

ANTIPASTI & INSALATE

Appetizer & salad

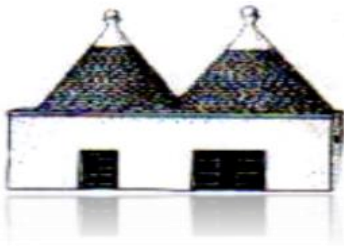
FOCACCINA AL ROSMARINO	10.00
<i>Rosemary Focaccia Bread with Extra Virgin Olive Oil and Fresh Garlic</i>	
BRUSCHETTA AL POMODORO	10.00
<i>Classic Bruschetta with Tomatoes, Oregano and Garlic on Toasted Bread</i>	
INSALATA MISTA	12.00
<i>Seasonal Leaves with Tomatoes, Cucumber, Onion and Vinaigrette Dressing</i>	
CAPRESE	21.00
<i>Fresh Buffalo Mozzarella Cheese with Fresh Tomato and Olive Oil Dressing</i>	
INSALATA DI POLIPO 	22.00
<i>Octopus Salad with Celery, Cherry Tomatoes, Rocket and Lemon Dressing</i>	
RUCOLA E PERE	15.50
<i>Rocket Salad with Pears, Aged Parmesan Shaving, and Lemon Dressing</i>	
AFFETTATI MISTI	28.00
<i>Selection of Italian Cold Cuts: Parma Ham, Mortadella and Salami</i>	
LA BURRATA 	(125g) 22.00 (300g) 35.00
<i>Authentic Puglia's Burrata Cheese, with Wild Rocket, Cherry Tomatoes</i>	
PROSCIUTTO DI PARMA E MELONE	25.50
<i>Parma ham with melon</i>	
VITELLO TONNATO	24.50
<i>Thin Sliced Veal Loin with Tuna Sauce and Capers</i>	
PARMIGIANA DI MELANZANE 	21.50
<i>Authentic Eggplant Parmigiana, with Tomatoes, Mozzarella and Fresh Basil</i>	
MOZZARELLA DI BUFALA E PROSCIUTTO CRUDO	29.00
<i>Fresh Buffalo Mozzarella DOP with Parma Ham and Wild Rocket</i>	
CALAMARI FRITTI	20.50
<i>Crispy Semolina Deep Fried Calamari with Marinara and Tartar Sauces</i>	
GAMBERI E PANCETTA 	24.00
<i>Pan Roasted Tiger Prawns Wrapped in Smoked bacon, with Wild Rocket</i>	

ZUPPE Soup

PAPPA AL POMODORO	11.50
<i>Puglia Style Tomatoes Soup with Parmesan Cream and Basil</i>	
ZUPPA DI ZUCCA E GAMBERI 	14.00
<i>Baked Pumpkin Soup with Garlic Roasted Tiger Prawns</i>	

PASTA Pastas

TAGLIATELLE ALLA BOLOGNESE DI WAGYU	23.00
<i>Egg Tagliatelle Pasta with Wagyu Beef Bolognese in Tomatoes Sauces</i>	
LINGUINE ALLE VONGOLE (Check Availability)	23.50
<i>Classic Linguine alle Vongole with White Clams in Pinot Grigio Wine and Aglio, Olio e Peperoncino Sauce</i>	
LASAGNA CARUSO	23.50
<i>Classic Caruso Lasagna with Fresh Egg Pasta, Wagyu Beef Bolognese Sauce and Buffalo Mozzarella</i>	
GNOCCHI AL GORGONZOLA E NOCI	25.50
<i>Potato Gnocchi with Gorgonzola Blue Cheese Cream Sauce and Toasted Walnuts</i>	
RISOTTO AI FUNGHI PORCINI 	25.50
<i>Carnaroli Risotto with Porcini Mushroom</i>	
ORECCHIETTE AL POMODORO E BURRATA 	26.00
<i>Authentic Orecchiette Pasta with Tomato Sauce and Fresh Burratina Cheese</i>	
STRASCINATI ALLA SALSICCIA 	26.50
<i>Authentic Strascinati Pasta with Pork Sausages and Porcini Mushrooms with Tomatoes Ragout</i>	
RAVIOLI AI PORCINI E TARUFO 	26.00
<i>Porcini Mushroom Ravioli with Black Truffle and Parmesan Cream Sauce</i>	
TAGLIOLINI AL NERO ALLA MARINARA 	25.50
<i>Squid-ink Tagliolini Pasta with Prawn, Squid, Fish Filet, Mussel, Clams, Peperoncino and Pinot Grigio Wine Cherry Tomatoes Sauce</i>	
PAPPARDELLE CON RAGU' DI AGNELLO 	26.50
<i>Home Made Pappardelle Pasta with 8 Hours Slow Braised Lamb, and Pecorino Cheese</i>	



SECONDI PIATTI *Main course*

Fish

- POLIPO ARROSTO** **38.00**
*Bari's Style Stewed and Char Grilled Octopus on Rocket Salad
And Cherry Tomatoes*
- FILETTO DI BRANZINO ALLA GRIGLIA** **28.50**
*Grilled seabass Fillet with Extra Virgin Olive Oil,
Seasonal Salad and Roasted Potatoes*
- ZUPPA DI PESCE ALLA BARESE** **29.00**
*Puglia style Rich Seafood Soup with Fish Filet, Prawns, Clams,
Queen Scallop, Squid in White Wine Sauce and Tomato.*

Meat

- TAGLIATA DI MANZO (250g)** **34.00**
*Black Angus Beef Rib Eye Tagliata with Wild Rocket and Aged Grana Cheese,
Balsamic Dressing and Roasted Potatoes*
- COSTOLETTE DI AGNELLO AL TIMO** **35.00**
Thyme Roasted Lamb Chop with Artichokes, Spinach and Roasted Potatoes
- GALLETTO ALLA GRIGLIA** **29.00**
Rosemary Grill Spring Chicken with Wild Rocket and Roasted Potatoes
- GUANCIA DI WAGYU BRASATA** **32.00**
*12 Hours Braised Wagyu Beef Cheek with Sauteed Spinach
and Roasted Rosemary Potatoes*
- FILETTO DI MAIALE AI PORCINI** **29.00**
*Herbs Roasted Pork Fillet with Porcini Mushroom Ragout,
Grill Red Capsicum and Wild Rocket*
- PORCHETTA ARROSTO** **28.00**
*Crispy Roasted Pork Belly with Fennel Seeds,
Roasted Potatoes and Wild Rocket*

LE PIZZE *Pizzas*

MARGHERITA	20.00
<i>Tomato and Mozzarella Cheese with Basil</i>	
NAPOLETANA	22.00
<i>Tomato and Mozzarella with Capers, Anchovies and Origano</i>	
PROSCIUTTO E FUNGHI	23.00
<i>Tomato and Mozzarella with Ham and Mushrooms</i>	
PIZZA DIAVOLA	23.00
<i>Tomato and Mozzarella with Pork Salami and Chili</i>	
PIZZA CAPRICCIOSA	23.50
<i>Tomato and Mozzarella with Artichoke, Ham, Olive, Salami and Mushroom</i>	
PIZZA PUGLIA 	32.00
<i>Tomato, Fresh Burrata Cheese, Parma Ham and Rocket</i>	
PIZZA MAMMA MIA 	23.50
<i>Tomato and Mozzarella with Pork Salami, Ham, Mushrooms, Chili and Onion</i>	
PIZZA TRULLI 	22.50
<i>Tomato and Mozzarella with Tuna, Onion and Chili</i>	
PIZZA DI PARMA	29.00
<i>Tomato and Mozzarella with Parma Ham</i>	
PIZZA AI FORMAGGI	25.00
<i>Tomato and Mozzarella, Gorgonzola, Parmesan, Fontina Cheeses</i>	
CALZONE	23.50
<i>A Double Folded Pizza with Tomato, Mozzarella, Ham and Mushroom</i>	
PIZZA PRINCIPESSA 	29.00
<i>Tomato and Mozzarella, Cream and Smoke Ham "Speck"</i>	
PIZZA SALSICCIA FUNGHI E TARUFO	29.00
<i>Tomato and Mozzarella with Italian Sausage, Mushroom and Truffle</i>	
PIZZA BAMBINO <i>Children's Pizza (Margherita or Ham)</i>	16.00



DOLCI *Desserts*

TIRAMISU



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

12.50

PANNA COTTA AI FRUTTI DI BOSCO

Cream Pudding with Mix Berries Sauce

11.50

TORTINO AL CIOCCOLATO

Hot Chocolate Cake with Vanilla Ice Cream

12.50

CANNOLI SICILIANI

*Fried Tube -Shaped Pastry Dough
Filled with Sweet Ricotta Cheese and Chocolate*

13.00

TORTA ALLE NOCI E MANDORLE



Walnut and Almond Tart with Limoncello Cream

12.50

COPPA GELATO AL PISTACCHIO DI BRONTE CON BAILEYS

Bronte Pistachio Ice Cream with Shot of Baileys Liquor

18.00

TARTUFO NERO AFFOGATO AL FRANGELICO

'Zabaione' Ice-Cream with Chocolate, Hazelnut and Frangelico Liquor

18.00

COPPA GELATO AFFOGATO AL CAFFE'

Vanilla Ice Cream with Hot Espresso Coffee

13.00

FANTASIA DI GELATI E SORBETTI

Ice Cream and Sorbet Selection

(2 Scoops)

9.00

(Chocolate, Vanilla, Strawberries, Lemon)

(3 Scoops)

12.50

FORMAGGI *Cheese*

SELEZIONE DI FORMAGGI

18.00

Assorted Caruso Selection of Italian Farm Cheeses with Homemade Truffle Honey