

# WELCOME

## AT RISTORANTE CARELLAS

### EVENT LOCATION

**Planning a celebration?**
We have the location and the catering. Our premises offer space for up to 199 guests!

**Already have a venue and looking for the right catering?**
Our pizza stand is a true highlight at any event. In addition to our handmade pizzas, we also offer our legendary pasta from the cheese wheel!

Feel free to send us an email! **info@carellas.de**
Please understand that our service staff do not have the capacity to discuss event details at length during their shift!
We are happy to arrange a personal appointment via email where all details can be discussed!

### CONTACT

**Tel.** 09341/7030
info@carellas.de
www.carellas.de

### OPENING HOURS

**Mon:** 5:30 PM - 10:30 PM
**Tue-Fri:** 11:30 AM - 2:00 PM and 5:30 PM - 10:30 PM
**Sat**: 5:30 PM - 10:30 PM
**Sun:** 11:30 AM - 2:00 PM and 5:30 PM - 10:30 PM

# Drinks
## Non-Alcoholic

**Strolch Cola** (1,13) / **Orange** (1,2,3)
**Cola Mix** (1,2,3,13) / **Lemon**
0.3 l | 3.50 € 0.4 l | 4.20 €
**Coca Cola Zero** (1,3,9,11)
0.3 l | 3.50 € 0.4 l | 4.20 €
**Juices: Apple, Orange**
0.3 l | 4.20 € 0.4 l | 5.50 €
**Nectar: Blackcurrant**
0.3 l | 4.20 € 0.4 l | 5.50 €
**Juice Spritzer**
0.3 l | 3.50 € 0.4 l | 4.20 €

**Lemon Soda** (14)
0.33 l 4.50 €

## Carellas Lemonades

**Lime Lemonade** (1,O)
0.4l | 6.20 €
**Peach Lemonade** (1,O)
0.4l | 6.20 €
**Strawberry Lemonade** (1,O)
0.4l | 6.20 €
**Elderflower Lemonade** (1,O)
0.4l | 6.20 €
**Ginger-Elderflower Lemonade** (1,O)
0.4l | 6.20 €

# Beers
## from Distelhäuser

### Table Water
sparkling
0.5 l | 4.20 € 1.0 l | 5.40 €

### Filtered House Water
still
0.5 l | 4.30 € 0.7 l | 5.50 €

### on Tap

**Pils**
0.3l | 3.60 € 0.4 l | 4.20 € 0.5 l | 5.20 €
**Lager**
0.3l | 3.60 € 0.4 l | 4.20 € 0.5 l | 5.20 €
**Radler**
0.3l | 3.60 € 0.4 l | 4.20 € 0.5 l | 5.20 €
**White Beer (light)**
0.5 l | 5.20 €
**White Beer non-alcoholic**
0.5 l | 5.20 €
**Russ**
0.5l | 5.20 €

### Bottled

**Kellerbier**
0.5 l | 5.20 €
**Pils non-alcoholic**
0.33 l | 3.60 €
**Radler non-alcoholic**
0.33 l | 3.60 €
**Landbier**
0.5 l | 5.20 €

DISTELHÄUSER
Immer eine frische Idee

# Drinks

## Alcoholic

### Aperitivo

**Prosecco** (o)
10cl | 4.50 €

**Prosecco Hugo** (1,o)
25 cl | 7.20 €

**Aperol Spritz** (1,o)
25 cl | 7.20 €

**Lillet Wild Berry** (1,o)
25 cl | 7.20 €

### Spirits

**Ramazotti 30%** I **Averna 32%**
**Sambucca 40%**
each 4cl | 4.80 €

**Limoncello 28%**
**Williams Pear 40%**
**Grappa various types**
each 2cl | 4.80 €

### Vino bianco - White Wines by the Glass

**Pinot Grigio I.G.T. Fruity** (o)
0.25 ltr | 6.60 €

**Chardonnay D.O.C. dry fruity** (o)
0.25 ltr | 6.60 €

**Lugana D.O.C. dry fruity** (o)
0.25 ltr | 6.80 €

**Rosato (Rosé) D.O.C.** (o)
0.25 ltr | 6.60 €

### Vino Rosso - Red Wines by the Glass

**House Wine Aglianico-Vulture dry** (o)
0.25 ltr | 6.80 €

**Primitivo I.G.T. fruity** (o)
0.25 ltr | 6.80 €

**Lambrusco Dolce I.G.T sweet** (o)
0.25 ltr | 6.80 €

**Allergens**:
A Cereals containing gluten (wheat); B Crustaceans (shrimp); C Eggs; D Fish;
E Peanuts;
G Milk (products) incl. lactose; L Celery; M Mustard;
O Sulfites (e.g. salt);
R Molluscs (squid, mussels, calamari); and products thereof

**Additives**:
1 with colorant; 2 with preservatives; 3 with antioxidant; 4 with flavor enhancers;
5 sulfured;
6 blackened; 7 waxed; 8 with sweetener; 9 Aspartame;
10 contains a phenylalanine source; 11 sweeteners;
13 contains caffeine; 14 contains quinine; 15 with phosphate; 16 formed from front ham parts
All dishes on the menu may contain traces of gluten and celery.
Please explicitly inform our staff of any intolerances when placing your order for safety.

We want you to be completely satisfied!

# Appetizers

Creations

from various regions of Italy

## Olive Mix (A,G,L)

*served with Italian white bread | 10.80€*

## Bruschetta (A,G,L)

*White bread slices with marinated tomato topping and Italian hard cheese | 8.80€*

## Burrata (A,G,L)

*A special form of mozzarella, shaped like a small pouch with a creamy cheese filling inside | 11.80€*



## Antipasto della casa (A,G,L)

*mixed antipasti platter, house style | 13.80€*

## Insalata Mista (A,G,L)

*mixed leaf salads with yogurt-balsamic dressing, served with Italian white bread | 8.80€*

## Homemade Pizza Bread (A,G,L)

*with aioli dip | 9.50€*

## Antipasti Speciale

*A fine selection of antipasti with meat and/or fish specialities, individually composed by our kitchen. Every plate is unique | 19.80€*

## Insalata Italia

*mixed leaf salads, ham, egg, olives and mozzarella with yogurt-balsamic dressing, served with Italian white bread | 12.80€*

## Insalata Tonno

*mixed leaf salads, tuna and olives with yogurt-balsamic dressing, served with Italian white bread | 12.80€*

vegetarian

# Special Menu

*Best of...*

**You voted, we listened!**



## Giro Pizza Event

### Pizza 4 Formaggi Pistacchio (1,2,G,A,L,E)

*Four cheeses and pistachios | 15.80€*

### Pizza Spaghetti Bolognese (1,2,A,G,L,C,M)

*Spaghetti with Bolognese sauce and mozzarella | 15.80€*

### Pizza Parmigiana (1,2,A,G,C,L)

*Fried eggplant, mozzarella and tomatoes | 15.80€*

### Pizza Carbonara (1,2,A,G,C,L)

*Creamy sauce, bacon, mozzarella and Italian hard cheese | 15.80€*

## Our Journey through Napoli

### Pizza Augusto (1,2,A,G)

*A slightly rustic tomato sauce, fresh cherry tomatoes, burrata and basil | 14.80€*

### Pizza Toledo (1,2,A,G)

*No sauce, mozzarella, pecorino, burrata, pepper and olive oil | 14.80€*

vegetarian

# Pasta Variations

choice of Tagliatelle, Spaghetti or Rigatoni



## Amatriciana (L,G,A)
*traditional Italian dish with bacon, tomatoes, Pecorino, peperoncini and olive oil | 13.80€*

## Bolognese (A,L)
*Italian minced meat sauce (beef) with carrots & peas | 12.80€*

## Spaghetti from the Cheese Wheel (A,C,G,L)
*plain | 16.80€*
*Optionally with truffle or 6 prawns for a surcharge (10€ each)*

## Al Pomodoro (A,L)
*rustic tomato sauce & basil | 10.80€*

## Carbonara (A,G,C,L,2)
*with bacon, egg yolk and Grana Padano (Italian hard cheese) | 12.80€*

## Al Salmone (A,D,L)
*with tender salmon in a creamy cream sauce | 14.80€*

## Pasta Carellas (A,C,G,L)
*rustic tomato sauce & fresh burrata | 15.80€*

## Homemade Lasagne (A,G,L)
*Italian minced meat sauce (beef) with carrots & peas | 12.80€*

## Tagliatelle Truffle (A,G)
*with fresh truffle | 19.80€*

## Alla Francesco (A,G,L)
*a touch of tomato sauce, mushrooms, peas and curry cream sauce with cheese | 12.80€*

## Spaghetti Aglio olio e peperoncino (A,D,L)
*garlic, spicy and anchovies | 12.80€*

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# Pizza Variations

from the stone oven

## Pizza Rucola (1,2,A,G,L)
*fine Italian air-dried ham, fresh arugula and Italian hard cheese | 16.80€*

## Salmon & Spinach (1,2,A,G,D,C)
*16.80€*

## Frutti di Mare (1,2,A,G,R,B)
*with seafood | 13.80€*

## Prosciutto & Champignons (1,2,A,G)
*ham & mushrooms | 11.50€*

## Della Mama (1,2,A,G)
*Mediterranean vegetables | 12.80€*

## Hawaii (1,2,A,G)
*ham & pineapple | 10.80€*

## Margherita (A,L)
*rustic tomato sauce | 9.50€*

## Romana (1,2,3,4,A,G,C)
*salami, prosciutto, bell pepper and pepperoni sausage | 12.20€*

## Giulios (1,2,3,4,A,C,G)
*prosciutto, salami and mushrooms | 11.50€*

## Contadina (1,2,A,G)
*mushrooms, pepperoni, bell pepper and onions | 12.20€*

## Capricciosa (1,2,4,A,G)
*prosciutto, mushrooms, bell pepper and pepperoni | 12.20€*

## Roccos (1,2,3,4,A,G,C)
*all the best from the pizza counter | 13.80€*

## Siciliana (1,2,6,A,D,G)
*onions, capers, anchovies, olives and garlic | 12.20€*

## Calzone (1,2,3,4,A,G,C)
*folded pizza with salami, prosciutto, mushrooms and bell pepper | 12.20€*

## House of Carella's (1,2,A,G)
*burrata & Italian air-dried ham | 14.80€*

## Tonno e cipolla (A,1,2,D)
*tuna & onions | 12.20€*



vegetarian

# Pinsa Variations

from the stone oven



## Speciale (A,1,2,3,4,G)

*topped with mozzarella, pepperoni sausage, peppers, bell pepper, onions, olives and spicy | 16.80€*

## Napolitana (A,G,D,6)

*topped with mozzarella, anchovies, capers, olives, cherry tomatoes and basil | 16.80€*

## Pizzaiola (A,G,2)

*topped with mozzarella, coppa ham, gorgonzola, arugula and Parmesan shavings | 16.80€*

## a la Francesco (A,G)

*topped with mozzarella, salsiccia, mushrooms, arugula and Parmesan shavings | 16.80€*

## Vegetario (A,G,2,1)

*topped with mozzarella, mushrooms, peppers, bell pepper and onions | 16.80€*

vegetarian

# Dessert The Sweet Conclusion

**Tartufo Bianco** (G,C,13)
*coffee and zabaione cream covered with white meringue pieces | 7.80 €*

**Tartufo Nocciola** (G,C,13)
*hazelnut ice cream with chocolate core covered with caramelized hazelnut and meringue pieces | 7.80 €*

**Limone Ripieno**
*natural lemon shell filled with lemon sorbet | 8.80 €*

**Homemade Panna Cotta** (G)
| 6.50 €

**Homemade Tiramisu** (A,G,C,13)
*in house style | 6.50 €*

## HOT DRINKS

**Espresso Doppio** (13)
3.80 €

**Espresso** (13)
2.40 €

**Espresso Affogato** (G,13)
4.80 €

**Cup of Caffè Creme** (13)
2.80 €

**Cappuccino** (G,13)
2.80 €

**Latte Macchiato** (G,13)
3.50 €

**Glass of Tea**
2.50 €