



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 canvas 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 wheat 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



OSTRICHE GILLARDEAU

FRESH OYSTERS, GILLARDEAU NO.2

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

€7.00
Served per piece

TARTARE DI TONNO

YELLOW FIN TUNA

Cut tartare - style fresh tuna loin with refreshing emulsion, ponzu gel, cilantro, and apple chips (5,7)

€24.00

SPIGOLA CRUDA

MARINATED SEABASS FILLET

With beetroot, fennel coconut cream cacao soil and beetroot purée (1,5,10)

€23.00

BEEF CARNE CRUDA

ANGUS BEEF LIGHT TARTARE

Fresh-cut beef in toasted Italian tramezzini bread, marinated with Colatura de Alici, mustard, capers and chives, grilled asparagus, cured egg yolk and onion cream (4,5,7,9)

€24.00

CARPACCIO DI ZUCCHINE VEGANO (V)

VEGAN ZUCCHINI CARPACCIO

Pumpkin Seeds, tomato confit, caper berries, Planeta extra virgin Sicilian olive oil (9,10,14)

€17.00



ANTIPASTI

MELANZANE ALLA PARMIGIANA

€15.00

EGGPLANT SLICES AND PARMESAN CHEESE

Oven baked eggplant, tomato confit, parmesan, and basil oil (1,7)

MEDITERRANEAN TRIGLIE CON MELANZANE

€18.50

RED MULLET WITH AUBERGINES

Blow torch fillet of red mullet paired with agrodolce glace aubergines, black olives, cherry tomatoes confit and fresh herb (5,7)

BEEF TONNATO

€19.00

SLOW COOKED TENDERLOIN ANGUS BEEF

Served with our tuna sauce, red onion pedals, Grana Padano, basil, and capers berries (4,5,7,9)

INSALATE

SALADS

INSPIRAZIONE DI CAPRESE

€16.00

BURRATA WITH TOMATOES AND STRAWBERRIES

Accompanied with tomato sauce, olives, basil oil and roasted pistachios praline (7,10)

INSALATA DI CALAMARI

€18.00

FRIED CALAMARI SALAD

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

INSALATA DI SPINACH, PESCHE E CAPRINE

€16.80

BABY SPINACH, PEACHES, AND GOAT CHEESE SALAD

Combine it with pine nuts drizzled with fruity vinaigrette (7,9,10)

PANZANELLA DI SARDE

€16.50

TRADITIONAL TUSCAN SALAD

Served with spicy wild rocket leaves, mini mozzarella and poached sardines in herb olive oil. (1,5,7)

ZUPPE

SOUPS

ZUPPA FREDDA DI ZUCCA

€12.00

CHILLED PUMPKIN SOUP

Accompanied with Stracciatella, roasted pine nuts, marinated pumpkin with mango, and basil oil (7,10)

CAPPUCCINO ZUPPA DI SEDANO RAPA

€12.00

FOAMY CELERY ROOT SOUP

Served with truffle infused oil, roasted hazelnut, and apple compote (2,7)

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PASTA & RISOTTO

LINGUINE ALLA ARAGOSTA €58.00

LOBSTER LINGUINE

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

CONCHIGLIE FRUITI DI MARE €27.00

SEAFOOD SHORT SHAPE PASTA

Combination of shrimps, scallops, mussels’ meat and baby calamari, creamy saffron sauce with lemon essence (1,3,4,5,8,7,14)

CARBONARA €21.00

HANDMADE SPAGHETTI ALLA CARBONARA

Served with sautéed guanciale, grana Padano, pecorino Romano and egg yolk enhanced by freshly ground black pepper (4,1,7)

PENNE MEZZI ALLA NORMA €18.00

PENNE PASTA WITH VEGETABLES AND TOMATO SAUCE

Handmade short pasta shape with sautéed eggplants, tomato sauce, capers, basil, garlic and olives (1,4,7,14)

LINGUINI DI PESTO BASILICO €19.00

LINGUINI WITH OUR BASIL PESTO SAUCE

Served with fresh basil pesto parmesan foam cherry tomato confit and roasted pine nuts (1,4,10)

RAVIOLI DI ARAGOSTA E GRANCHIO GLASSATI AL BURRO €28.50

BUTTER GLAZED LOBSTER AND CRAB RAVIOLI

Served with parsnip velouté, bisque orange condiment, broccoli, and parmesan chips (1,4,3,8,5,7,14)

TORTELLINI RIPIENI AL RAGU DI VITELLO €25.00

STUFFED PASTA WITH VEAL STEW

Combined with tomato sauce, parmesan espuma and red onion powder (1,2,4,7,14)

RISOTTO AI FUNGHI E TARTUFI €23.00

RISOTTO MADE OF CARNAROLI 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 POMODORI E SCALOPPINE €24.00

RISOTTO MADE OF FERRON CARNAROLI RICE WITH PLUM TOMATOES AND SCALLOPS

Served with pan flash scallops, tomato, fresh lemon juice, cinnamon, dry mint, stracciatella cheese (1,3,5,7,8,14)



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SECONDI MAIN COURSES

FISH

ARAGOSTA

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)

MERLUZZO

PAN-SEARED BLACK COD FILLET

€34.00

Served with polenta cake, celeriac purée, wood-fired oven roasted vegetables and saffron sauce (1,5,7)

FILETTO DI SPIGOLA

PAN-SEARED FRESH SEA BASS FILLET

€26.00

Served with steamed broccoli florets and carrots, polenta cake, enhanced by classic Tuscan pomodoro sauce (1,5,7,14)

FILETTO DI SALMONE

WOOD-FIRED OVEN ROASTED FRESH NORWEGIAN
SALMON FILLET

€25.00

Wood-fired oven roasted vegetables, polenta, zucchini and basil purée, and lemon butter sauce, fresh Italian seasoning (1,5,7,9)



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SECONDI MAIN COURSES

MEAT

FILETTO DI MANZO €42.00

GRILLED OVER AN OPEN FLAME BLACK ANGUS BEEF FILLET

Served with potato textures, wood-fired oven roasted vegetables and truffle demi glass (2,7,9,14)

COSTATA ALLA GRIGLIA €49.00

CHARCOAL-GRILLED BLACK ANGUS RIBEYE STEAK

Potato mille-feuille, butter-glazed seasonal Vegetables and Barolo Wine Beef Juice (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 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 €29.00

CHARCOAL-GRILLED IBERICO PORK CHOP

Served with crispy polenta cake, butter-glazed seasonal vegetables, celeriac purée, star anise jus (2,7,9,14)

CARRÉ DI AGNELLO €34.00

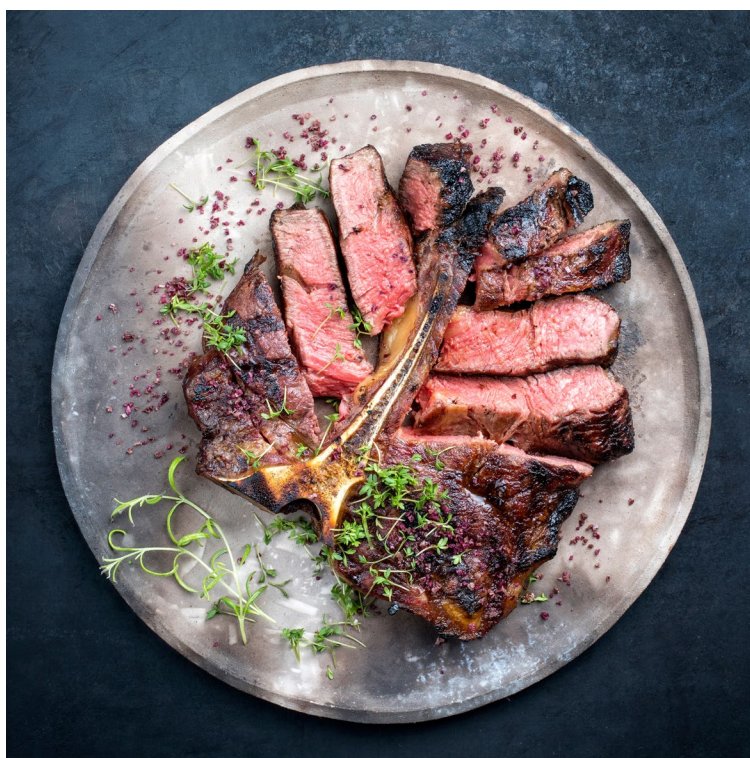
CHARCOAL-GRILLED OVER AN OPEN FLAME PREMIUM RACK OF LAMB CARRE

Served with a reduction of its own juice, potato textures, parmesan-herb crust, oven-roasted root vegetable medley (1,2,7,9,14)

POLLO ALLA CACCIATORA €25.00

WOOD-FIRED OVEN ROASTED CORN FED CHICKEN BREAST

Served with sweet corn espuma, seasonal vegetable textures, and traditional Cacciatore sauce (1,7)



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PIZZA

NAPOLETANA PIZZA MARGHERITA Handmade Neapolitan dough served with our homemade Pomodoro sauce, freshly grated mozzarella cheese, basil leaves, herb-infused extra virgin olive oil (1,4,7)	€19.00
PIZZA PARMA E RUCOLA 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(1,4,7,10)	€21.00
SPICY PEPPERONI PLEASURE Handmade Romana dough served with spicy marinara sauce, pepperoni, jalapeños, red chili flakes, and mozzarella cheese (1,4,7)	€22.00
TRUFFLE MUSHROOM MADNESS 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)	€23.00
QUATTRO FORMAGGI PIZZA 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)	€22.00
VEGAN VEGGIE DELIGHT Handmade Neapolitan dough served with vegan cheese, handmade tomato sauce, bell peppers, zucchini, black olives, red onions, and fresh basil (1,4,7)	€20.00



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DOLCI
DESSERTS

TIRAMISÙ	€9.50
Our twist on the traditional Italian tiramisù 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 traditional Italian Panna Cotta with forest fruits sauce and crispy dark chocolate tuile (1,4,7,10)	
TORTA AL CIOCCOLATO FONDENTE	€9.50
Accompanied by a delightful combination of crushed vanilla biscuits, warm vanilla sauce, and a scoop 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
Modern style reconstructed lemon tart with Rich lemon curd, golden swirls meringue, almond biscuit crumble, limoncello on the side (1,4,7,10)	
FRUIT PLATTER	€15.00
Fresh-cut seasonal fruits	
SELECTION OF GELATO	€3.00
Yoghurt Forest Gelato/Duo Chocolate/Vanilla/Strawberry/Chocolate/Pistachio/Lemon/Amarena cherry/ Tangerine Sorbet	
per scoop	



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ALLERGEN

INFORMATION LIST

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

* Wheat, rye, barley, oats.

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