= vegetarian

CARLETTO
AMSTERDAM

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

STARTERS

All our starters are designed to be shared, chefs will serve what is ready first

FOCACCIA 8.5
Fresh baked focaccia bread

BRUSCHETTA CLASSICA (2PAX) 11.5
Toasted Bread – Mixed cherry tomatoes – Fresh basil

CALZONE RICOTTA E PEPE 16.5
Calzone pizza filled with ricotta cheese and black pepper
Arrabbiata sauce on side

BURRATA PUGLIESE (2/4 PAX) 18.5
Burrata Pugliese cheese - Cherry tomatoes - Pistachio - Fresh basil
Option:** Fresh Black Truffle **+8

POLPETTE DEL NONNO CARLETTO 17.5
Homemade beef meatballs - (Parmesan cheese,garlic,parsley) -
Slow cooked tomatoes sauce

FOCACCIA PARMA 18.5
Fresh baked focaccia bread - Parma Ham - Stracciatella Pugliese cheese -
Cherry Tomatoes - Fresh Rucola - Grana Padano cheese

VITELLO TONNATO 18.5
Classic Italian tonnato veal

FRITTURA DI CALAMARI 19.5
Fried squid – mayo

GAMBERI ALLA MEDITERRANEA 22
Red shrimps cooked in spicy and cheese pink sauce with taggiasche olives
and cherry tomatoes

CARPACCIO DI WAGYU 27.5
Prime wagyu carpaccio - Grana padano cheese -
Semi dried cherry tomatoes - Fresh rucola - Black pepper
Option:** Fresh Black Truffle **+8

PASTAS

Daily Handmade from our Nonna Tamara

CARLETTO 32.5
Our signature pasta (handmade tagliatelle) with fresh black truffle from
Umbria and cream made of parmigiano Reggiano cheese aged +24 months

MALTAGLIATI AL PESTO GENOVESE 23
Maltagliati (rustic hand-cut pasta) - Homemade pesto Genovese -
Parmesan cheese - Pine nuts

CACIO E PEPE 24
Pici pasta (hand-rolled spaghetti) - Cacio Romano cheese - Black pepper
Option:** Fresh Black Truffle **+8

RAVIOLI RICOTTA E SPINACI 24.5
Handmade ravioli pasta filled with fresh ricotta cheese
and fresh spinach - Cooked in grana padano cream sauce -
Basil and spinach emulsion

GIRELLA ALLA NORMA 27.5
Handmade spiral ravioli filled with slow cooked aubergine and
ricotta cheese - San Marzano tomatoes sauce -
Grana padano cream - Salted ricotta cheese - Fresh Basil

TAGLIATELLE BOLOGNESE 25
Handmade tagliatelle pasta -
Slow cooked Bolognese sauce (no pork) - Parmesan cheese

CARBONARA 24.5
Mezzi rigatoni pasta - Egg yolk - Pepper guanciale -
Pecorino Romano cheese - Black Pepper
Option:** Fresh Black Truffle **+8

RAGÚ DI CINGHIALE 27.5
Handmade tagliatelle pasta - Slow cooked wild boar ragú -
n'duja (spicy sausage cream) - Homemade rosemary oil

GAMBERI, PINK E PISTACCHIO 28.5
Handmade tagliatelle pasta- Spicy pink sauce - Shrimps - Pistachio

MAIN COURSES

PARMIGIANA DI MELANZANE 22
Eggplants – Slow cooked tomatoes sauce –
Mozzarella – Parmesan cheese – Fresh basil

TAGLIATA DI ENTRECOTE *34*
Prime Scottish Angus beef (300gr)
cooked medium served with green spicy sauce

SIDES

SPINACI AL FORMAGGIO 7.5
Fresh pan-fried spinach
with parmesan cheese

PATATE AL FORNO 7.5
Roasted potatoes

INSALATA DI RUCOLA 9
Mini fresh rucola salad - Evo oil - Fresh oregano -
Balsamic vinegar cream - Parmesan cheese

CLASSIC PIZZA & GLUTEN FREE

Gluten free dough option +5*

MARGHERITA 19.5
Tomato sauce – Fiordilatte mozzarella – Evo oil from Puglia - Grana Padano cheese – Fresh basil

TARTUFATA 29
Black truffle cream - Fresh mushrooms - Fiordilatte mozzarella - Grana padano cheese - Fresh black truffle - Fresh basil

PARMACCHIELLA 23
Fiordilatte mozzarella – Toasted pistachio - Grana padano cheese - Parma ham - Fresh basil - Semi dried cherry tomatoes in evo oil

DIAVOLINA 23.5
Fiordilatte mozzarella - Tomato sauce - N'duja (spicy sausage cream) - Stracciatella Pugliese cheese - Ventricina (spicy salami) -
Evo oil from Puglia – Fresh basil

MONNALISA 24
Tomatoes sauce - Burrata Pugliese cheese - Mixed cherry tomatoes - Olives - Spicy olive oil - Cream vinegar - Origan

***Please note that very small contaminations can always happen.**

CARLETTO
AMSTERDAM

wi-fi access

RED WINES

Negramaro I Tratturi "San Marzano", ***Puglia - Italy***	32
Appassimento "La Calla", ***Puglia - Italy***	35
Montepulciano d'Abruzzo "Salvatore Lilli", ***Abruzzo - Italy***	37
Nero d'Avola D.O.C. "Colosi", ***Sicilia - Italy***	37
Morellino di Scansano "Fattorie Le Pupille", ***Tuscany - Italy***	38
Chianti Classico D.O.C.G. "Castello Del Tegolato", ***Sangiovese, Tuscany - Italy***	42
Primitivo di Manduria 62 "San Marzano", ***Puglia - Italy***	59
Promis Merlot "Gaja", ***Tuscany - Italy***	72
Barolo "Monchiero" Riserva 2016, ***Piedmont - Italy***	95
Brunello di Montalcino*"Gaja",* ***Tuscany - Italy***	145
Dragonis Barolo "Gaja", ***Piedmont - Italy***	165
Barbaresco"Gaja" 2019, ***Piemont - Italy***	385

WHITE WINES

Talò Chardonnay "San Marzano", ***Puglia - Italy***	35
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/Moscatello, ***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, Tuscany - Italy***	121

ROSE WINES

San Marzano Tramari Rose, ***Puglia - Italy***	32

PROSECCO & CHAMPAGNE

Prosecco Extra Dry "San Marzano", Salento Liboll, ***Puglia - Italy***	37
Perrier Jouet Grand Brut, ***France***	115

DESSERT WINES

Moscato di Solalto "Fattorie le Pupille", ***Tuscany - Italy***	35

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 Tegolato", ***Tuscany - 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
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***	7.5
Prosecco Extra Dry "San Marzano", Salento Liboll, ***Puglia - Italy***	8.5

Dessert wine

Moscato di Solalto "Fattorie le Pupille", ***Tuscany - Italy***	8.5

SOFT DRINKS

Coca Cola	5	*Ginger Ale*	5
Coca Cola Zero	5	*Acqua Panna*	7.5
S. Pellegrino Rossa	5	*San Pellegrino*	7.5
Ginger Beer	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*	11	*Pornstar Martini*	13
Spritz	11	*Moscow Mule*	10	*Birra Moretti*	5
Passion Mule	10	*Mocktail*	10	*Moretti Zero*	5
(alcohol free)		*Espresso Martini*	13		

CAFFETTERIA

Espresso	4	*Americano*	5	*Tea*	6
Decaffeinato	4	*Cappuccino*	5		

I NOSTRI DOLCI

Our homemade desserts

TIRAMISÙ 11

Homemade tiramisù

CHEESECAKE 12

Nutella & pistachio

or

Fresh strawberry cream

SGROPPINO 11

typical Venetian after dinner dessert

PANNA COTTA 10.5

Homemade panna cotta with

(choose your topping)

Mixed Blueberry

or

Caramel and salt

CARLETTO®

AMSTERDAM