

DA CARLO

Tre Fratelli

Da Carlo is currently run by three brothers: Farshad, Farzad and Farid. Farshad joined the business in his student days, during the time he was studying International Business Management in Groningen. At some point, the previous owner Orazio wanted to get rid of the business, whereupon Farshad decided to seize this unique opportunity. He took over the business in 2003. It then became a real family business, first strengthening the team with Farzad, who to this day is still in charge of running the restaurant and still often assists in the service. As such, he has been a familiar face to guests for 20 years. Later, the team was joined by the youngest brother of the three; Farid. He largely runs the business behind the scenes.

Appetizers

Antipasti

Pane e burro

Warm rolls of pizza dough with herb butter

7,00

Trittico di Tapenade

Warm rolls of pizza dough with various tapenades

9,20

Porzione di olive

Portion of olives

7,60

Do you have any allergies?

Ask our staff about the possibilities!

 Vegetarian  Our favourite

Bruschetta Tradizionale

Toasted bread with tomatoes, basil, and garlic

10,30

Antipasto della Casa

Tasting platter of various Italian cold appetizers and warm pizza dough bread

14,80 p.p.

Carpaccio di Tournedos

Thinly sliced beef tenderloin with truffle cream, Grana Padano cheese, confit tomatoes, mixed greens, and apple

15,60

Bruschetta con stracciatella

Toasted bread with homemade pesto, stracciatella cheese, and confit tomatoes

12,90

Zuppe

Zuppa di Pomodori

Tomato soup

8,90

Insalata salades

Insalata Caprese Bufala

Salad with tomatoes, buffalo mozzarella, and basil

11,60

Insalata Tonno e Gamberoni

Mixed greens, tomatoes, onions, grilled tuna, and fried shrimp

16,40

Insalata burrata

Salad with cherry tomatoes, burrata, and basil, with olive oil and a touch of balsamic vinegar

12,90

Insalata mista

Mixed salad

8,90

Follow and tag us for a
free coffee or tiramisu!

 @pizzeria.dacarlo

Lasagne e ravioli

Lasagne en ravioli

Lasagne al ragù

With ground beef, tomato sauce, béchamel, mozzarella fior di latte, and Parmesan cheese
18,60

Lasagne verdi Vegetariane 🌿 ★

With grilled vegetables, creamy béchamel sauce and Parmesan cheese
19,20

Lasagne Piccanti

With Italian salami, minced beef, mushrooms, béchamel sauce, and gratinated with mozzarella and Parmesan cheese
19,60

Ravioli alla Gorgonzola 🌿

Pasta pillows filled with spinach and ricotta, in a cream sauce with gorgonzola and Parmesan cheese
21,40

Ravioli con Ricotta 🌿

Pasta pillows filled with spinach and ricotta, in a traditional Italian Neapolitan sauce with ricotta and basil and Parmesan cheese
21,40

Ravioli Funghi Porcini 🌿

Pasta pillows filled with spinach, ricotta and Parmesan cheese, in a wild mushroom cream sauce
21,90

Pasta

Pasta

Spaghetti Amatriciana

A Neapolitan sauce with guanciale, garlic, chili peppers, and Pecorino cheese
17,70

Spaghetti Aglio, Olio, e Peperoncino 🌿

Classic Italian dish with garlic, olive oil, fresh chili peppers, and Parmesan cheese
13,50

Spaghetti Carbonara Originale

Traditional dish with guanciale, egg, Pecorino cheese, and black pepper
17,70

Spaghetti al nero

Homemade squid spaghetti with a ragu of fresh tuna, shrimp, cherry tomatoes, lemon zest, garlic and dill
22,90

Tagliatelle Alla Bolognese ★

Traditional dish with minced beef and Parmesan cheese
17,20

Penne alla Campagnola

With pieces of beef tenderloin, tomatoes, basil, and Parmesan cheese
20,80

Did you know...

We also have gluten-free pasta!
Please ask at the service.

Tagliatelle Al salmone

With pieces of fresh salmon and parsley in a delicious Italian cream sauce
20,80

Penne Milanese 🌿

With saffron, zucchini, cream, sun-dried tomatoes, pine nuts, mushrooms, and Parmesan cheese
20,80

Fresh Homemade Pasta?!

All of the above dishes can also be prepared with fresh pasta.



Risotto

Risotto

Risotto alla Barolo

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

21,40

Risotto Funghi e Zafferano

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

21,40



DA CARLO

Back in time...

...Circa 1900 (Jugendstil)

There has been activity at Gedempte Zuiderdiep 36 for an incredibly long time. Before the war, the premises once served as a fruit and vegetable shop. The name at the time was probably 'De Hollandsche Groentewinkel'.

This fact is still clearly visible on the outside of our restaurant, as the facade is adorned with a Jugendstil tile tableau still depicting many types of fruit and vegetables. Because of this, this facade also enjoys monumental status.

Only after World War II did the building become a restaurant.

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

Menu gruppo

Minimum of 4 people. Pasta and pizza served with various fish, meat, and vegetarian options.

Price €31.50 p.p.

Including dessert tasting €37.50 p.p.

Family and group menu

First course

Antipasti Della Casa: platter with various antipasti

Second course

A selection of pasta dishes with different sauces

Third course

A variety of pizzas with different toppings

Fourth course (optional)

Dessert tasting



Carne

The dishes below are served with fresh jacket potatoes and vegetables.

Meat

Scaloppina alla Gorgonzola

Pork tenderloin with Gorgonzola and cream sauce

28,90

Saltimbocca alla Romana

Pork tenderloin with Parma ham and sage

28,90

Filetto al vino rosso

Beef tenderloin with red wine sauce and onion

33,70

Filetto alla Boscaiola ★

Beef tenderloin with oyster mushrooms, Gorgonzola, and green pepper

33,70

Ossobuco alla Milanese con Risotto

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

34,90



Sudoku

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Pesce

The dishes below are served with fresh jacket potatoes and vegetables.

Fish

Bistecca di Tonno alla Griglia

Grilled tender tuna with Italian herbs

31,90

Orata alla Mediterranea

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

32,90



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Back in time...

We told you that in 1981 the current Da Carlo got its 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 to many guests from the 1990s: Horatio.

The name Horatio may not mean much to many, as the charming and extroverted proprietor invariably called himself 'Carlo'.

Each guest was given a warm welcome, the ladies received a heartfelt hand kiss and a wink. At the time, all guests were told that the vegetables came from their own garden and that the fish were caught fresh every day by the owner himself.

He was also known for the phenomenon of walking through the restaurant with full trays of prepared meat and then selling them to people, which, incidentally, was invariably a success: everyone took a piece of meat.



Pizza's

Vegetarian

Pizze - Pizza's

Margherita 🌿 ★

Tomato, mozzarella fior di latte, and basil
12,20

Ai 4 formaggi 🌿

Tomato, Gorgonzola, mozzarella fior di latte, Grana Padano cheese, and ricotta
17,70

Al Pesto 🌿

Tomato, pesto, basil, mozzarella fior di latte, and Grana Padano cheese
16,80

Funghi 🌿

Tomato, mozzarella fior di latte, oyster mushrooms, and champignons
15,90

Campagnola speciale 🌿

Tomato, mozzarella fior di latte, bell pepper, champignons, olives, capers, and onions
17,70

Spinaci e Ricotta 🌿

Tomato, mozzarella fior di latte, spinach, ricotta, Gorgonzola, and fresh tomatoes
18,10

Verdure Griglia 🌿 ★

Tomato, mozzarella fior di latte, grilled eggplant, bell pepper, zucchini, olives, and basil
18,10

Burrata 🌿

Tomato, burrata, cherry tomatoes, oregano, arugula, and olive oil
20,20

Meat

Salame

Tomato, mozzarella fior di latte, and Italian sopressa salami
15,90

Prosciutto

Tomato, mozzarella fior di latte, and ham
15,90

Rustica

Tomato, mozzarella fior di latte, spicy Italian salami, capers, and olives
17,30

Vulcano

Tomato, mozzarella fior di latte, ham, and champignons
16,80

Montanara

Tomato, mozzarella fior di latte, ham, sopressa salami, and onions
17,30

Carbonara speciale

Tomato, mozzarella fior di latte, beef tenderloin, sopressa salami, bacon, ham, egg, and onions
19,30

Carpacciata ★

Tomato, grilled beef tenderloin, arugula, Gorgonzola, mozzarella fior di latte, pine nuts, Parmesan cheese, and peppers
21,40

Paesana

Tomato, mozzarella fior di latte, Gorgonzola, champignons, onions, bacon, and sopressa salami
19,70

Olga

Tomato, mozzarella fior di latte, champignons, Parma ham, Gorgonzola, ham, bacon, sopressa salami, beef tenderloin, and oyster mushrooms
20,80

Rucolata

Tomato, mozzarella, cherry tomatoes, arugula, Parma ham, and Parmesan cheese
20,10

Quattro stagioni

Tomato, cheese, sopressa salami, ham, Gorgonzola, anchovies, olives, champignons, and capers
19,30



Fish

Tonnata

Tomato, mozzarella fior di latte, tuna, and onions

16,80

Arrabbiata

Tomato, mozzarella fior di latte, capers, olives, fresh bell pepper, garlic, anchovies, and chili peppers

16,70

Maurizio

Tomato, mozzarella fior di latte, shrimp, tuna, anchovies, mussels (seasonal), olives, garlic, fresh salmon, and chili peppers

20,80

Calzones

Calzone Panzerotti

Tomato, oyster mushrooms, champignons, mozzarella fior di latte, Grana Padano cheese, and Parma ham

19,70

Calzone salsiccia e ricotta

Seasoned Italian sausage, spicy salami, and ricotta

19,70

Did you know that...

Pizza has its origins in southern Italian Naples. The first pizza that became famous was the Margherita. It was named after the then Italian queen Margherita. Baker Raffaele Esposito made it for her, and she was very impressed.

Gluten-free & vegan pizzas

We also have gluten-free pizza bases! In addition, we also have vegan pizzas! However, we only have one oven in which all pizzas are baked, so the risk of cross-contamination remains. Please ask the staff about this.



Dolce

A real Italian meal is only complete with Dolce. Choose from our classic Italian selection or have an espresso with a glass of homemade limoncello.

Desserts

Tastery ★

Tasting of homemade desserts

11,20

Tartufo di Limoncello

Tartufo ice cream with a surprising Limoncello filling

9,70

Gelato Viola

Two flavors of ice cream with whipped cream

8,10

Cassata con Panna

Italian ice cream served with chocolate sauce and whipped cream

9,20

Tiramisu ★

Homemade Italian cake with whipped cream

9,80

Tartufo di Montagne

Truffle ice cream with chocolate sauce and whipped cream

9,70

Cheesecake

Creamy cheesecake on a crunchy biscuit base. Ask the waiters for the flavor of the day

9,50



Affogato

One scoop of vanilla ice cream with espresso

5,70

Scroppino

Cocktail with prosecco, vodka, and lemon sorbet

9,50

Espresso martini

Cocktail with vodka, coffee liqueur, and espresso

10,20

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Leonardo Vinci