



PIZZERIA
TRATTORIA

Carmelo

Main courses marked with an asterisk (*) are prepared with raw materials frozen at origin.

In accordance with the provisions of EU Regulation No. 1169/2011 we would like to inform you that you may find the following allergens in our menu:

1. Cereals containing gluten (e.g., grains of wheat, rye, barley, oats, spelt, Kamut or their hybrids) and products derived from these grains, made with their flour.
2. Crustaceans and crustacean products.
3. Eggs and egg products.
4. Fish and fish products.
5. Peanuts and peanut products.
6. Soy sprouts and soy products.
7. Milk and milk products (including lactose).
8. Nuts, such as almonds, hazelnuts, African walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, or Queensland walnuts.
9. Celery and celery products.
10. Mustard and mustard products.
11. Sesame seeds and sesame-based products.
12. Sulphur dioxide and sulphites in concentration above 10 mg/litre SO₂ total.
13. Lupines and lupine products.
14. Shellfish and shellfish products.

In the event of intolerances or allergies, please be aware of the content of individual dishes by asking the staff before you place your order. Together we will find the dish that satisfies your palate, without any contraindications.



PIZZERIA
TRATTORIA
Carmelo

Via Giuseppe di Vittorio, 132 - Rivoltella del Garda (BS) - Tel. 030 9110376



Starters

- * SEA FOOD** € 22,00
Octopus, squid, fresh salmon, swordfish, surimi and shellfish, salmoriglio (southern Italian sauce)
- OCTOPUS** € 18,00
Octopus, potatoes, capers, oregano, salmoriglio (southern Italian sauce)
- VEGETABLES** € 10,00
Selection of cooked vegetables
- CAPRESE** € 12,00
Tomatoes, buffalo mozzarella cheese, olives, oregano, capers, basil, extra virgin olive oil
- COLD MEATS** € 14,00
Parma ham, black pepper bacon, speck, ham, salami, pistachio mortadella
- VEGETABLES BOWL** € 13,00
Fresh seasonal vegetables, fresh fruit, dried fruit, buffalo mozzarella cheese or tuna fish



Main Courses *(Gluten-free upon request)*

- SPAGHETTI WITH CLAMS** € 18,00
Garlic, capers, parsley, veracious clams, pepper
- CALAMARATA (thick ring pasta) WITH SEAFOOD RAGOUT** € 20,00
Fresh fish, date tomatoes
- RED RADICCHIO SPAGHETTI** € 12,00
Red radicchio, bacon, pepper, chili pepper, cloves, a little tomato sauce
- SPAGHETTI WITH GARLIC, OIL AND CHILLI (CARMELO STYLE)** € 12,00
with breadcrumbs and anchovies
- SPAGHETTI ALLA NORMA** € 12,00
(Pasta with aubergines) with tomato sauce and baked ricotta cheese
- MACARONI WITH AMATRICIANA SAUCE** € 12,00
With pork and fresh chilli pepper
- MACARONI WITH MEAT RAGOUT** € 12,00
Homemade



Fish and meat second courses

- MIXED FRIED FISH *:** Squids, prawns € 20,00
- MUSSELS MARINARA** € 14,00
- GRILLED SWORDFISH WITH SALMORIGLIO * (SOUTHERN ITALIAN SAUCE)** € 16,00
- TUNA STEAK *** € 20,00
With Mediterranean mixed salad
- RIB OF BEEF (500/600 gr approx)** € 22,00

Side dishes

MIXED SALAD € 5,00

BAKED POTATOES WITH ROSEMARY € 5,00

Bruschette

Homemade bread, fresh tomato, fior di latte mozzarella, n. 8 € 10,00
tomato, capers, extra virgin olive oil, n. 15 € 18,00
salt, pepper, oregano, basil

Pizze

CARMELO POMODORO FRESCO € 12,00

Grana cheese, bacon, fior di latte mozzarella, fresh tomatoes,
pepper, chilli pepper, garlic, basil

CARMELO RADICCHIO ROSSO € 12,00

Tomato sauce, Grana cheese, bacon, red radicchio,
fior di latte mozzarella, pepper, chilli pepper

MARGHERITA € 8,00

Tomato sauce, fior di latte mozzarella

MARGHERITA POMODORO FRESCO € 10,50

Diced fresh tomatoes, fior di latte mozzarella, basil

BUFALA POMODORO FRESCO € 12,00

Fresh tomatoes, buffalo mozzarella cheese, basil

MARINARA € 7,00

Tomato sauce, garlic, mountain oregano

NAPOLETANA € 11,00

Tomato sauce, anchovies, fior di latte mozzarella, oregano

SICILIANA € 12,00

Tomato sauce, anchovies, capers, toasted black olives, fior di latte mozzarella, oregano

PUGLIESE € 11,00

Tomato sauce, fior di latte mozzarella, red onions from Tropea

PROSCIUTTO € 11,00

Tomato sauce, ham, fior di latte mozzarella

PROSCIUTTO E FUNGHI € 11,50

Tomato sauce, ham, champignon mushrooms, fior di latte mozzarella

CAPRICCIOSA € 12,00

Tomato sauce, ham, champignon mushrooms, artichokes,
olives, capers, fior di latte mozzarella, oregano

SALAME PICCANTE € 11,00

Tomato sauce, fior di latte mozzarella, spicy salami

CRUDO DI PARMA € 12,00

Tomato sauce, fior di latte mozzarella, Parma ham

WURSTEL	€ 10,00
Tomato sauce, fior di latte mozzarella, wurstel	
MANTOVANA	€ 12,00
Tomato sauce, sausages, fior di latte mozzarella	
ENRICO	€ 12,00
Tomato sauce, bacon, red onions from Tropea, potatoes, mint, fior di latte mozzarella	
PORCINI	€ 12,00
Tomato sauce, fior di latte mozzarella, porcini mushrooms, parsley	
TONNO	€ 11,00
Tomato sauce, fior di latte mozzarella, tuna fish	
4 FORMAGGI	€ 11,00
Tomato sauce, ¼ fior di latte mozzarella, ¼ fresh ricotta cheese, ¼ spicy Gorgonzola cheese, ¼ Grana Padano cheese	
CALZONE	€ 12,00
Fior di latte mozzarella, ham, mushrooms, Grana cheese, tomato sauce on the outside	
MELANZANA VIOLA	€ 11,00
Tomato sauce, fior di latte mozzarella, fried aubergines, basil (baked ricotta cheese or Grana Padano cheese upon request + € 1,00)	
VERDURE	€ 12,50
Tomato sauce, fior di latte mozzarella, fresh vegetables: aubergines, courgettes, peppers, potatoes, baby spinach, carrots	
GAMBERI *	€ 15,00
Tomato sauce, fior di latte mozzarella, prawn tails, julienne courgettes	
PESCE *	€ 15,00
Tomato sauce, fior di latte mozzarella, fresh fish: prawn tails, octopus, swordfish, squids, salmon, surimi, mussels and clams	
CLARISSA	€ 12,00
Anchovies, escarole, fior di latte mozzarella, fresh tomatoes	
STRACCIATELLA	€ 14,00
Parma ham, cherry tomatoes, burrata cheese (toppings added cold after cooking)	
GIARRATANA (in the summer months)	€ 12,50
Fior di latte mozzarella , anchovies, Giarratano onions, Sicilian pecorino cheese, fresh ginger	
POLIPO	€ 15,00
Fior di latte mozzarella, capers, potatoes, octopus, parsley	
CAVALIER PISTACCHIO	€ 11,00
Fior di latte mozzarella, PDO Bronte pistachio granules (pistachio mortadella upon request + € 3,00)	
GORGONZOLA E CARCIOFI	€ 12,00
Mozzarella, gorgonzola cheese, artichokes	
SMOKED	€ 14,00
"Branchi" smoked ham (culatta), burrata cheese, walnuts, mixed salad, extra virgin olive oil	

TAKE-AWAY PIZZA + € 0,50



Beverages

MINERAL WATER € 3,50
(Brands: Panna, San Pellegrino)

SOFT DRINKS € 3,00

DRAFT BEER "HACKER-PSCHORR"

0,20 litre small € 3,50

0,40 litre medium € 6,00

CRAFT BEER IN BOTTLE "AMEA" € 6,50

White - Blonde - Red 0,50 litre

WEISS BIER IN BOTTLE 0,50 l. € 6,00

SPRITZ (Aperol / Campari) € 5,00

AMERICANO € 7,00

MOJITO € 7,00

DRAFT WINE

By the glass: white wine "Custoza" / red "San GIOVENE" € 3,50

½ litre: white wine "Custoza" / red "San GIOVENE" € 6,50

1 litre: white wine "Custoza" / red "San GIOVENE" € 13,00

WHITE WINES

PROSECCO DI VALDOBBIADENE NOSTRANO € 14,00

BRUT SPARKLING WINE "POGGIO AL GARDA" € 28,00

LUGANA "POGGIO AL GARDA" € 21,00

LUGANA "FRANZOSI" € 18,00

RED WINES

ROSSO DEI GIUSTI € 18,00

NERO D'AVOLA "PASSO DELLA VIGNA" INTORCIA € 18,00

AFTER DINNER / LIMONCINO € 4,00

COFFEE € 1,80

COVER CHARGE € 2,50