



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: 11:00 AM – 2:00 PM and 5:30 PM – 10:30 PM
Sat: 5:30 PM – 10:30 PM
Sun: 11:00 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 €

Beers

from Distelhäuser

on Tap

Pils

0.3 l | 3.60 € 0.4 l | 4.20 € 0.5 l | 5.20 €

Lager

0.3 l | 3.60 € 0.4 l | 4.20 € 0.5 l | 5.20 €

Radler

0.3 l | 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

0.5 l | 5.20 €

Carellas Lemonades

Lime Lemonade ^(1,0)

0.4 l | 6,20 €

Peach Lemonade ^(1,0)

0.4 l | 6,20 €

Strawberry Lemonade ^(1,0)

0.4 l | 6,20 €

Elderflower Lemonade ^(1,0)

0.4 l | 6,20 €

Ginger-Elderflower Lemonade ^(1,0)

0.4 l | 6,20 €

Table Water

0.3 l | 3.40 €

Carafe Table Water

0.5 l | 4.20 € 1.0 l | 5.40 €

Still Water

0.5 l | 4.30 € 0.7 l | 5.50 €

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 €



DISTELHAUSER
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% | Aversa 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 IGT. Fruity ^(o)

0.25 ltr | 6.20 €

Chardonnay D.O.C. dry fruity ^(o)

0.25 ltr | 6.20 €

Lugana D.O.C. dry fruity ^(o)

0.25 ltr | 6.80 €

Rosato (Rosé) D.O.C. ^(o)

0.25 ltr | 6.20 €

Vino Rosso - Red Wines by the Glass

House Wine Aglianico-Vulture dry ^(o)

0.25 ltr | 6.20 €

Primitivo IGT. fruity ^(o)

0.25 ltr | 6.20 €

Lambrusco Dolce IGT sweet ^(o)

0.25 ltr | 6.20 €

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



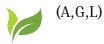
served with Italian white bread | 10.80€

Bruschetta



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

Burrata



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

Antipasto della casa



mixed antipasti platter, house style | 13.80€

Insalata Mista



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

Homemade Pizza Bread



with aioli dip | 9.50€



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, mozzarella and fresh tomatoes | 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€



Pasta

Variations

choice of Tagliatelle, Spaghetti or
Rigatoni

Amatriciana

(L, G, A)

traditional Italian dish with Guanciale, 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 Guanciale, egg yolk, Grana Padano (Italian hard cheese). Guanciale is a lightly smoked specialty from Umbria. Traditionally made from tender cuts of pork neck and pork collar | 12.80€

Al Salmone

(A, D, L)

with tender salmon, tomatoes and olive oil | 14.80€

Tagliatelle Truffle



(A, G)

with fresh truffle | 19.80€

Pasta Carellas



(A, C, G, L)

rustic tomato sauce & fresh burrata | 15.80€

Alla Francesco



(A, G, L)

a touch of tomato sauce, mushrooms, peas and curry cream sauce with cheese | 12.80€

Homemade Lasagne

(A, G, L)

Italian minced meat sauce (beef) with carrots & peas | 12.80€

Spaghetti Aglio olio e peperoncino

(A, D, L)

garlic, spicy and anchovies | 12.80€



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€ +Burrata 6.20€

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€



Pinsa

Variations

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€

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 €

from the stone oven



 vegetarian

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 €