



DON
CARLO
ITALIAN RESTAURANT

Welcome to DON CARLO

Purely delighted to share our gastronomic journey with you at Don Carlo restaurant; a cauldron reminiscent of fine Italian cuisine meticulously manifested in classic and modern creations. So much great cooking lies in the process and techniques we meticulously use to elevate our high-quality ingredients for delectable experiences.

By some extraordinary alchemy, we turn simple ingredients into a canvass of exquisite taste and gustatory pleasures.



Enjoy!



Whispers of culinary excellence in our techniques

ELEMENTAL CRUDO

The distinctive elegance of Crudo is manifested in its simplicity; natural, finely fragrant seasonings infused with raw meat robustness reminiscent of the Mediterranean culinary potency. Delicate flavours and aromas are organically released and ground the raw savouriness; every bite a delight.

PRIZED PAN-SEARED

Finely executed dishes, both greens and meat through pan-searing, promise accentuated flavours and aromas, topped with caramelised crispy crust. Where expertise and talent meet, a pick of simple ingredients turns into long-lasting flavours.

HANDMADE PASTA

Generous portions of bouncy fresh pasta traditionally made by fresh moist dough and caring gentle kneading promises gastronomic indulgence. A diversity of handmade pasta elevates the feeling on the palate, either with herb-infused seasoning or smooth sauce.

HERB-INFUSED CHARCOAL

Attentive to charcoal grilling infused aromas, we integrate traditional Italian herbs into a symphony of aromas; citric rosemary, minty sage, earthy parsley and delicate marjoram, the gems of every culinary wonder.

WOOD-FIRED OVEN

Designed to trap heat, the wood-fired oven is the trifecta for our densely flavoured dishes, smoke-infused crust and heavenly juice-sealed tender steaks. The aged oak wood renders and retains the ideal high temperature for efficient cooking with even heat distribution that promises distinct aromatic infusions with scarcely any spark.

You are promised gustatory pleasures; right from our slow-burning oak wood-fired oven of high calorific value. Healthy delectable flavours with pronounced smoky char unlikely to resist.

WOOD-FIRED BREAD

Nothing beats the taste of a warm, pleasantly textured, out-of-the-oven wheaty bread curated with love and zest. Straight from wood-fired oven, ideally baked in beech wood, the comfort of the smell of freshly baked bread is a luxury always a wholehearted gift from us.

WOOD-FIRED PIZZA

A sneak peek into authentic Italian pizza flavours with witty twists. Opting for perfecting our recipes, pizza is baked in beech wood, to reach the optimum taste and texture in short time. Our ideally-kneaded hand-stretched dough promises crispy crust, smooth mozzarella and pronounced burst of herb-infused aromas.

HANDCRAFTED COCKTAIL SELECTION

Indulge yourself in an elevated olfactory culture of cocktails. Our mixologists stir up exquisite flavours out of authentic ingredients and fascinating concoctions. You are invited to the thrilling world of cocktails; take a sip!

◆ Our Chef's Signature Selection
divine bites and sips for you ◆

**Amuse-Bouche, Homemade Bread
and Aperitif**

Fragrant Amuse-Bouche bites flavoured with Planeta extra virgin olive oil; delicately chewy olive Ciabatta and soft Focaccia, the ideal start of your dining experience

Our rustic, homemade extra virgin olive oil bread baked in our wood-fired oven; pleasantly enjoyed with Planeta extra virgin Sicilian olive oil or premium herb-infused oil

Welcome aperitif promised to whet your appetite



CRUDO RAW

OSTRICHE GILLARDEAU

FRESH OYSTERS, GILLARDEAU NO.2

Served fresh on crushed ice with fresh lime, Tabasco sauce and shallot-infused vinegar (14)

€6.75
Served per piece

TARTARE DI TONNO AKAMI

AKAMI TUNA TARTARE

Served fresh with avocado and quinoa, chives, basil microgreens, red chilli rings, and citrus vinaigrette (5)

€23.00

SPIGOLA CRUDO

SEA BASS CEVICHE

Served fresh with roasted sesame seeds, finely sliced red onion and pickled carrots, wakame salad, with Planeta extra virgin Sicilian olive oil, and citric passion fruit-infused dressing (5,9,12,13,14)

€22.00

CARPACCIO GAMBERO ROSSO DI MAZARA

RED PRAWN CARPACCIO DI MAZARA

Served fresh with homemade apricot fluid gel, Espellete powder, rocket microgreens, lime zest, and prawn-infused oil (3)

€22.00

BEEF CARNE CRUDA

ANGUS BEEF LIGHT TARTARE

Served fresh with chives, grained mustard seeds, pasteurized egg yolk, shallots, and wood-fired ciabatta croutons, a sprinkle of sharp-flavoured Maldon salt and homemade Italian seasoning (1,4,9,14)

€25.00

VEGAN CARPACCIO DI BARBABIETOLA (V)

VEGAN BEETROOT CARPACCIO

Served fresh with mustard seeds, potato and shallot purée, pickled carrots and cucumber, caper berries, and rocket microgreens garnish topped with fruity Planeta extra virgin Sicilian olive oil (9,10,14)

€17.00



Spigola Crudo



Ostriche Gillardeau



Tartare di Tono Akami

The above prices are inclusive of all taxes.

Numbers represent allergen information. For explanation please refer to the last page.

ANTIPASTI

BURRATA CON POMODORI E BASILICO

€15.00

BURRATA WITH TOMATOES AND BASIL

Served with pickled sweet tomatoes Carpaccio, delicate basil crackers, velvety walnut cream, rocket microgreens and basil-infused oil (1,7,9,10,14)

FIORI DI ZUCCHINE RIPIENI

€14.00

DEEP-FRIED STUFFED ZUCCHINI FLOWERS

Served with ricotta and Mascarpone cheese filling, roasted pine nuts, homemade Italian seasoning, and Italian herb-infused tomato sauce (1,7,9,10)

MEDITERRANEAN TRIGLIA CON CAPONATA

€18.00

PAN-SEARED RED MULLET WITH AUBERGINE SALAD

Served with Sicilian eggplant salad, crispy capers, black olive crackers, and augmented by sweet Agrodolce sauce (1,2,5,10,14)

COZZE NERE

€16.00

WOOD-FIRED OVEN BLACK MUSSELS

Served with toasted bread, chopped peeled tomatoes, fresh parsley, subtly spicy Falaghina white wine, and garlic-infused sauce (1,3,14)

TENTACOLI DI POLPO

€17.00

CHARCOAL-GRILLED MARINATED OCTOPUS TENTACLES

Served with sautéed potatoes, green beans, caramelised pearl onions, dried tomatoes, crispy capers, Parmesan-based tuile, handmade lemon confit, and herb-infused extra virgin olive oil (3,5,7,14)

VITELLO TONNATO

€18.00

SLOW-ROASTED VEAL LOIN

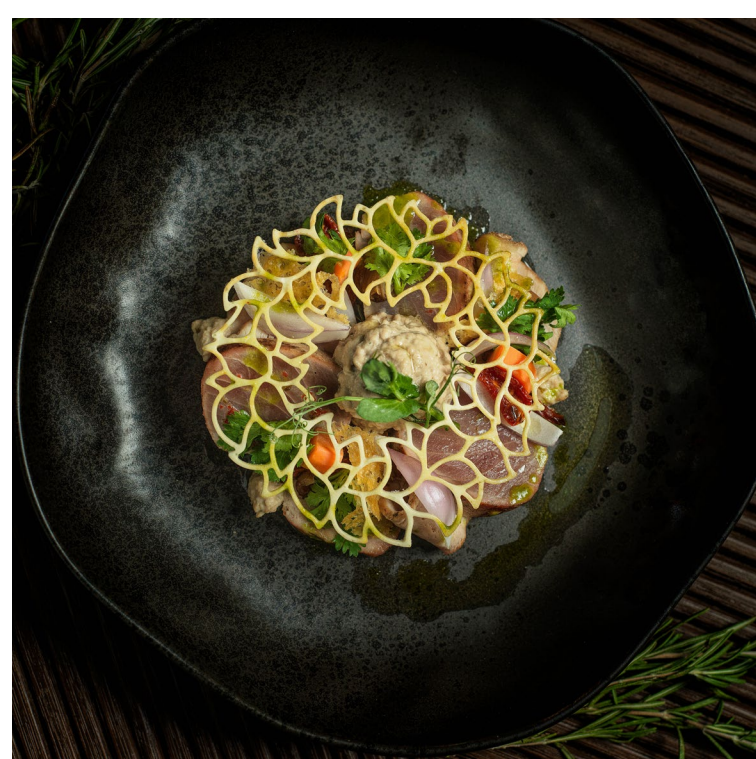
Served with crispy greens, thinly sliced pickled red onion, caper and anchovy juice, Parmesan-based tuile, and frothy Tuna Espuma (1,4,5,7,14)

PARMA HAM E MELONE

€15.00

24-MONTH AGED PARMA HAM WITH SWEET MELON

Served with freshly grated Parmesan-based tuile (1,4,7)



Vitello Tonnato



Burrata con Pomodori e Basilico



Mediterranean Triglia con Caponata

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ZUPPE SOUPS

GAZPACHO DI POMODORO

€9.00

COLD TRADITIONAL SPANISH SOUP WITH ITALIAN TWISTS

Served with crushed roasted pine nuts, dried cherry tomatoes, Burrata foam, and fresh microgreens drizzled with basil pesto oil (7,10,14)

ZUPPA DI ZUCCA

€10.00

WOOD-FIRED, SIMMERED PUMPKIN SOUP

Served with roasted hazelnuts, sweet Amaretti crumbs, seasoned with pickled celeriac-based herbs and subtle spices (1,7,10,14)

ARAGOSTA E BISQUE AL TARTUFO

€26.00

SIMMERED LOBSTER BISQUE, LOBSTER MEAT & TRUFFLE

Served with truffle-infused oil, chives sprinkle, and fresh truffle paste (2,3,7,14)

INSALATE SALADS

INSALATA DI CALAMARI

€17.00

FRIED CALAMARI

Served with semi-dried sweet tomatoes, pickled red onions, chives, fresh microgreens, and parmesan flakes, tossed in a flavourful blend of sweet chilli sauce and balsamic dressing (1,3,7,9,10,12,14)

INSALATA DI MARE

€18.00

PAN-SEARED FRESH SHRIMP, CALAMARI AND MUSSELS

Served with crispy mixed greens, spicy wild rocket, fresh cherry tomatoes, thinly sliced red onions, citrus herb-infused dressing with hints of garlic (3,5,9,14)

INSALATA DI SPINACI, BACCHE E CAPRINO

€16.00

SPINACH MICROGREENS, BERRIES AND GOAT CHEESE

Served with roasted baby beetroots, roasted walnuts, drizzled with fruity cranberry and walnut dressing (7,10)

PANZANELLA

€15.00

SOAKED RUSTIC TUSCAN BREAD SALAD

Served with ripe tomatoes, peeled cucumber, red onion, fresh basil, mixed microgreens, Taggiasca olives, and marinated mozzarella cheese, tossed in vinegar and extra virgin olive oil (1,7,9)

INSALATA DI QUINOA E AVOCADO

€15.00

QUINOA AND AVOCADO

Served with wild rocket leaves, green apple sticks, crushed chickpeas, pickled julienne carrots, dry apricots, and balsamic vinaigrette (1,9,14)

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PASTA & RISOTTO

LINGUINE ALLE VONGOLE

€25.00

HANDMADE LINGUINI WITH CLAMS

Served with fresh Manila clams and garlic-infused white wine sauce with pepper and chilli burst (1,5,8,14)

FETTUCCINE AI GAMBERI

€25.00

HANDMADE FETTUCINE WITH PRAWNS

Served with cherry tomatoes, garlic, zesty lime and a drizzle of herb-infused extra virgin olive oil (1,3,5,14)

CALAMARATA CON GRANCHIO REALE

€27.00

HANDMADE CALAMARATA WITH TENDER ALASKA KING CRAB MEAT

Served with chopped onion and mashed garlic, drizzled with intense handmade Italian herbal tomato sauce (1,3,5,7,14)

PAPPARDELLE ALLA NORMA

€21.00

HANDMADE PAPPARDELLE WITH SAUTÉED EGGPLANTS

Served with marrows, capers, light tomato sauce, and a burst of basil (1,4,14)

CARBONARA

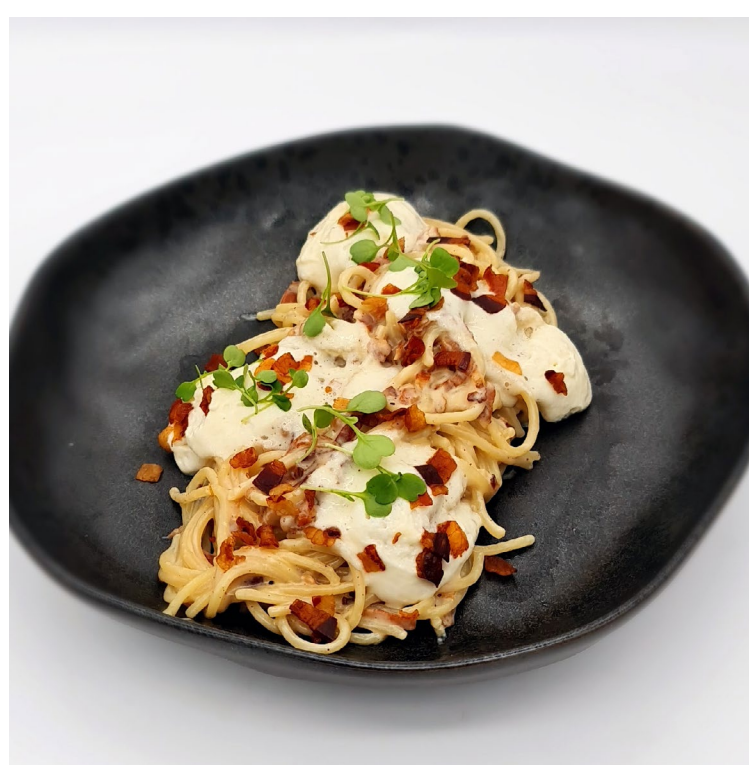
€21.00

HANDMADE SPAGHETTI CARBONARA

Served with diced sautéed guanciale, egg yolk, grated pecorino cheese and foam, enhanced by Italian green herb and guanciale powder (1,4,7)



Fettuccine ai Gamberi



Carbonara



Pappadelle alla norma

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PASTA & RISOTTO

RISOTTO AI FUNGHI E TARTUFI

€23.00

RISOTTO MADE OF ARBORIO RICE WITH WILD MUSHROOM MIX

Served with parmesan, mashed garlic, fresh truffle paste and flakes, drizzled with basil-infused oil (7,14)

*Mushroom mix: porcini, shiitake, and king oyster mushrooms

RISOTTO CON GAMBERI E SCALOPPINE

€25.00

RISOTTO MADE OF FERRON CARNAROLI RICE WITH PRAWNS AND SCALLOPS

Served with parmesan crust, green asparagus, chives, lime confit and zest, with a hint of chilli oil (1,3,5,7,8,14)

RAVIOLI ALL'ARAGOSTA

€28.00

BUTTER-GLAZED BOILED LOBSTER RAVIOLI

Served with a handmade lobster cracker, garnished with fresh basil leaves, black olives powder, fresh aromatic pomodoro, and fresh bisque sauce (1,3,4,5,7,14)

CANNELLONI AL VITELLO CON PESTO DI MENTA

€21.00

WOOD-FIRED CANNELLONI WITH VEAL LOIN AND CHEEKS FILLING

Served with zippy mint pesto sauce, rich in pomodoro sauce and pecorino béchamel sauce (1,4,7,14)

LASAGNA AL FORNO

€21.00

WOOD-FIRED HANDMADE LASAGNE

Served with slow-cooked veal ragù, freshly grated Parmigiano cheese, béchamel sauce, and balsamic-drizzled wild rocket side salad (1,4,7,9,14)



Cannelloni al Vitello con Pesto di Menta



Ravioli all'Aragosta



Risotto ai Funghi e Tartufi

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SECONDI MAIN COURSES

FISH

ARAGOSTA

€56.00

LOBSTER

Served with handmade linguine paired with lobster bisque sauce, tangy dried cherry tomatoes, and fragrant basil-infused oil (1,2,3,7,14)

OR

WHOLE LOBSTER

€12.00

Per 100gr

Pick cooking method; steamed, charcoal grilled or wood-fired oven roasted
Served with seasonal vegetables and steamed potatoes (3,7)

ORATA ALLA LIGURE (230gr)

€24.00

WOOD-FIRED OVEN ROASTED FRESH LIGURIAN SEA BREAM

Served with potatoes, tomatoes, olives, capers, onion, anchovies, pine nuts, a touch of white wine, steamed broccoli, parsley, and glazed baby carrots (5,7,10,14)

MERLUZZO (200gr)

€34.00

PAN-SEARED BLACK COD FILLET

Served with stew barley and spinach, celeriac purée, wood-fired oven roasted baby carrots and marrow (1,5,7)

FILETTO DI SPIGOLA (230gr)

€25.00

PAN-SEARED FRESH SEA BASS FILLET

Served with sautéed baby potatoes, steamed broccoli florets and carrots, artichoke textures, lemon confit and burnt lemon powder, enhanced by classic Tuscan pomodoro sauce (1,5,7,14)

FILETTO DI SALMONE (230gr)

€26.00

WOOD-FIRED OVEN ROASTED FRESH NORWEGIAN SALMON FILLET

Served with sautéed young spinach, steamed seasonal vegetables and cauliflower purée, fresh Italian seasoning, and basil-based cream sauce (1,5,7,9)



Merluzzo



Orata alla Ligure



Filetto di Salmone

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SECONDI MAIN COURSES

MEAT

TAGLIATA DI MANZO (300gr) €42.00

GRILLED OVER AN OPEN FLAME BLACK ANGUS ARGENTINIAN BEEF FILLET

Served on rocket and semi-dried tomatoes, truffle mashed potatoes on the side with wild mushrooms ragù, thyme-infused Marsala beef gravy, and fresh aromatic thyme (2,7,9,14)

DI COSTATA ALLA GRIGLIA (320gr) €48.00

CHARCOAL GRILLED BLACK ANGUS USDA RIBEYE STEAK

Served with grilled Portobello mushrooms, aged white balsamic vinegar and fresh homemade sage pesto vegetables, truffle mashed potatoes, and thick beef glaze (2,7,9,14)

BISTECCA FIORENTINA (900gr) €95.00

CHARCOAL-GRILLED OVER AN OPEN FLAME PREMIUM JUICY USDA T-BONE STEAK

Served with paprika and rosemary marinated roasted young potatoes, butter-glazed seasonal vegetables, seasoned with coarse salt, black pepper, and herb-infused extra virgin olive oil (2,7,9,14)

IBERICO COSTOLETTE DI MAIALE (300gr) €28.00

CHARCOAL-GRILLED IBERICO PORK CHOP

Served with celeriac purée and wood-fired oven roasted young potatoes marinated with paprika and rosemary, glazed carrots and marrow (2,7,9,14)

CARRÉ DI AGNELLO (320gr) €34.00

CHARCOAL-GRILLED OVER AN OPEN FLAME PREMIUM RACK OF LAMB CARRE

Served with a reduction of its own juice, parmesan-herb crust and barley pearls with bell peppers ratatouille and oven-roasted root vegetable medley (1,2,7,9,14)

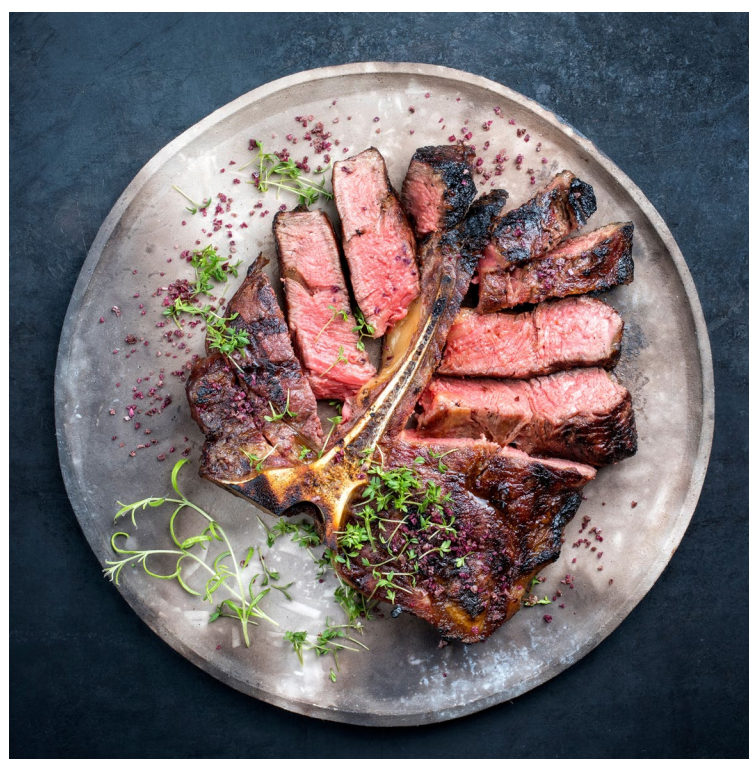
POLLO ALLA CACCIATORA (350gr) €25.00

WOOD-FIRED OVEN ROASTED BABY CHICKEN

Served with truffle mashed potatoes, seasonal vegetable textures, and traditional Cacciatore sauce (1,7)



Tagliata di Manzo



Bistecca Fiorentina



Carré di Agnello

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PIZZA

NAPOLETANA PIZZA MARGHERITA

€20.00

Handmade Neapolitan dough served with our homemade Pomodoro sauce, freshly grated mozzarella cheese, basil leaves, herb-infused extra virgin olive oil (1,4,7)

PIZZA PARMA E RUCOLA

€22.00

Handmade Neapolitan dough served with our homemade Pomodoro sauce served with Prosciutto crudo slices fresh buffalo mozzarella cheese, and Arugula leaves, drizzled with basil pesto sauce and black olives powder (1,4,7,10)

PIZZA ALLA ROMANA

€22.00

Handmade Romana dough served with Jerusalem artichoke, young spinach leaves, pine nuts and spring onions, crushed fresh buffalo mozzarella (1,4,7,10)

CAPRINO NAPOLETANA

€22.00

Handmade Neapolitan dough served with marinated green olives, goat cheese, sweet red peppers, buffalo mozzarella and baby spinach leaves (1,4,7)

SPICY PEPPERONI PLEASURE

€22.00

Handmade Romana dough served with spicy marinara sauce, pepperoni, jalapeños, red chili flakes, and mozzarella cheese (1,4,7)

TRUFFLE MUSHROOM MADNESS

€23.00

Handmade Neapolitan dough served with premium mushroom variety (Portobello, Shiitake, Cremini), truffle oil, black truffle flakes, caramelised onions, mozzarella cheese, and fresh thyme (1,4,7)

QUATTRO FORMAGGI PIZZA

€21.00

Handmade Neapolitan dough Premium cheese variety (Fontina, Parmesan, gorgonzola, mozzarella), handmade signature tomato sauce, fresh basil leaves and drizzle with Planeta extra virgin olive oil (1,4,7)

VEGAN VEGGIE DELIGHT

€22.00

Whole wheat crust served with vegan cheese, handmade tomato sauce, bell peppers, zucchini, black olives, red onions, and fresh basil (1,4,7)



Caprino Neapolitan



Pizza alla Romana



Neapolitan Pizza Margherita

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LUNCH SPECIALS

BEEF ARANCINI	€14.00
Deep fried rice balls stuffed with beef ragù, mozzarella cheese, peas Served with basil-infused tomato sauce (1,4,7,9)	
MELANZANE ALLA PARMIGIANA	€14.00
Baked layers of breaded and fried eggplant slices, Parmesan Served with marinara sauce (1,7)	
CANNELLONI RICOTTA E SPINACI	€18.00
Pasta tubes stuffed with ricotta cheese and spinach Served with tomato sauce (1,4,7,14)	
PORCINI PANZEROTTI	€19.00
Panzerotti pasta stuffed with porcini mushrooms and herbs Served with cream sauce, basil oil, and parmesan flakes (1,4,7,14)	
OSSOBUCO MILANESE	€25.00
Braised veal shanks cooked with white wine, veal broth, onions, carrots, celery, and tomatoes Served with gremolata, a mix of lemon zest, garlic, and parsley (1,2,7,9,14)	
MAIALE AL LIMONE E CAPPERI	€22.00
Crispy sauté pork medallions coated in flour, truffle mashed potatoes, sauté vegetables Served in a tangy lemon and caper sauce (1,4,7)	
DON CARLO SIGNATURE BEEF BURGER	€18.00
USDA Black Angus beef patty 200g, freshly baked brioche bun, double cheddar cheese, caramelised onions, lettuce leaves, vine-ripened tomatoes, garlic, herbs, and spicy smoked aioli Served with fresh potato chips (1,4,7,9,14)	
IBERICO BURGER	€19.00
Iberico burger 200g, freshly baked brioche bun, lettuce leaves, vine-ripened tomatoes, red onion, mixed pickles, and spicy mayo Served with fresh potato chips (1,4,7,9,14)	
THE SPICY CHICKEN CRUNCHY	€16.50
Crispy fried sesame chicken fillet, freshly baked brioche bun, Don relish, lettuce leaves, and coleslaw salad Served with fresh potato chips (1,4,7,9,14)	

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DOLCI DESSERTS

TIRAMISU

€9.50

Our twist on the traditional Italian tiramisu with layers of mascarpone cream, espresso-soaked almond sponge with delectable affogato sauce, topped with a rich chocolate crumble and served with a side shot of Rigoletto Bianco liqueur (1,4,7,10,14)

PANNA COTTA

€9.00

Velvety, vibrant forest fruits, and delicate pistachio sponge offer a symphony of flavours and textures that elevate fine dining to an art form (1,4,7,10)

TORTA AL CIOCCOLATO FONDENTE

€9.50

CHOCOLATE CAKE FONDANT

Accompanied by a delightful combination of crushed lotus biscuits, velvety warm vanilla sauce, and a scoop of luscious Amarena cherry gelato (1,4,7,10)

BAKED ALASKA

€9.50

Our version of the classic dessert is served with creamy yoghurt gelato and a delightful medley of forest fruit textures (1,4,7,10)

TORTA AL LIMONE CON MERINGA

€9.50

A traditional lemon tart with blackberry filling, rich lemon curd, golden swirls of meringue, pistachio sponge, honey & lemon caviar, and handmade buttery shortbread crust pastry limoncello on the side (1,4,7,10)

FRUIT PLATTER

€15.00

Fresh-cut seasonal fruits

TRIO OF FABULOUS SORBET DELIGHT

€8.00

SORBETS

Homemade sorbets in lemon, Amarena cherry and tangerine served with Italian biscotti (1,10)

SELECTION OF GELATO

€3.00

ICE CREAM SELECTION

per scoop

Yoghurt Forest Gelato/Duo Chocolate/Vanilla/Strawberry/Chocolate/Pistachio/Lemon/Amarena cherry/ Tangerine Sorbet



Tiramisu



Torta al Limone con Meringa



Baked Alaska

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ALLERGEN INFORMATION LIST

1. Cereals*
2. Celery
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Molluscs
9. Mustard
10. Nuts**
11. Peanuts
12. Sesame Seed
13. Soya
14. Sulphur Dioxide

* Wheat, rye, barley, oats.

** Almonds, hazelnuts, walnuts, cashews, Pecan nuts,
Brazil nuts, pistachio nuts, macadamia or Queensland nut