


# ANTIPASTI & INSALATE

## Appetizer & Salad





<b>FOCACCIA AL ROSMARINO (V)</b>				<b>16.00</b>
Rosemary Pizza Bread with Extra Virgin Olive Oil and Fresh Garlic				
<b>BRUSCHETTA AL POMODORO (V)</b>				<b>16.00</b>
Classic Bruschetta with Tomatoes, Oregano and Garlic on Toasted Bread				
<b>INSALATA CARUSO (V)</b>				<b>19.00</b>
Seasonal Leaves, Tomatoes, Artichokes, Olive, Onion and Lemon Dressing				
 <b>INSALATA PUGLIESE (V)</b>				<b>20.00</b>
Tomatoes salad with Cucumber, Capsicum, Olive, Onion, Cacio Ricotta Cheese				
<b>RUCOLA E PERE (V)</b>				<b>19.00</b>
Rocket Salad with Pears, Aged Parmesan Shaving, and Lemon Dressing				
<b>INSALATA CAPRESE (V)</b>				<b>24.00</b>
Buffalo Mozzarella Cheese with Fresh Tomato and Olive Oil Dressing				
 <b>INSALATA DI POLIPO</b>				<b>30.00</b>
Octopus Salad with Fine Beans, Celery, Olive, Tomatoes and Lemon Dressing				
<b>CALAMARI FRITTI</b>				<b>26.00</b>
Crispy Deep Fried Calamari with Tartar and Marinara Sauces				
 <b>PARMIGIANA DI MELANZANE (V)</b>				<b>25.00</b>
Eggplant Parmigiana, with Tomatoes, Mozzarella and Fresh Basil				
<b>AFFETTATI MISTI</b>				<b>33.00</b>
Selection of Italian Cold Cuts: Parma Ham, Mortadella and Salami				
 <b>LA BURRATA (V)</b>	<b>Half</b>	<b>24.00</b>	<b>300g</b>	<b>42.00</b>
Authentic Puglia's Burrata Cheese, with Wild Rocket, Cherry Tomatoes				
<b>PROSCIUTTO DI PARMA E MELONE</b>				<b>29.00</b>
Parma Ham with Rock Melon				
<b>VITELLO TONNATO</b>				<b>29.00</b>
Thin Sliced Veal Loin with Tuna Sauce and Capers				
<b>MOZZARELLA DI BUFALA E PROSCIUTTO CRUDO</b>				<b>33.00</b>
Buffalo Mozzarella with Parma Ham and Wild Rocket				
<b>CARPACCIO DI SALMONE</b>				<b>28.00</b>
Smoked Salmon Carpaccio with Red Onion and Lemon Dressing				

(V) VEGETARIAN

## ZUPPE Soup

	<b>PAPPA AL POMODORO (V)</b> Puglia Style Tomato Soup with Parmesan Cream and Basil	<b>14.00</b>
	<b>ZUPPA FUNGHI E TARTUFO (V)</b> Wild Mushroom Soup with Black Truffle Cream	<b>18.00</b>

## PASTA Pastas

	<b>TAGLIATELLE ALLA BOLOGNESE DI WAGYU</b> Egg Tagliatelle Pasta with Wagyu Beef Bolognese in Tomato Sauce	<b>26.00</b>
	<b>LINGUINE ALLE VONGOLE (Check Availability)</b> Linguine Pasta with White Clams in White Wine Sauce and Chili	<b>28.00</b>
	<b>LASAGNA CARUSO</b> Caruso Lasagna with Fresh Egg Pasta, Wagyu Beef Bolognese Sauce and Buffalo Mozzarella	<b>27.00</b>
	<b>TAGLIOLINI AL SALMONE</b> Egg Tagliolini Pasta with Smoked Salmon in Cream Sauce	<b>27.00</b>
	<b>GNOCCHI AL GORGONZOLA E NOCI (V)</b> Potato Gnocchi with Gorgonzola Cheese Cream Sauce and Toasted Walnuts	<b>29.00</b>
	<b>RISOTTO AI FUNGHI PORCINI (V)</b> Carnaroli Risotto with Porcini Mushroom	<b>29.00</b>
	<b>ORECCHIETTE AL POMODORO E BURRATA (V)</b> Authentic Orecchiette Pasta with Tomato Sauce and Fresh Burratina Cheese	<b>28.00</b>
	<b>SPAGHETTI ALLA MARINARA</b> Spaghetti Pasta with Prawn, Squid, Fish Fillet, Mussels, Clams, Chili, Pinot Grigio Wine and Cherry Tomatoes Sauce	<b>32.00</b>
	<b>RAVIOLI AI PORCINI E TARTUFO (V)</b> Porcini Mushroom Ravioli with Black Truffle and Parmesan Cream Sauce	<b>32.00</b>
	<b>ORECCHIETTE ALLA SALSICCIA E PORCINI</b> Orecchiette Pasta with Pork Sausages and Porcini Mushrooms	<b>29.00</b>
	<b>PAPPARDELLE CON RAGU' DI AGNELLO</b> Home Made Pappardelle Pasta with 8 Hours Slow Braised Lamb	<b>29.00</b>

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## 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 (+10\$ with Sea Salt Crust)** 49.00

Grilled Whole Mediterranean Seabass with Gilled Vegetable (Imported)

 **ZUPPA DI PESCE ALLA BARESE** 37.00

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)** 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** 38.00

Crispy Roasted Pork Belly with Wild Rocket and Roasted Potatoes

**SALTIMBOCCA ALLA ROMANA** 37.00

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** 59.00






Deep Fried Breaded Veal Chop with Roasted Potatoes and Seasonal Salad

### Side Orders

Classic French Fries      Mashed Potatoes      12.00

Steamed Broccolini      Steamed Fine Beans      Grill Vegetables      15.00

## LE PIZZE Pizzas

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

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## 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