

ANTIPASTI & INSALATE

Appetizer & Salad

FOCACCIA AL ROSMARINO	13.00
Rosemary Pizza Bread with Extra Virgin Olive Oil and Fresh Garlic	
BRUSCHETTA AL POMODORO	15.00
Classic Bruschetta with Tomatoes, Oregano and Garlic on Toasted Bread	
INSALATA CARUSO	18.00
Seasonal Leaves, Tomatoes, Artichokes, Olive, Onion and Lemon Dressing	
INSALATA PUGLIESE	20.00
Tomatoes salad with Cucumber, Capsicum, Olive, Onion, Cacio Ricotta Cheese	
RUCOLA E PERE	19.00
Rocket Salad with Pears, Aged Parmesan Shaving, and Lemon Dressing	
INSALATA CAPRESE	23.00
Buffalo Mozzarella Cheese with Fresh Tomato and Olive Oil Dressing	
INSALATA DI POLIPO	29.00
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	24.00
Eggplant Parmigiana, with Tomatoes, Mozzarella and Fresh Basil	
AFFETTATI MISTI	29.00
Selection of Italian Cold Cuts: Parma Ham, Mortadella and Salami	
LA BURRATA	Half 23.00 300g 39.00
Authentic Puglia's Burrata Cheese, with Wild Rocket, Cherry Tomatoes	
PROSCIUTTO DI PARMA E MELONE	28.00
Parma Ham with Rock Melon	
VITELLO TONNATO	28.00
Thin Sliced Veal Loin with Tuna Sauce and Capers	
MOZZARELLA DI BUFALA E PROSCIUTTO CRUDO	31.00
Buffalo Mozzarella with Parma Ham and Wild Rocket	
CARPACCIO DI SALMONE	28.00
Smoked Salmon Carpaccio with Red Onion and Lemon Dressin	

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)	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	29.00
Potato Gnocchi with Gorgonzola Cheese Cream Sauce and Toasted Walnuts	
RISOTTO AI FUNGHI PORCINI	29.00
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	31.00
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 & 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	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	29.00
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	30.00
Tomato and Mozzarella with Gorgonzola, Parmesan, and Fontina	
CALZONE	26.00
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	32.00
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	29.00
Tomato and Mozzarella with Tuna and Onions	
PIZZA SALSICCIA E FRIARIELLI	32.00
Mozzarella, Pork Sausage, Friarielli (Broccoli Rabe from Naples)	

DOLCI Desserts

TIRAMISU		13.50
Ladyfinger Biscuits Sponged in Coffee, Marsala Liquor and Mascarpone Cheese Cream		
PANNA COTTA AI FRUTTI DI BOSCO		12.00
Cream Pudding with Mix Berries Sauce		
SALAME AL CIOCCOLATO E GELATO		15.00
Chocolate "Salami" with Almond, Rum and Biscuits with Vanilla Ice Cream		
TORTA DI MELE E GELATO ALLA VANIGLIA		14.00
Apple Tart with Vanilla Ice Cream		
TORTINO AL CIOCCOLATO CALDO CON GELATO ALLA VANIGLIA		15.00
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		15.00
Zabaione Ice-Cream with Chocolate, Hazelnut and Espresso Coffee		
COPPA GELATO AL PISTACCHIO CON BAILEYS		19.00
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)	11.00
	(3 Scoops)	15.50
Pistacchio (+\$0.50 per Scoop)		

FORMAGGI Cheese

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