



MENU


I Nostri Antipasti Our Appetizers

FOCACCIA AL ROSMARINO (V)	16.00
Rosemary Pizza Bread with Extra Virgin Olive Oil and Fresh Garlic	
BRUSCHETTA (V)	17.00
Classic Bruschetta with Tomatoes, Oregano and Garlic on Toasted Bread	
LA BURRATA (V) 300g 	Full 44.00
Authentic Puglia's Burrata Cheese, with Wild Rocket, Cherry Tomatoes	Half 24.00
LA PARMIGIANA (V) 	26.00
Eggplant Parmigiana, with Tomatoes, Mozzarella and Fresh Basil	
PARMA E MELONE	29.00
Parma Ham with Rock Melon	
CALAMARI FRITTI 	29.00
Crispy Deep Fried Calamari with Tartar and Marinara Sauces	
VITELLO TONNATO	31.00
Thin Sliced Veal Loin with Tuna Sauce and Capers	
AFFETTATI MISTI	34.00
Selection of Italian Cold Cuts: Parma Ham, Mortadella and Salami	
CARPACCIO DI SALMONE	29.00
Smoked Salmon Carpaccio with Red Onion and Lemon Dressing	
BUFALA E PARMA	34.00
Buffalo Mozzarella with Parma Ham and Wild Rocket	

Le Nostre Insalate Our Salads

INSALATA PUGLIESE (V) 	22.00
Tomatoes salad with Cucumber, Capsicum, Olive, Onion, Cacio Ricotta Cheese	
INSALATA CARUSO (V) 	19.00
Seasonal Leaves, Tomatoes, Artichokes, Olive, Onion and Lemon Dressing	
RUCOLA E PERE (V)	19.00
Rocket Salad with Pears, Aged Parmesan Shaving, and Lemon Dressing	
INSALATA CAPRESE (V)	24.00
Buffalo Mozzarella Cheese with Fresh Tomato and Olive Oil Dressing	
INSALATA DI POLIPO 	30.00
Octopus Salad with Fine Beans, Celery, Olive, Tomatoes and Lemon Dressing	

Le Nostre Zuppe Our Soups

PAPPA AL POMODORO (V) 	15.00
Puglia Style Tomato Soup with Parmesan Cream and Basil	
ZUPPA FUNGHI E TARTUFO (V)	18.00
Wild Mushroom Soup with Black Truffle Cream	

Le Nostre Paste

Our Pastas

TAGLIATELLE ALLA BOLOGNESE	26.00
Egg Tagliatelle Pasta with Wagyu Beef Bolognese in Tomato Sauce	
LINGUINE ALLE VONGOLE 	29.00
(Check Availability) Linguine Pasta with White Clams in White Wine Sauce and Chili	
LASAGNA CARUSO	27.00
Caruso Lasagna with Fresh Egg Pasta, Wagyu Beef Bolognese Sauce and Buffalo Mozzarella	
TAGLIOLINI AL SALMONE	28.00
Egg Tagliolini Pasta with Smoked Salmon in Cream Sauce	
GNOCCHI GORGONZOLA E NOCI (V)	30.00
Potato Gnocchi with Gorgonzola Cheese, Parmesan Cream and Toasted Walnuts	
RISOTTO AI FUNGHI PORCINI (V) 	30.00
Carnaroli Risotto with Porcini Mushroom	
ORECCHIETTE PUGLIESI (V) 	29.00
Authentic Orecchiette Pasta with Tomato Sauce and Fresh Burratina Cheese	
ORECCHIETTE	30.00
SALSICCIA E PORCINI 	
Orecchiette Pasta with Home-Made Pork Sausages Ragout and Porcini Mushrooms	
PAPPARDELLE	30.00
CON RAGU' DI AGNELLO 	
Home Made Pappardelle Pasta with 8 Hours Slow Braised Lamb	
SPAGHETTI ALLA MARINARA 	33.00
Spaghetti Pasta with Prawn, Squid, Fish Fillet, Mussels, Clams, Chili, Pinot Grigio Wine and Cherry Tomatoes Sauce	
RAVIOLI PORCINI E TARTUFO (V)	34.00
Porcini Mushroom Ravioli with Black Truffle and Parmesan Cream Sauce	

Sides

Grilled Vegetables	15.00
Sautéed Broccoli	15.00
Steamed Fine Beans	15.00
Mashed Potatoes	13.00
Classic French Fries	13.00

I Nostri Secondi

Our Main Courses

Fish & Seafood

BRANZINO ALLA GRIGLIA	36.00
Grilled Seabass Fillet Served with Seasonal Salad and Roasted Potatoes	
BRANZINO DEL MEDITERANEO 	49.00
Grilled Whole Mediterranean Seabass Served with Grilled Vegetable (Imported)	
POLIPO ALLA GRIGLIA 	39.00
Grilled Octopus, Served with Fine Beans, Cherry Tomatoes and Mashed Potatoes	
ZUPPA DI PESCE ALLA BARESE 	38.00
Puglia Style Rich Seafood Soup with Fish Fillet, Prawns, Clams, Black Mussels, Queen Scallops and Squid in White Wine and Tomato Sauce	



Meat

CONTROFILETTO DI MANZO ALLA GRIGLIA (250g)	46.00
Black Angus Beef Rib Eye with Rosemary Butter Sauce Served with Wild Rocket, Balsamic Dressing and Roasted Potatoes	
COSTOLETTE DI AGNELLO 🏠	46.00
Grilled Lamb Chop Marinated with Thyme Served with Caramelized Shallots and Roasted Potatoes	
GALLETTO ALLA GRIGLIA	38.00
Rosemary Grilled Spring Chicken Served with Fine Beans and Roasted Potatoes	
PORCHETTA ARROSTO 🏠	39.00
Crispy Slow Roasted Pork Belly Served with Wild Rocket and Roasted Potatoes	
SALTIMBOCCA ALLA ROMANA	38.00
Roasted Pork Fillet with Parma Ham and Sage in White Wine Sauce Served with Caramelized Shallots and Mashed Potatoes	
ARROSTO MISTO DI CARNE 🏠	88.00
Mixed Grilled Meats (Suggested for 2) Beef Ribeye, Pork Belly, Lamb Chop and Chicken Thigh Served with Broccoli, Roasted Potatoes and Caramelized Shallots	
COTOLETTA ALLA MILANESE 🏠	59.00
Deep Fried Breaded Veal Chop Served with Roasted Potatoes and Seasonal Salad	
BISTECCA ALLA FIORENTINA (1.1KG)	176.00
Grilled Thick-Cut Wagyu Beef Porterhouse Steak served with Roasted Potatoes	

Le Pizze Speciali Special Pizzas

PUGLIA 🏠	36.00
Tomato with Fresh Burrata Cheese, Parma Ham and Rocket and Extra Virgin Olive Oil	
MAMMA MIA 🏠	31.00
Tomato and Mozzarella Cheese with Pork Salami, Ham, Mushrooms, Chili and Onions	
GORGONZOLA E SALSICCIA 🏠	34.00
Mozzarella Cheese, Pork Sausage and Gorgonzola Cheese (White Base)	
TARTUFO E PORCINI (V)	36.00
Truffle Cream, Mozzarella Cheese, Parmesan Cream, and Wild Mushrooms (White Base)	
TRULLI 🏠	31.00
Tomato and Mozzarella Cheese with Tuna and Onions	
SALSICCIA E FRIARIELLI 🏠	34.00
Mozzarella Cheese, Pork Sausage, and Friarielli (Broccoli Rabe from Naples)	
DELIZIOSA	34.00
Mozzarella Cheese, Mortadella Ham, Burrata, Pistacchio (White Base)	
BURRABELLA	34.00
Tomato and Mozzarella Cheese with Cherry Tomato, Fresh Burrata and Fresh Basil	

Le Pizze Classiche

Classic Pizzas

MARGHERITA (V)	26.00
Tomato and Mozzarella Cheese with Fresh Basil	
NAPOLETANA (Slightly Salty)	27.00
Tomato and Mozzarella Cheese with Capers, Anchovies and Oregano	
PROSCIUTTO E FUNGHI	28.00
Tomato and Mozzarella Cheese with Ham and Mushrooms	
DIAVOLA	29.00
Tomato and Mozzarella Cheese with Pork Salami and Chili	
CAPRICCIOSA	30.00
Tomato and Mozzarella Cheese with Artichokes, Ham, Olives, Salami and Mushrooms	
PARMA	33.00
Tomato and Mozzarella Cheese with Parma Ham	
FORMAGGI (V)	32.00
Tomato and Mozzarella Cheese with Gorgonzola, Parmesan, and Fontina	
CALZONE	28.00
Double Folded Pizza with Tomato, Mozzarella, Ham and Mushrooms	
VEGETARIANA (V)	28.00
Tomato, Mozzarella Cheese, Mushrooms, Eggplants, Peppers, Onions and Cherry Tomatoes	

I Nostri Dolci

Our Desserts

TIRAMISU 🏠	15.00
Ladyfinger Biscuits Sponged in Coffee, Marsala Liquor and Mascarpone Cheese Cream	
SALAME AL CIOCCOLATO 🏠	16.50
Chocolate "Salami" with Almond, Rum and Biscuits with Vanilla Ice Cream	
TORTA DI MELE 🏠	16.00
Apple Tart with Vanilla Ice Cream	
PANNA COTTA AI FRUTTI DI BOSCO	14.00
Cream Pudding with Mix Berries Sauce	
TORTINO AL CIOCCOLATO CALDO CON GELATO ALLA VANGLIA	17.00
Hot Chocolate Cake with Vanilla Ice Cream	
TORTA ALLE NOCI E MANDORLE	15.00
Walnut and Almond Tart with Limoncello Cream	
TARTUFO NERO AFFOGATO AL CAFFÈ	18.00
Zabaione Ice-Cream with Chocolate, Hazelnut and Espresso Coffee	
COPPA GELATO AL PISTACCHIO CON BAILEYS 🏠	21.00
Bronte Pistachio Ice Cream with a Shot of Bailey's Liquor	
FANTASIA DI GELATI E SORBETTI	
Ice Cream / Sorbet Selection	
Chocolate, Vanilla / Strawberry, Lemon (2 scoops) 13.00	
(3 scoops) 19.00	
Pistachio (+\$1.00 per scoop)	

SELEZIONE DI FORMAGGI

Assorted Selection of Italian Farm Cheeses with Homemade Truffle Honey
29.00