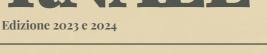
GIORNALE





the current Da Carlo.

Farshad joined the company during his student days, while he was studying International Business Management in Groningen.

At some point, Orazio wanted to sell the company, so Farshad decided to seize this unique opportunity.

He took over the business in 2003 and since then he has run the business with his brothers Farzad and

Bruschetta Tradizionale 🔪 🖈



Toasted bread with tomatoes, basil, and garlic

8,80

Bruschetta Carpaccio

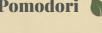
Toasted bread with carpaccio, mozzarella, pesto, arugula, and pine nuts 10,80

Bruschetta Romantica

Toasted bread with Parma ham. gorgonzola, and basil 10,50

Zuppe

Zuppa di Pomodori



Tomato soup

8,20



Zuppa di Pesce

Italian fish soup with various types of fish 14,00

Insalata salades

Insalata Caprese Bufala 🖍 👚



Salad with tomatoes, buffalo mozzarella, and basil

9,80

Appetizers

Antipasti

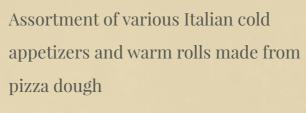
Pane e burro



Warm rolls made from pizza dough with herb butter

6,50

Antipasto della Casa 👚



13,50 per person

Insalata Mista



Mixed greens with tomatoes, cucumber, onions, and olives 8,00



Warm rolls made from pizza dough with olive oil

6,50

Carpaccio di Tournedos

Thin steak with Grana Padano cheese. arugula, lemon, and olive oil 14,50

Insalata Tonno e Gamberoni

Mixed green salad, tomatoes, onions, grilled tuna and baked shrimps 14,50

Trittico di Tapenade

Warm rolls made from pizza dough with various tapenades

8,00

Porzione di olive



Portion of olives

6,50

Do you have allergies? Ask our service about the possibilities!







Lasagne e ravioli

Lasagne en ravioli

Lasagne al forno

With minced beef, tomato sauce, béchamel, mozzarella fior di latte, and Parmesan cheese

16.10

Lasagne verdi Vegetariane



With mozzarella fior di latte, spinach, broccoli, bell peppers, and Parmesan cheese

16,70

Lasagne alla Marinara

Lasagne with various fish: tuna, salmon, shrimp, mussels, and mozzarella fior di latte

17,50

Lasagne Piccanti

Lasagne with Italian spicy salami and sautéed mushrooms, mozzarella fior di latte, and Parmesan cheese 17,00

Ravioli alla Gorgonzola



Pasta parcels filled with spinach and ricotta, in a cream sauce with Gorgonzola 18,50

Ravioli con Ricotta



Pasta parcels filled with spinach and ricotta, in the original Italian Neapolitan sauce with ricotta and basil 18,50

Ravioli Funghi Porcini



Pasta parcels filled with spinach and ricotta, in a sauce of wild mushroom cream

Pasta

Our pasta specialties can be served with spaghetti, tagliatelle and penne. We serve all pasta dishes with freshly parmesan

Pasta

Amatriciana

A Neapolitan sauce with guanciale, garlic, and peppers

€15,10

Aglio, Olio, e Peperoncino



A classic Italian dish with garlic, olive oil, and fresh peppers

€11,50

Caprese •



A sauce with fresh mozzarella, pieces of tomato, and basil

€14,50

Carbonara Originale

With guanciale, egg, and Parmesan cheese €14,50

Alla Bolognese 👚



Classic Italian tomato sauce with minced beef and Parmesan cheese

€14,50

Did you know... We also have gluten-free pasta! Please inquire with the staff.

Alla Campagnola

With pieces of tenderloin, tomatoes, basil, and Parmesan cheese €18.80

Al Salmone

With pieces of fresh salmon and parsley in a delicious Italian cream sauce €18,80

Marinara

With various types of fresh fish and parsley in tomato sauce €19,50

Milanese

With saffron, zucchini, cream, dried tomatoes, Parma ham, pine nuts, mushrooms, and Parmesan cheese €18,50

Pollo al Pesto

With chicken, green pesto, olive oil, pine nuts, and Parmesan cheese €18,30



Risotto

Risotto

Risotto alla Barolo

Risotto with chopped onion, Italian spicy salami, Grana Padano cheese, and Barolo wine

€18,80

Risotto Funghi e Zafferano



Risotto with mushrooms, zucchini, Grana Padano cheese, and saffron

€18,80





Back in time...

...Circa 1900 (Jugendstil)

Gedempte Zuiderdiep 36 has been busy for a very long time. Before the war, the building once served This fact is still clearly visible on the outside of our

The facade is decorated with a Jugendstil tile tableau depicting many types of fruit and

This facade also enjoys a monumental status.

The building only became a restaurant after the Second World War.

Read more about Da Carlo's history on the next page!

Menu gruppo

Available for groups of 4 or more. Pastas and pizzas are served with various fish, meat, and vegetarian options. Price is €27,80 per person. Includes a dessert tasting for €32,80 per person.

Family and group menu

First course

Antipasti Della Casa: bowl with different antipasti

Second course

Different types of pasta in different sauces

Third course

Various pizzas with different ingredients, served with a green salad

Fourth course (optional)

Tasting of desserts



Carne

The dishes below are served with potatoes, matching pasta for you.

Meat

Scaloppina alla Gorgonzola

Veal with gorgonzola and cream €27,50

Saltimbocca alla Romana

Veal with Parma ham and sage €27,50

Bistecca tagliata di manzo

Sliced grilled beef entrecôte with arugula, Grana Padano cheese, and cherry tomatoes €28,50

Filetto alla Boscaiola 👚

Beef tenderloin with oyster mushrooms, gorgonzola, and green peppers €29,80

Filetto alla Paganini

Beef tenderloin with Parma ham and mozzarella

€29,80

Misto di carne alla griglia

A combination of various grilled meats €32,00

Ossobuco alla Milanese con Risotto

Braised beef with vegetables in red wine sauce. Served with Risotto Milanese instead of potatoes, vegetables, and salad €31,00





Sudoku

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Pesce

Main dishes are served with potato, vegetable and salad. Option of pasta with chef recommended sauce is available at additional 4.00. The chef will prepare a matching pasta for you.

Fish

Salmone alla Marinara

Pan-fried salmon fillet in a white wine sauce with parsley and garlic €28,50

Gamberoni al Vino

Large shrimp fried in white wine, fresh peppers, parsley, and garlic €28,50

Bistecca di Tonno alla Griglia

Butter-soft grilled tuna with Italian herbs €28,50

Orata alla Mediterranea

Sea bream fillet with a sauce of shrimp, cherry tomatoes, and saffron €29,50





Back in time...

We told that in 1981 Da Carlo got its current name.

Carlo Pizatti was the owner of the restaurant at the time.

A few years later, the restaurant was taken over by the man who is still known among many guests from the 90s: Horatio.

The name Horatio may not mean much to many, as the charming and outgoing owner invariably called himself "Carlo".

Every guest was warmly welcomed, the ladies received a heartfelt kiss on the hand and a wink. At the time, all guests were told that the vegetables came from their own garden and that the fish were personally caught daily by the owner.

He was also known for the phenomenon whereby he walked through the restaurant with full bowls of prepared meat and then sold it to people, which was invariably a success: everyone took a piece of meat.



Pizzas

Vegetarian

Pizze - Pizzas

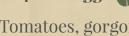
Margherita 🖍



Tomatoes, mozzarella fior di latte, and basil

€10,00

Ai 4 formaggi



Tomatoes, gorgonzola, mozzarella fior di latte, Grana Padano cheese, and ricotta €14,50

Al Pesto



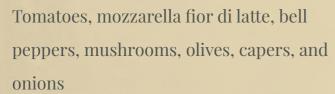
Tomatoes, pesto, basil, mozzarella fior di latte, and Grana Padano cheese €14,50

Funghi)



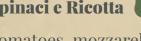
Tomatoes, mozzarella fior di latte, oyster mushrooms, and mushrooms €14,00

Campagnola speciale



€15,50

Spinaci e Ricotta



Tomatoes, mozzarella fior di latte, spinach, ricotta, gorgonzola, and fresh tomatoes €15,50

Verdure Griglia 🌘 🊖



Tomatoes, mozzarella fior di latte, grilled eggplant, bell peppers, and zucchini €15,50

Burrata

€15,50

Mozzarella, cherry tomatoes, oregano, arugula, burrata, olive oil

Meat

Salame

Tomatoes, mozzarella fior di latte, and salami

€14,00

Prosciutto

Tomatoes, mozzarella fior di latte, and ham **Olga** €14,00

Rustica

Tomatoes, mozzarella fior di latte, spicy Italian salami, and olives

€14,50

Vulcano

Tomatoes, mozzarella fior di latte, ham, and mushrooms

€14,50

Montanara

Tomatoes, mozzarella fior di latte, ham, salami, and onions

€15,50

Carbonara speciale

Tomatoes, mozzarella fior di latte, beef tenderloin, salami, bacon, ham, egg, and onions

€16,50

Carpacciata 👚

Tomatoes, grilled sirloin steak, arugula, gorgonzola, (mozzarella fior di latte, pine nuts, Parmesan cheese, and peppers

€19,00

Paesana

Tomatoes, mozzarella fior di latte, gorgonzola, mushrooms, onions, bacon, and salami

€17,50

Tomatoes, mozzarella fior di latte, mushrooms, Parma ham, gorgonzola, ham, bacon, salami, beef tenderloin, and oyster mushrooms

€18,50

Rucolata

Tomatoes, mozzarella, cherry tomatoes, arugula, Parma ham, and Parmesan cheese €17,50

Quattro stagioni

Tomatoes, cheese, salami, ham, gorgonzola, anchovies, olives, mushrooms, and capers

€17,00

Parma

€16,50

Mozzarella, gorgonzola, Parma ham, arugula, Parmesan flakes

Salamina

Mozzarella, spicy salami, ricotta, peppers, bell peppers, Parmesan flakes

€17,00



Fish

Tonnata

Tomatoes, mozzarella fior di latte, tuna, and onions

€14,50

Arrabbiata

Tomatoes, mozzarella fior di latte, capers, olives, fresh bell peppers, garlic, anchovies, mozzarella fior di latte, Grana Padano and peppers €14,50

Maurizio

Tomatoes, mozzarella fior di latte, shrimp, tuna, anchovies, mussels (seasonal), olives, garlic, fresh salmon, and peppers €18,50

Calzones

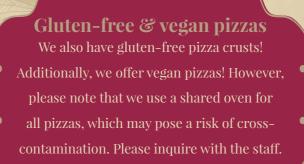
Calzone Grandmère

Mushrooms, fresh garlic, peppers, ham, mozzarella fior di latte, and beef tenderloin €17,50

Calzone Panzerotti

Tomatoes, oyster mushrooms, mushrooms, cheese, and Parma ham €17,00

Did you know... The pizza has its origin in the southern part of Italian Naples. The first pizza that became famous is the margherita. It was named after the then Italian Queen Margherita. Baker Raffaele Esposito made it for her and she was very impressed.





Dolce

Desserts

Dessert tasting 🛊

Tasting of homemade desserts €9,50



Truffle ice cream with a surprising Limoncello filling €8,50



Two flavors of ice cream with fresh fruit and whipped cream

€9,00

Gelato Viola

Two flavors of ice cream with whipped cream

€7,00

Cassata con Panna

Italian ice cream served with chocolate sauce and whipped cream

€8,00

Tiramisu 🚖

Homemade Italian cake with whipped

€8,50

Tartufo di Montagne

Truffle ice cream with chocolate sauce and whipped cream

€8,50





Affogato

1 scoop of vanilla ice cream with espresso €5,50

Scroppino

Cocktail with prosecco, vodka, lemon

sorbet

€8,80

Espresso Martini

Cocktail with vodka, coffee liqueur,

espresso

€8,80

Opening hours

Monday	16.30-22.00
Tuesday	16.30-22.00
Wednesday	16.30-22.00
Thursday	16.30-22.00
Friday	16.30-22.00
Saturday	16.30-22.00
Sunday	16.30-22.00

Ristorante Pizzeria Da Carlo **Gedempte Zuiderdiep 36** 9711 HH Groningen Telephone: 050-3135796

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@pizzeria.dacarlo



