

MENU

I Nostri Antipasti Our Appetizers

LA BURRATA (V) 300g  Full 44.00
Authentic Puglia's Burrata Cheese, Half 24.00
with Wild Rocket, Cherry Tomatoes

AFFETTATI MISTI Big 36.00
Selection of Italian Cold Cuts: Small 21.00
Parma Ham, Mortadella and Salami

INVOLTINO VALLE D'ITRIA  24.00
Baked Roll of Scamorza Cheese
Wrapped in "Capocollo di Martina
Franca" Ham a Specialty From Puglia

CARPACCIO DI MANZO 32.00
Thin Sliced Wagyu Beef Fillet ,Wild Rocket,
Shaving Parmesan and Lemon Dressing

LA PARMIGIANA (V)  26.00
Baked 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 30.00
Thin Sliced Veal Loin
with Tuna Sauce and Capers

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

CAPRESE DI BUFALA (V) 24.00
Buffalo Mozzarella Cheese with Fresh
Tomato and Olive Oil Dressing

Pane & Bruschette Bread & Bruschettas

FOCACCIA AL ROSMARINO (V) 16.00
Rosemary Pizza Bread with Extra
Virgin Olive Oil and Fresh Garlic

BRUSCHETTA DEL BOSCO  22.00
Toasted Bread with Mushroom & Truffle Pesto,
Mascarpone and Mozzarella Cheese

BRUSCHETTA CLASSICA (V) 16.00
Classic Bruschetta with Fresh Tomatoes,
Extra Virgin Olive Oil, Basil and Origano
on Toasted Bread

Le Nostre Insalate Our Salads

INSALATA PUGLIESE (V)  22.00
Tomatoes salad with Cucumber,
Capsicum, Olive, Onion,
Cacio Ricotta Cheese

INSALATA CARUSO (V) 18.00
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 DI POLIPO  29.00
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

V (Vegetarian)

Le Nostre Paste

Our Pastas

ORECCHIETTE PUGLIESI (V) 	29.00
Authentic Orecchiette Pasta with Tomato Sauce and Fresh Burrata Cheese	
LINGUINE ALLE VONGOLE 	29.00
(Subject to Availability) Linguine Pasta with White Clams, White Wine, Garlic and Chili	
RAVIOLI PORCINI E TARTUFO (V)	34.00
Porcini Mushroom Ravioli with Black Truffle and Parmesan Cream Sauce	
GNOCCHI VERDI AI FORMAGGI (V)	30.00
Potato and Spinach Gnocchi 4 Cheese Sauce; Taleggio, Parmesan, Scamorza, Gorgonzola	
STRASCINATE VERDE MARE	31.00
Strascinate Pasta with Spicy Aglio e Olio Style, with Prawns, Broccoli and Crispy Bread	
TONNARELLI ALLO SCOGLIO 	34.00
Black Tonnarelli Pasta with Prawn, Squid, Fish Fillet, Mussels, Clams, Chili, Pinot Grigio Wine and Cherry Tomatoes Sauce	
PAPPARDELLE 	30.00
CON RAGU' DI AGNELLO Home Made Pappardelle Pasta with 8 Hours Slow Braised Lamb	
ORECCHIETTE 	30.00
SALSICCIA E PORCINI Orecchiette Pasta with Home-Made Pork Sausages Ragout and Porcini Mushrooms	
RISOTTO AI FUNGHI PORCINI (V) 	30.00
Carnaroli Risotto with Porcini Mushroom	
TAGLIATELLE AL RAGU'	30.00
Fresh Egg Tagliatelle with Slow-Cooked Beef Cheek Neapolitan Ragu, Finishing with 12-Month aged Parmesan Cheese	
LASAGNA CARUSO	27.00
Caruso Lasagna with Fresh Egg Pasta, Wagyu Beef Bolognese Sauce and Buffalo Mozzarella	

Sides

Friggitelli Pugliesi	16.00
Fried Apulian Sweet Peppers	
Sautéed Broccoli	14.00
Aglio Olio e Peperoncino	
Mix Salad	14.00
Grilled Vegetables	15.00
Mashed Potatoes	12.00
Classic French Fries	13.00

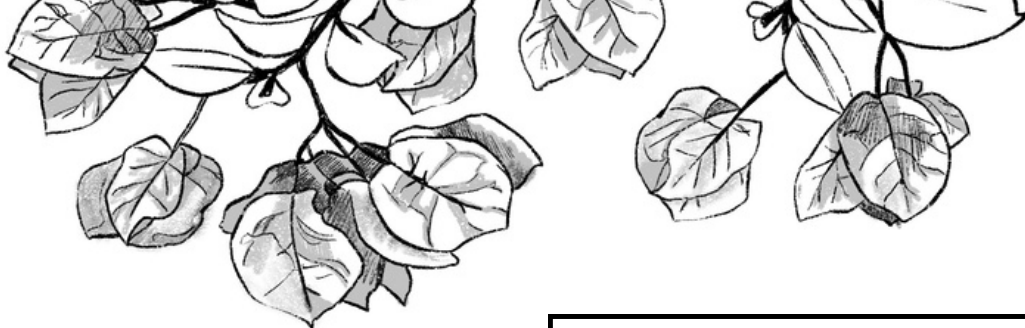
I Nostri Secondi

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, with Grilled Mix Vegetable (Imported)	
POLIPO ALLA GRIGLIA 	39.00
Grilled Octopus Served With Roasted Tomato Gratin, "Frigitelli" Fried Sweet Green Peppers 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	

V (Vegetarian)



Meat

CONTROFILETTO DI MANZO ALLA GRIGLIA (280g) Black Angus Beef Rib Eye with Red Wine Reduction Served with Wild Rocket, Balsamic Dressing and Roasted Potatoes	46.00
COSTOLETTE DI AGNELLO 	46.00
Grilled Lamb Chop Marinated with Thyme Served with Caramelized Shallots and Roasted Potatoes	
GALLETTO ALLA GRIGLIA Rosemary Grilled Spring Chicken Served with Seasonal Salad and Roasted Potatoes	38.00
PORCHETTA ARROSTO 	39.00
Crispy Slow Roasted Pork Belly Served with Wild Rocket and Roasted Potatoes	
SALTIMBOCCA ALLA ROMANA Roasted Tender Pork Fillet with Parma Ham and Sage in White Wine Sauce, Served With Roasted Tomato Gratin and Mashed Potatoes	38.00
ARROSTO MISTO 	89.00
Mixed Grilled Meats (Suggested for 2) Beef Ribeye, Pork Belly, Lamb Chop and Chicken Thigh with Spicy Broccoli, Roasted Potatoes and Roasted Tomato Gratin	
COTOLETTA ALLA MILANESE Deep Fried Breaded Veal Chop Served with Roasted Potatoes and Seasonal Salad	65.00
BISTECCA ALLA FIORENTINA 	185.00
Grilled Thick-Cut Wagyu Beef (1.1 kg) 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	
VALLE D'ITRIA 	35.00
Smoked Provola Cheese, Cherry Tomatos, Martina Franca Capocollo (Apulia Ham), Grilled Zucchini and Burrata (White Base)	
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)	35.00
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) (White Base)	
DELIZIOSA	34.00
Mozzarella Cheese, Mortadella Ham, Burrata, Pistacchio (White Base)	
BURRABELLA (V)	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 17.00

CON GELATO ALLA VANGLIA
Hot Chocolate Cake with Vanilla Ice Cream

TORTA ALLE NOCI E MANDORLE 15.00

Walnut and Almond Tart with Limoncello
Cream

AFFOGATO AL CAFFÈ 14.00

Vanilla Ice-Cream with Espresso Coffee

COPPA GELATO AL PISTACCHIO  21.00

CON BAILEYS

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

V (Vegetarian)