


ANTIPASTI & INSALATE

Appetizer & Salad

FOCACCIA AL ROSMARINO (V)				16.00
Rosemary Pizza Bread with Extra Virgin Olive Oil and Fresh Garlic				
BRUSCHETTA AL POMODORO (V)				17.00
Classic Bruschetta with Tomatoes, Oregano and Garlic on Toasted Bread				
INSALATA CARUSO (V)				19.00
Seasonal Leaves, Tomatoes, Artichokes, Olive, Onion and Lemon Dressing				
 INSALATA PUGLIESE (V)				22.00
Tomatoes salad with Cucumber, Capsicum, Olive, Onion, Cacio Ricotta Cheese				
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				
 CALAMARI FRITTI				29.00
Crispy Deep Fried Calamari with Tartar and Marinara Sauces				
 PARMIGIANA DI MELANZANE (V)				26.00
Eggplant Parmigiana, with Tomatoes, Mozzarella and Fresh Basil				
AFFETTATI MISTI				34.00
Selection of Italian Cold Cuts: Parma Ham, Mortadella and Salami				
 LA BURRATA (V)	Half	24.00	300g	44.00
Authentic Puglia's Burrata Cheese, with Wild Rocket, Cherry Tomatoes				
PROSCIUTTO DI PARMA E MELONE				29.00
Parma Ham with Rock Melon				
VITELLO TONNATO				31.00
Thin Sliced Veal Loin with Tuna Sauce and Capers				
MOZZARELLA DI BUFALA E PROSCIUTTO CRUDO				34.00
Buffalo Mozzarella with Parma Ham and Wild Rocket				
CARPACCIO DI SALMONE				29.00
Smoked Salmon Carpaccio with Red Onion and Lemon Dressing				

(V) VEGETARIAN

ZUPPE Soup

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

PASTA Pastas

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

(V) VEGETARIAN

SECONDI PIATTI Main Course

Fish & Seafood

FILETTO DI BRANZINO ALLA GRIGLIA 36.00
Grilled Seabass Fillet with Seasonal Salad and Roasted Potatoes



BRANZINO DEL MEDITERRANEO ALLA GRIGLIA 49.00
Grilled Whole Mediterranean Seabass with Gilled Vegetable **(Imported)**



ZUPPA DI PESCE ALLA BARESE 38.00
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

CONTROFILETTO DI MANZO CON SALSA AL ROSMARINO (250g) 46.00
Black Angus Beef Rib Eye with Rosemary Butter Sauce
Served with Wild Rocket, Balsamic Dressing and Roasted Potatoes



COSTOLETTE DI AGNELLO AL TIMO 46.00
Thyme Grilled Lamb Chops with Caramelized Shallots and Roasted Potatoes

GALLETTO ALLA GRIGLIA 38.00
Rosemary Grilled Spring Chicken with Fine Beans and Roasted Potatoes



PORCHETTA ARROSTO 39.00
Crispy Roasted Pork Belly 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 (Suggested for 2) 88.00
Mixed Grilled Meats: Ribeye, Pork Belly, Lamb Chop and Chicken Thigh
Served with Broccoli, Roasted Potatoes and Caramelized Shallots

COTOLETTA DI VITELLO ALLA MILANESE 59.00
Deep Fried Breaded Veal Chop with Roasted Potatoes and Seasonal Salad






BISTECCA ALLA FIORENTINA (1.1KG) 176.00
Grilled Thick-Cut Wagyu Beef Porterhouse Steak served with Roasted Potatoes

Side Orders

Classic French Fries Mashed Potatoes 13.00

Sautéed Broccoli Steamed Fine Beans Grill Vegetables 15.00

LE PIZZE Pizzas

MARGHERITA (V)	26.00
Tomato and Mozzarella Cheese with Fresh Basil	
NAPOLETANA	27.00
Tomato and Mozzarella with Capers, Anchovies and Origano	
PROSCIUTTO E FUNGHI	28.00
Tomato and Mozzarella with Ham and Mushrooms	
PIZZA DIAVOLA	29.00
Tomato and Mozzarella with Pork Salami and Chili	
PIZZA CAPRICCIOSA	30.00
Tomato and Mozzarella with Artichokes, Ham, Olives, Salami and Mushrooms	
 PIZZA PUGLIA	36.00
Tomato with Fresh Burrata Cheese, Parma Ham and Rocket	
 PIZZA MAMMA MIA	31.00
Tomato and Mozzarella with Pork Salami, Ham, Mushrooms, Chili and Onions	
PIZZA DI PARMA	33.00
Tomato and Mozzarella with Parma Ham	
PIZZA AI FORMAGGI (V)	32.00
Tomato and Mozzarella with Gorgonzola, Parmesan, and Fontina	
CALZONE	28.00
Double Folded Pizza with Tomato, Mozzarella, Ham and Mushrooms	
PIZZA VEGETARIANA (V)	28.00
Tomato, Mozzarella, Mushrooms, Eggplants, Peppers, Onions and Cherry Tomatoes	
 PIZZA GORGONZOLA E SALSICCIA	34.00
Mozzarella, Cream, Pork Sausage and Gorgonzola Cheese (White Base)	
PIZZA TARTUFO E PORCINI (V)	36.00
Truffle Cream, Mozzarella, Parmesan and Wild Mushrooms (White Base)	
 PIZZA TRULLI	31.00
Tomato and Mozzarella with Tuna and Onions	
 PIZZA SALSICCIA E FRIARIELLI	34.00
Mozzarella, Pork Sausage, Friarielli (Broccoli Rabe from Naples)	

(V) VEGETARIAN

DOLCI Desserts



TIRAMISU

Ladyfinger Biscuits Sponged in Coffee,
Marsala Liquor and Mascarpone Cheese Cream

15.00

PANNA COTTA AI FRUTTI DI BOSCO

Cream Pudding with Mix Berries Sauce

14.00



SALAME AL CIOCCOLATO E GELATO

Chocolate "Salami" with Almond, Rum and Biscuits with Vanilla Ice Cream

16.50



TORTA DI MELE E GELATO ALLA VANIGLIA

Apple Tart with Vanilla Ice Cream

16.00

TORTINO AL CIOCCOLATO CALDO CON GELATO ALLA VANIGLIA

Hot Chocolate Cake with Vanilla Ice Cream

17.00

TORTA ALLE NOCI E MANDORLE

Walnut and Almond Tart with Limoncello Cream

15.00

TARTUFO NERO AFFOGATO AL CAFFÈ

Zabaione Ice-Cream with Chocolate, Hazelnut and Espresso Coffee

18.00



COPPA GELATO AL PISTACCHIO CON BAILEYS

Bronte Pistachio Ice Cream with a Shot of Bailey's Liquor

21.00

FANTASIA DI GELATI E SORBETTI

Ice Cream / Sorbet Selection

(Chocolate, Vanilla / Strawberry, Lemon)

(2 Scoops)

13.00

(3 Scoops)

19.00

Pistacchio (+\$1.00 per Scoop)

FORMAGGI Cheese

SELEZIONE DI FORMAGGI

Assorted Caruso Selection of Italian Farm Cheeses
with Homemade Truffle Honey

29.00