

ANTIPASTI & INSALATE

Appetizer & Salad

FOCACCIA AL ROSMARINO	11.00
Rosemary Pizza Bread with Extra Virgin Olive Oil and Fresh Garlic	
BRUSCHETTA AL POMODORO	12.00
Classic Bruschetta with Tomatoes, Oregano and Garlic on Toasted Bread	
INSALATA CARUSO 	16.00
Seasonal Leaves, Tomatoes, Artichokes, Olive, Onion and Lemon Dressing	
RUCOLA E PERE	17.00
Rocket Salad with Pears, Aged Parmesan Shaving, and Lemon Dressing	
CAPRESE	22.00
Buffalo Mozzarella Cheese with Fresh Tomato and Olive Oil Dressing	
INSALATA DI POLIPO 	27.00
Octopus Salad with Fine Beans, Celery, Olive, Tomatoes and Lemon Dressing	
CALAMARI FRITTI	23.00
Crispy Deep Fried Calamari with Tartar and Marinara Sauces	
PARMIGIANA DI MELANZANE 	23.00
Eggplant Parmigiana, with Tomatoes, Mozzarella and Fresh Basil	
AFFETTATI MISTI	28.00
Selection of Italian Cold Cuts: Parma Ham, Mortadella and Salami	
LA BURRATA  HALF 22.00 300g 36.00	
Authentic Puglia's Burrata Cheese, with Wild Rocket, Cherry Tomatoes	
PROSCIUTTO DI PARMA E MELONE	26.00
Parma Ham with Rock Melon	
VITELLO TONNATO	26.00
Thin Sliced Veal Loin with Tuna Sauce and Capers	
MOZZARELLA DI BUFALA E PROSCIUTTO CRUDO	29.00
Buffalo Mozzarella with Parma Ham and Wild Rocket	
CARPACCIO DI SALMONE 	26.00
Smoked Salmon Carpaccio with Red Onion and Lemon Dressing	

ZUPPE Soup

PAPPA AL POMODORO	13.00
Puglia Style Tomato Soup with Parmesan Cream and Basil	
ZUPPA FUNGHI E TARTUFO 	17.00
Wild Mushroom Soup with Black Truffle Cream	

PASTA Pastas

TAGLIATELLE ALLA BOLOGNESE DI WAGYU	26.00
Egg Tagliatelle Pasta with Wagyu Beef Bolognese in Tomato Sauce	
LINGUINE ALLE VONGOLE (Check Availability)	27.00
Linguine Pasta with White Clams in White Wine Sauce and Chili	
LASAGNA CARUSO	26.00
Caruso Lasagna with Fresh Egg Pasta, Wagyu Beef Bolognese Sauce and Buffalo Mozzarella	
TAGLIOLINI AL SALMONE	27.00
Egg Tagliolini Pasta with Smoked Salmon in Cream Sauce	
GNOCCHI AL GORGONZOLA E NOCI 	29.00
Potato Gnocchi with Gorgonzola Cheese Cream Sauce and Toasted Walnuts	
RISOTTO AI FUNGHI PORCINI 	28.00
Carnaroli Risotto with Porcini Mushroom	
ORECCHIETTE AL POMODORO E BURRATA 	28.00
Authentic Orecchiette Pasta with Tomato Sauce and Fresh Burratina Cheese	
SPAGHETTI ALLA MARINARA	30.00
Spaghetti Pasta with Prawn, Squid, Fish Fillet, Mussels, Clams, Chili, Pinot Grigio Wine and Cherry Tomatoes Sauce	
RAVIOLI AI PORCINI E TARTUFO	30.00
Porcini Mushroom Ravioli with Black Truffle and Parmesan Cream Sauce	
ORECCHIETTE ALLA SALSICCIA E PORCINI 	29.00
Orecchiette Pasta with Pork Sausages and Porcini Mushrooms	
PAPPARDELLE CON RAGU' DI AGNELLO 	29.00
Home Made Pappardelle Pasta with 8 Hours Slow Braised Lamb	

SECONDI PIATTI Main Course

Fish

FILETTO DI BRANZINO ALLA GRIGLIA 33.00

Grilled Seabass Fillet with Seasonal Salad and Roasted Potatoes

ZUPPA DI PESCE ALLA BARESE  33.00

Puglia Style Rich Seafood Soup with Fish Fillet, Prawns, Clams, Black Mussels, Queen Scallop and Squid in White Wine and Tomato Sauce

POLIPO ALLA GRIGLIA  39.00

Grilled Octopus Served with Fine Beans, Cherry Tomatoes and Mashed Potatoes

Meat

BISTECCA DI MANZO AI FUNGHI (250g) 44.00

Black Angus Beef Rib Eye with “Aglione” Mushroom Sauce Served with Wild Rocket, Balsamic Dressing and Roasted Potatoes

COSTOLETTE DI AGNELLO AL TIMO  44.00

Thyme Grilled Lamb Chops with Caramelized Shallots and Roasted Potatoes

GALLETTO ALLA GRIGLIA 33.00

Rosemary Grilled Spring Chicken with Fine Beans and Roasted Potatoes

PORCHETTA ARROSTO  33.00

Crispy Roasted Pork Belly with Wild Rocket and Roasted Potatoes

SALTIMBOCCA ALLA ROMANA 33.00

Roasted Pork Fillet with Parma Ham and Sage in White Wine Sauce Served with Caramelized Shallots and Mashed Potatoes

ARROSTO MISTO DI CARNE  52.00

Mixed Grilled Meats: Ribeye, Pork Belly, Lamb Chop and Chicken Thigh Served with Broccolini, Roasted Potatoes and Caramelized Shallots

COTOLETTA DI VITELLO ALLA MILANESE 52.00

Deep Fried Breaded Veal Chop with Roasted Potatoes and Seasonal Salad

SIDE ORDERS 10.00

Grill Vegetables

Classic French Fries

Mashed Potatoes

Steamed Broccolini

Steamed Fine Beans

LE PIZZE Pizzas

MARGHERITA		24.00
Tomato and Mozzarella Cheese with Fresh Basil		
NAPOLETANA		25.00
Tomato and Mozzarella with Capers, Anchovies and Origano		
PROSCIUTTO E FUNGHI		25.00
Tomato and Mozzarella with Ham and Mushrooms		
PIZZA DIAVOLA		27.00
Tomato and Mozzarella with Pork Salami and Chili		
PIZZA CAPRICCIOSA		28.00
Tomato and Mozzarella with Artichokes, Ham, Olives, Salami and Mushrooms		
PIZZA PUGLIA		34.00
Tomato with Fresh Burrata Cheese, Parma Ham and Rocket		
PIZZA MAMMA MIA		28.00
Tomato and Mozzarella with Pork Salami, Ham, Mushrooms, Chili and Onions		
PIZZA DI PARMA		31.00
Tomato and Mozzarella with Parma Ham		
PIZZA AI FORMAGGI		29.00
Tomato and Mozzarella with Gorgonzola, Parmesan, and Fontina Cheeses		
CALZONE		25.00
Double Folded Pizza with Tomato, Mozzarella, Ham and Mushrooms		
PIZZA VEGETARIANA		25.00
Tomato, Mozzarella, Mushrooms, Eggplants, Peppers, Onions and Cherry Tomatoes		
PIZZA GORGONZOLA E SALSICCIA		30.00
Mozzarella, Cream, Pork Sausage and Gorgonzola Cheese (White Base)		
PIZZA TARTUFO E PORCINI		32.00
Truffle Cream, Mozzarella, Parmesan and Wild Mushrooms (White Base)		
PIZZA TRULLI		28.00
Tomato and Mozzarella with Tuna and Onions		

DOLCI Desserts

TIRAMISU		13.00
Ladyfinger Biscuits Sponged in Coffee, Marsala Liquor and Mascarpone Cheese		
PANNA COTTA AI FRUTTI DI BOSCO		11.50
Cream Pudding with Mix Berries Sauce		
SALAME AL CIOCCOLATO E GELATO		14.00
Chocolate “Salami” with Almond, Rum and Biscuits with Vanilla Ice Cream		
TORTA DI MELE		13.00
Apple Tart with Vanilla Ice Cream		
TORTINO AL CIOCCOLATO		14.00
Hot Chocolate Cake with Vanilla Ice Cream		
TORTA ALLE NOCI E MANDORLE		13.00
Walnut and Almond Tart with Limoncello Cream		
TARTUFO NERO AFFOGATO AL CAFFÈ		14.00
Zabaione Ice-Cream with Chocolate, Hazelnut and Espresso Coffee		
COPPA GELATO AL PISTACCHIO CON BAILEYS		18.00
Bronte Pistachio Ice Cream with a Shot of Bailey's Liquor		
FANTASIA DI GELATI E SORBETTI		
Ice Cream / Sorbet Selection	(2 Scoops)	10.00
(Chocolate, Vanilla / Strawberry, Lemon)	(3 Scoops)	14.50
Pistacchio (+\$0.50 per Scoop)		

FORMAGGI Cheese

SELEZIONE DI FORMAGGI		23.00
Assorted Caruso Selection of Italian Farm Cheeses with Homemade Truffle Honey		