

“If I Close my Eyes I can Picture Myself in the Bari Coast Between the Countryside Olive Trees and the Adriatic Sea, Where my Soul is on Fire Because of the Amazing Aroma of the Puglia Food”

We Come From Locorotondo, (a Little Round Town Surrounded by the Ancient Trulli), in the Territory of Bari, Famous for their Lamb Preparation, Which we Showcase at Caruso in our:

“Pappardelle with Braised Lamb ” or “Roasted Lamb Chop with Artichokes”.

Puglia (or Apulia in English), the Easternmost Region in Italy, is a Long and Narrow Peninsula, Bordered by Two Seas, the Ionian and Adriatic, with the Longest Coastline in Italy, Surrounded by Many Hills and Medium Size Mountains. This Region is Very Famous for their Very Healthy and Tasty Cuisine, Focused in Hand Made Pasta Such as the Orecchiette, Particular Preparations of the “Grill Octopus”, and many other seafood specialties.

Don’t Lose the Opportunity to Try Some of Our Rich and Pleasant Puglia Wines to go with Your Dinner such as: Primitivo, Negroamaro and Chardonnay.




Buon Appetito.




“Trulli” Symbols Stand for our Puglia Dishes.

ANTIPASTI & INSALATE

Appetizer & salad

FOCACCIA AL ROSMARINO	11.00
Rosemary Pizza Bread with Extra Virgin Olive Oil and Fresh Garlic	
BRUSCHETTA AL POMODORO	12.00
Classic Bruschetta with Tomatoes, Oregano and Garlic on Toasted Bread	
INSALATA CARUSO 	16.00
Seasonal Leaves, Tomatoes, Artichokes, Olive, Onion and Lemon Dressing	
RUCOLA E PERE	17.00
Rocket Salad with Pears, Aged Parmesan Shaving, and Lemon Dressing	
CAPRESE	22.00
Buffalo Mozzarella Cheese with Fresh Tomato and Olive Oil Dressing	
INSALATA DI POLIPO 	27.00
Octopus Salad with Fine Beans, Celery, Olive, Tomatoes and Lemon Dressing	
CALAMARI FRITTI	22.00
Crispy Deep Fried Calamari with Tartar and Marinara Sauces	
PARMIGIANA DI MELANZANE 	23.00
Eggplant Parmigiana, with Tomatoes, Mozzarella and Fresh Basil	
AFFETTATI MISTI	28.00
Selection of Italian Cold Cuts: Parma Ham, Mortadella and Salami	
LA BURRATA  HALF 22.00 300g	36.00
Authentic Puglia's Burrata Cheese, with Wild Rocket, Cherry Tomatoes	
PROSCIUTTO DI PARMA E MELONE	26.00
Parma ham with melon	
VITELLO TONNATO	26.00
Thin Sliced Veal Loin with Tuna Sauce and Capers	
MOZZARELLA DI BUFALA E PROSCIUTTO CRUDO	29.00
Buffalo Mozzarella with Parma Ham and Wild Rocket	
CARPACCIO DI SALMONE 	26.00
Smoked Salmon Carpaccio with Red Onion and Lemon Dressing	

ZUPPE Soup

PAPPA AL POMODORO	13.00
Puglia Style Tomatoes 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 Tomatoes Sauces	
LINGUINE ALLE VONGOLE (Check Availability)	26.00
Linguine Pasta with White Clams in White Wine Sauce And Chili	
LASAGNA CARUSO	26.00
Caruso Lasagna with Fresh Egg Pasta, Wagyu Beef Bolognese Sauce and Buffalo Mozzarella	
TAGLIOLINI AL SALMONE	26.00
Egg Tagliolini Pasta with Smoked Salmon in Cream Sauce	
GNOCCHI AL GORGONZOLA E NOCI 	28.00
Potato Gnocchi with Gorgonzola Cheese Cream Sauce and Toasted Walnuts	
RISOTTO AI FUNGHI PORCINI 	27.00
Carnaroli Risotto with Porcini Mushroom	
ORECCHIETTE AL POMODORO E BURRATA 	27.00
Authentic Orecchiette Pasta with Tomato Sauce and Fresh Burratina Cheese	
SPAGHETTI ALLA MARINARA	29.00
Spaghetti Pasta with Prawn, Squid, Fish Filet, Mussel, Clams, Chili , Pinot Grigio Wine and Cherry Tomatoes Sauce	
RAVIOLI AI PORCINI E TARTUFO	28.00
Porcini Mushroom Ravioli with Black Truffle and Parmesan Cream Sauce	
ORECCHIETTE ALLA SALSICCIA E PORCINI 	28.00
Orecchiette Pasta with Pork Sausages and Porcini Mushrooms	
PAPPARDELLE CON RAGU' DI AGNELLO 	28.00
Home Made Pappardelle Pasta with 8 Hours Slow Braised Lamb	

SECONDI PIATTI Main course

Fish

FILETTO DI BRANZINO ALLA GRIGLIA 32.00

Grilled Seabass Fillet with Seasonal Salad and Roasted Potatoes

ZUPPA DI PESCE ALLA BARESE  32.00

Puglia style Rich Seafood Soup with Fish Filet, Prawns, Clams, Queen Scallop, Squid in White Wine Sauce and Tomato

POLIPO ALLA GRIGLIA  39.00

Grill Octopus served with Fine Beans, Cherry Tomatoes and Mashed Potatoes

Meat

BISTECCA DI MANZO AI FUNGHI (250g) 42.00

Black Angus Beef Rib Eye with “Aglione e Olio” Mushroom Sauce
Served Wild Rocket, Balsamic Dressing and Roasted Potatoes

COSTOLETTE DI AGNELLO AL TIMO  43.00

Thyme Grilled Lamb Chop with Caramelized Shallot, and Roasted Potatoes

GALLETTO ALLA GRIGLIA 32.00

Rosemary Grilled Spring Chicken with Fine Beans and Roasted Potatoes

PORCHETTA ARROSTO  32.00

Crispy Roasted Pork Belly, with Wild Rocket and Potatoes

SALTIMBOCCA ALLA ROMANA 32.00

Roasted Pork Fillet with Parma Ham, Sage in White Wine Sauces
Served with Caramelized Shallot and Mashed Potatoes

ARROSTO MISTO DI CARNE  49.00

Mixed grilled Meat: Ribeye, Pork Belly, Lamb Chop, Chicken Thigh
Served with Fine Beans, Roasted Potatoes and Caramelized Shallot

COTOLETTA DI VITELLO ALLA MILANESE 49.00

Deep Fried Breaded Veal Chop with Roasted Potatoes and Seasonal Salad

SIDE ORDERS 10.00

Grill Vegetables - Classic French Fries - Mashed Potatoes

LE PIZZE Pizzas

MARGHERITA		23.00
Tomato and Mozzarella Cheese with Basil		
NAPOLETANA		24.00
Tomato and Mozzarella with Capers, Anchovies and Origano		
PROSCIUTTO E FUNGHI		25.00
Tomato and Mozzarella with Ham and Mushrooms		
PIZZA DIAVOLA		26.00
Tomato and Mozzarella with Pork Salami and Chili		
PIZZA CAPRICCIOSA		27.00
Tomato and Mozzarella with Artichoke, Ham, Olive, Salami and Mushroom		
PIZZA PUGLIA		33.00
Tomato, Fresh Burrata Cheese, Parma Ham and Rocket		
PIZZA MAMMA MIA		26.00
Tomato, Mozzarella, Pork Salami, Ham, Mushrooms, Chili and Onion		
PIZZA DI PARMA		30.00
Tomato and Mozzarella with Parma Ham		
PIZZA AI FORMAGGI		28.00
Tomato and Mozzarella, Gorgonzola, Parmesan, Fontina Cheeses		
CALZONE		25.00
A Double Folded Pizza with Tomato, Mozzarella, Ham and Mushroom		
PIZZA VEGETARIANA		25.00
Tomato, Mozzarella, Mushroom, Eggplant, peppers, Onion, cherry tomato		
PIZZA GORGONZOLA E SALSICCIA		29.00
Tomato and Mozzarella, Pork Sausage and Gorgonzola Cheese		
PIZZA TARTUFO E PORCINI		29.00
Truffle Cream and Mozzarella with Wild Mushroom		
PIZZA TRULLI		27.00
Tomato and Mozzarella, Tuna, Onion		

DOLCI Desserts

TIRAMISU		13.00
Ladyfinger Biscuits Sponged in Coffee, Marsala Liquor and Mascarpone Cheese		
PANNA COTTA AI FRUTTI DI BOSCO		11.50
Cream Pudding with Mix Berries Sauce		
SALAME AL CIOCCOLATO E GELATO		14.00
Chocolate “Salami” with Almond, Rum and Biscuits with Vanilla Ice Cream		
TORTA DI MELE		13.00
Apple tart with vanilla ice cream		
TORTINO AL CIOCCOLATO		14.00
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 CAFFE		14.00
Zabaione Ice-Cream with Chocolate, Hazelnut and Espresso Coffee		
COPPA GELATO AL PISTACCHIO CON BAILEYS		18.00
Bronte Pistachio Ice Cream with Shot of Baileys Liquor		
FANTASIA DI GELATI E SORBETTI		
Ice Cream / Sorbet Selection	(2 Scoops)	9.00
(Chocolate, Vanilla / Strawberries, Lemon)	(3 Scoops)	12.50
Pistacchio (+\$0.50 per Scoop)		

FORMAGGI Cheese

SELEZIONE DI FORMAGGI		20.00
Assorted Caruso Selection of Italian Farm Cheeses with Homemade Truffle Honey		