

homemade custard cream -

fresh strawberry

SGROPPINO 10

CARLETTO
AMSTERDAM

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AMSTERDAM

APERITIVO

FOCACCIA BREAD 7.5

SMOKED SALTY ALMOND 5

APULIAN GREEN OLIVES 6

LIBOLL PROSECCO 7

APEROL SPRITZ 9

NEGRONI 10

PORNSTAR MARTINI 13

ESPRESSO MARTINI 13