



Bruschette

8 PIECES	€ 10,00
15 PIECES	€ 18,00
Bread, fresh tomato, mozzarella, capers, oregano, extra virgin olive oil, salt, pepper, basil, tomato sauce	

Beverages

MINERAL WATER	€ 3,50
(Panna, San Pellegrino)	
SOFT DRINK	€ 3,00
(Coca cola, aranciata, Sprite, Lemon soda, the al limone/pesca, tonica)	
COFFEE/Espresso	€ 1,80

Beers

DRAFT BEER	
0,20 l. small (Hacker Pschorr/Ichnusa unfiltered)	€ 3,50
0,40 l. medium (Hacker Pschorr/Ichnusa unfiltered)	€ 6,00
CRAFT BOTTLED BEER “AMEA”	€ 7,00
0,50 l. White – Yellow – Red	
WEISS BEER IN BOTTLE 0,50 l	€ 6,00

Wine

HOUSE WINE BY THE GLASS	
By the glass: Draft white wine “Montelvini”	€ 3,50
By the glass: Red wine “Rosso dei Giusti”	€ 4,00
By the glass: Prosecco of Valdobbiadene	€ 4,00
½ litre: Draft white wine “Montelvini”	€ 7,00
1 litre: Draft white wine “Montelvini”	€ 14,00
BOTTLED WINES	
Red wine: “Rosso dei Giusti”	€ 18,00
Red wine: Rosso “Nero d’Avola”	€ 18,00
Lugana: “Poggio al Garda”	€ 21,00
Bottled by us: Prosecco of Valdobbiadene	€ 16,00

COVER CHARGE € 2,50



Aperitifs and Alcoholic Drinks

SPRITZ (APEROL / CAMPARI)	€ 5,00
AMERICANO	€ 7,00
GIN TONIC	€ 10,00
AMARO / LIMONCINO	€ 4,00
GRAPPA	€ 5,00

Homemade desserts

SICILIAN CANNOLO	€ 4,00
ALMOND BISCUIT	€ 4,00
SICILIAN CASSATA	€ 5,00
LEMON SORBET	€ 4,50
TARTUFO (BLACK / WHITE)	€ 5,00
ARTISANAL ICE CREAM	€ 5,00
SELECTION OF SICILIAN DESSERTS (serves two)	€ 10,00

The first courses marked with an asterisk (*) are prepared with ingredients that were frozen at the source.

In accordance with EU Regulation No. 1169/2011, we inform you that the dishes on our menu may contain the following allergens:

- 1.Cereals containing gluten (e.g., wheat, rye, barley, oats, spelt, kamut, or their hybrid strains) and products made from them, including flour-based products.
- 2.Crustaceans and products made from crustaceans.
- 3.Eggs and egg-based products.
- 4.Fish and fish-based products.
- 5.Peanuts and peanut-based products.
- 6.Soy and soy-based products.
- 7.Milk and milk-based products (including lactose).
- 8.Nuts, such as almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, or Queensland nuts.
- 9.Celery and celery-based products.
- 10.Mustard and mustard-based products.
- 11.Sesame seeds and sesame-based products.
- 12.Sulfur dioxide and sulfites in concentrations higher than 10 mg/litre of total SO₂.
- 13.Lupin and lupin-based products.
- 14.Mollusks and mollusk-based products.

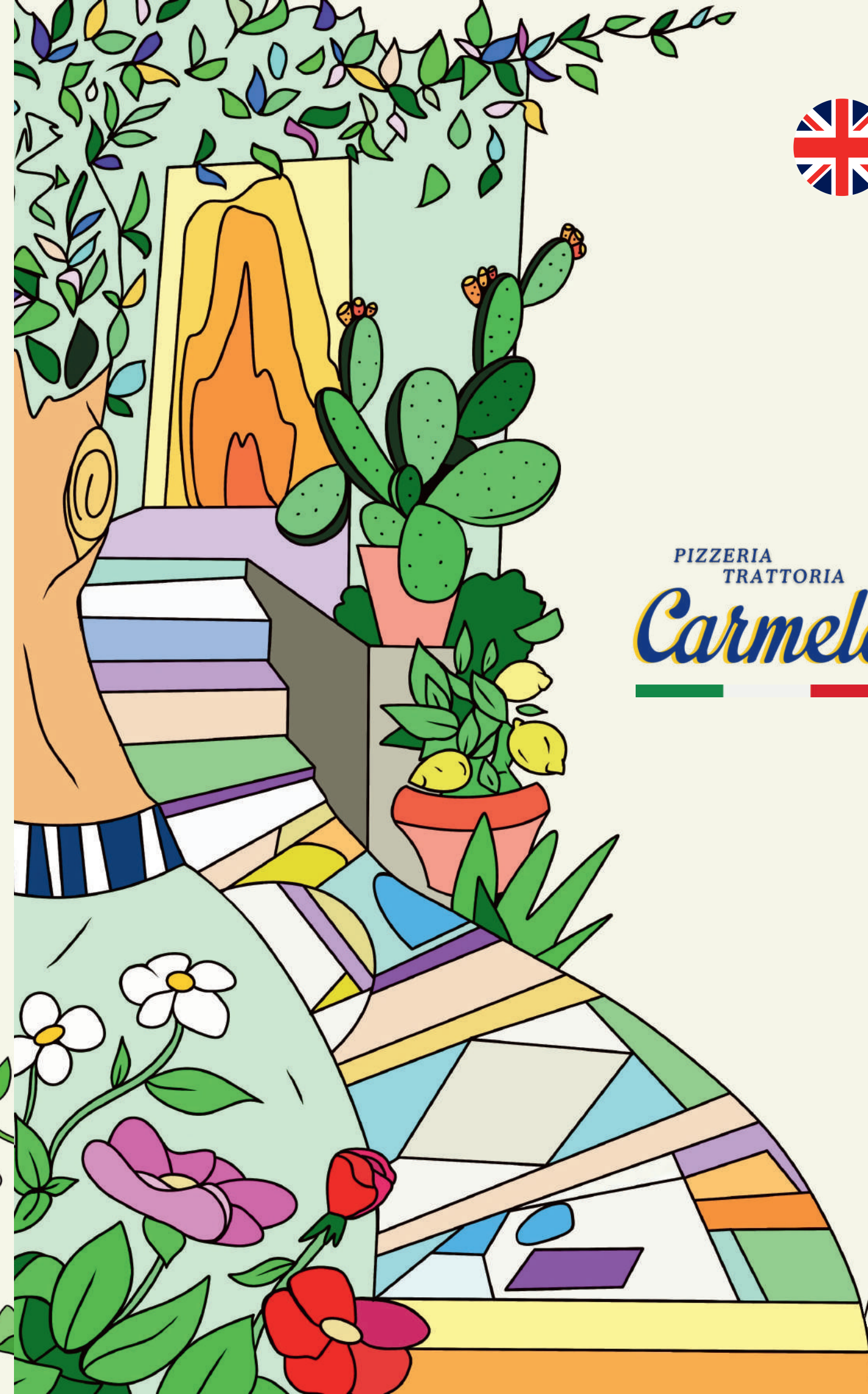
If you have intolerances or allergies, please ask our staff about the ingredients before ordering. We will help you find a dish that satisfies your palate, without any risk.

Carmelo
pizzeriacarmelo.it

Follow us Instagram @pizzeria.carmelo_
Via Giuseppe di Vittorio, 132 - Rivoltella del Garda (BS) - Ph: 030 9110376



PIZZERIA
TRATTORIA
Carmelo



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Starters from Sea and Land

SEA FOOD *	€ 22,00
Octopus, squid, fresh salmon, swordfish, raw Sicilian red prawn, prawn tails, shellfish, salmoriglio dressing	
OCTOPUS *	€ 18,00
Octopus, potatoes, Pantelleria capers, oregano, parsley, salmoriglio dressing	
CAPRESE	€ 14,00
Tomatoes, buffalo mozzarella, roasted black olives, capers, oregano, basil, extra virgin olive oil	
MELON AND PARMA HAM	€ 15,00
VEGETABLE BOWL	€ 14,00
Seasonal fresh vegetables, fresh fruit, dried fruit with buffalo mozzarella or tuna or Grana Padano cheese	
VEGETABLE STARTER	€ 10,00
Selection of cooked vegetables	

Main Courses from Sea and Land

SPAGHETTI WITH CLAMS	€ 18,00
Garlic, parsley, capers, pepper, veracious clams	
SEAFOOD SPAGHETTI	€ 20,00
with datterino cherry tomatoes	
SPAGHETTI ALLA NORMA	€ 13,00
Tomato, onion, basil, eggplant, grated baked ricotta cheese	
MACARONI WITH AMATRICIANA SAUCE	€ 13,00
With guanciale and fresh chili pepper	
MACARONI WITH MEAT RAGOUT / TOMATO SAUCE	€ 13,00
Homemade sauce	

Second Courses from Sea and Land

MUSSELS MARINARA STYLE	€ 14,00
MIXED FRIED SEAFOOD *	€ 20,00
Squid and prawn tails	
GRILLED SWORDFISH *	€ 16,00
SEARED TUNA *	€ 20,00
with pistachio and Mediterranean salad	
GRILLED BEEF RIB STEAK	€ 26,00
“Garronese blonde d’Aquitaine” approx. 500/600g	

Side Dishes

ROASTED POTATOES WITH ROSEMARY	€ 5,00
MIXED SALAD	€ 5,00

Pizzas

CARMELO POMODORO FRESCO	€ 12,50
Fior di latte mozzarella, fresh tomato, Grana Padano, bacon, black pepper chili pepper, garlic, basil	
CARMELO RADICCHIO ROSSO	€ 12,50
Tomato, fior di latte mozzarella, Grana Padano, bacon, red radicchio, black pepper, chili pepper	
MARGHERITA	€ 8,50
Tomato, fior di latte mozzarella	
MARINARA	€ 7,00
Tomato, fresh pink garlic, Sicilian mountain oregano	
NAPOLETANA	€ 11,00
Tomato, fior di latte mozzarella, mountain oregano, anchovies from Sciacca	
SICILIANA	€ 13,00
Tomato, fior di latte mozzarella, mountain oregano, capers, roasted black olives, anchovies	
PUGLIESE	€ 11,00
Tomato, fior di latte mozzarella, Tropea onions	
CAPRICCIOSA	€ 12,50
Tomato, fior di latte mozzarella, sautéed mushrooms, artichokes in oil, olives, capers, oregano, cooked ham	
SALAMINO PICCANTE	€ 11,00
Tomato, fior di latte mozzarella, spicy salami	
CRUDO DI PARMA	€ 12,50
Tomato, fior di latte mozzarella, Parma ham	
PORCINI	€ 12,00
Tomato, fior di latte mozzarella, porcini mushrooms, parsley	
4 FORMAGGI	€ 12,00
Tomato, fior di latte mozzarella, fresh ricotta, gorgonzola, Grana Padano	
MANTOVANA	€ 12,00
Tomato, mozzarella fior di latte, sweet sausage	
CALZONE	€ 12,00
Tomato, fior di latte mozzarella, cooked ham, mushrooms, Grana Padano	
MELANZANA VIOLA	€ 12,00
Tomato, fior di latte mozzarella, fried purple eggplant, basil (on request: baked ricotta or Grana Padano + €1.00)	

ENRICO	€ 13,00
Tomato, fior di latte mozzarella, bacon, red onion, potatoes, mint	
TONNO	€ 11,00
Tomato, fior di latte mozzarella, tuna	
VERDURE	€ 13,00
Tomato, fior di latte mozzarella, vegetables: eggplant, zucchini, bell peppers, spinach, carrots, potatoes	
BUFALA POMODORO FRESCO /BUFALA ROSSA	€ 12,00
Fresh tomato or sauce, buffalo mozzarella	
PESCE *	€ 15,00
Tomato, fior di latte mozzarella, fish with mussels and clams	
PROSCIUTTO E FUNGHI	€ 11,50
Tomato, fior di latte mozzarella, ham, mushrooms	
PRIMAVERA	€ 12,50
Fresh tomato, fior di latte mozzarella, fresh spring onion, sweet peas, fresh chili, Grana shavings, basil	
MARGHERITA POMODORO FRESCO	€ 11,00
Fresh tomato, fior di latte mozzarella, basil	
WÜRSTEL	€ 10,00
Tomato, fior di latte mozzarella, würstel sausage	
PROSCIUTTO COTTO	€ 11,00
Tomato, fior di latte mozzarella, cooked ham	

White Pizzas (no tomato)

STRACCIATELLA	€ 14,00
Focaccia topped with: burrata, Parma ham, seasoned cherry tomatoes (added raw)	
MORTADELLA E PISTACCHIO	€ 13,00
Fior di latte mozzarella, crushed pistachio, mortadella	
GORGONZOLA E CARCIOFI	€ 12,00
Fior di latte mozzarella, artichokes, gorgonzola	
IO VORREI...NON VORREI, MA SE VUOI	€ 18,00
Mozzarella, crushed pistachio, raw red prawn, stracciatella	
GIUSY	€ 13,00
Salad, fior di latte mozzarella, bacon, pine nuts	
GIARRATANA	€ 13,00
Fior di latte mozzarella, anchovies from Sciacca, white Giarratana onion, aged pecorino cheese, fresh ginger	

Any change will change the price of the pizzas
TAKE AWAY PIZZA +€0.50

