

ANTIPASTI & INSALATE

Appetizer & Salad

FOCACCIA AL ROSMARINO (V)				15.00
Rosemary Pizza Bread with Extra Virgin Olive Oil and Fresh Garlic				
BRUSCHETTA AL POMODORO (V)				15.00
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)				20.00
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				25.00
Crispy Deep Fried Calamari with Tartar and Marinara Sauces				
PARMIGIANA DI MELANZANE (V)				25.00
Eggplant Parmigiana, with Tomatoes, Mozzarella and Fresh Basil				
AFFETTATI MISTI				30.00
Selection of Italian Cold Cuts: Parma Ham, Mortadella and Salami				
LA BURRATA (V)	Half	24.00	300g	40.00
Authentic Puglia's Burrata Cheese, with Wild Rocket, Cherry Tomatoes				
PROSCIUTTO DI PARMA E MELONE				29.00
Parma Ham with Rock Melon				
VITELLO TONNATO				28.00
Thin Sliced Veal Loin with Tuna Sauce and Capers				
MOZZARELLA DI BUFALA E PROSCIUTTO CRUDO				32.00
Buffalo Mozzarella with Parma Ham and Wild Rocket				
CARPACCIO DI SALMONE				28.00
Smoked Salmon Carpaccio with Red Onion and Lemon Dressing				

(V) VEGETARIAN

ZUPPE Soup

PAPPA AL POMODORO (V)	13.00
Puglia Style Tomato Soup with Parmesan Cream and Basil	
ZUPPA FUNGHI E TARTUFO (V)	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)	28.00
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	27.00
Egg Tagliolini Pasta with Smoked Salmon in Cream Sauce	
GNOCCHI AL GORGONZOLA E NOCI (V)	29.00
Potato Gnocchi with Gorgonzola Cheese Cream Sauce and Toasted Walnuts	
RISOTTO AI FUNGHI PORCINI (V)	29.00
Carnaroli Risotto with Porcini Mushroom	
ORECCHIETTE AL POMODORO E BURRATA (V)	28.00
Authentic Orecchiette Pasta with Tomato Sauce and Fresh Burratina Cheese	
SPAGHETTI ALLA MARINARA	31.00
Spaghetti Pasta with Prawn, Squid, Fish Fillet, Mussels, Clams, Chili, Pinot Grigio Wine and Cherry Tomatoes Sauce	
RAVIOLI AI PORCINI E TARTUFO (V)	31.00
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	

(V) VEGETARIAN

SECONDI PIATTI Main Course

Fish & Seafood

FILETTO DI BRANZINO ALLA GRIGLIA 35.00

Grilled Seabass Fillet with Seasonal Salad and Roasted Potatoes

BRANZINO DEL MEDITERANEO ALLA GRIGLIA (Check Availability) 49.00

Grilled Whole Mediterranean Seabass with Gilled Vegetable (Imported)

ZUPPA DI PESCE ALLA BARESE 35.00

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 CON SALSA AL ROSMARINO (250g) 44.00

Black Angus Beef Rib Eye with Rosemary Butter 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 35.00

Rosemary Grilled Spring Chicken with Fine Beans and Roasted Potatoes

PORCHETTA ARROSTO 35.00

Crispy Roasted Pork Belly with Wild Rocket and Roasted Potatoes

SALTIMBOCCA ALLA ROMANA 36.00

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

ARROSTO MISTO DI CARNE 58.00

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

COTOLETTA DI VITELLO ALLA MILANESE 58.00

Deep Fried Breaded Veal Chop with Roasted Potatoes and Seasonal Salad

Side Orders

Classic French Fries Mashed Potatoes 11.00

Steamed Broccolini Steamed Fine Beans Grill Vegetables 13.00

LE PIZZE Pizzas

MARGHERITA (V) Tomato and Mozzarella Cheese with Fresh Basil	25.00
NAPOLETANA Tomato and Mozzarella with Capers, Anchovies and Origano	26.00
PROSCIUTTO E FUNGHI Tomato and Mozzarella with Ham and Mushrooms	26.00
PIZZA DIAVOLA Tomato and Mozzarella with Pork Salami and Chili	28.00
PIZZA CAPRICCIOSA Tomato and Mozzarella with Artichokes, Ham, Olives, Salami and Mushrooms	29.00
PIZZA PUGLIA Tomato with Fresh Burrata Cheese, Parma Ham and Rocket	35.00
PIZZA MAMMA MIA Tomato and Mozzarella with Pork Salami, Ham, Mushrooms, Chili and Onions	30.00
PIZZA DI PARMA Tomato and Mozzarella with Parma Ham	32.00
PIZZA AI FORMAGGI (V) Tomato and Mozzarella with Gorgonzola, Parmesan, and Fontina	31.00
CALZONE Double Folded Pizza with Tomato, Mozzarella, Ham and Mushrooms	27.00
PIZZA VEGETARIANA (V) Tomato, Mozzarella, Mushrooms, Eggplants, Peppers, Onions and Cherry Tomatoes	25.00
PIZZA GORGONZOLA E SALSICCIA Mozzarella, Cream, Pork Sausage and Gorgonzola Cheese (White Base)	33.00
PIZZA TARTUFO E PORCINI (V) Truffle Cream, Mozzarella, Parmesan and Wild Mushrooms (White Base)	33.00
PIZZA TRULLI Tomato and Mozzarella with Tuna and Onions	30.00
PIZZA SALSICCIA E FRIARIELLI Mozzarella, Pork Sausage, Friarielli (Broccoli Rabe from Naples)	33.00

(V) VEGETARIAN

DOLCI Desserts

TIRAMISU		14.50
Ladyfinger Biscuits Sponged in Coffee, Marsala Liquor and Mascarpone Cheese Cream		
PANNA COTTA AI FRUTTI DI BOSCO		13.00
Cream Pudding with Mix Berries Sauce		
SALAME AL CIOCCOLATO E GELATO		16.00
Chocolate "Salami" with Almond, Rum and Biscuits with Vanilla Ice Cream		
TORTA DI MELE E GELATO ALLA VANIGLIA		15.00
Apple Tart with Vanilla Ice Cream		
TORTINO AL CIOCCOLATO CALDO CON GELATO ALLA VANIGLIA		16.00
Hot Chocolate Cake with Vanilla Ice Cream		
TORTA ALLE NOCI E MANDORLE		14.00
Walnut and Almond Tart with Limoncello Cream		
TARTUFO NERO AFFOGATO AL CAFFÈ		16.00
Zabaione Ice-Cream with Chocolate, Hazelnut and Espresso Coffee		
COPPA GELATO AL PISTACCHIO CON BAILEYS		20.00
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)	12.00
	(3 Scoops)	17.00
Pistacchio (+\$0.80 per Scoop)		

FORMAGGI Cheese

SELEZIONE DI FORMAGGI		27.00
Assorted Caruso Selection of Italian Farm Cheeses with Homemade Truffle Honey		