

Caruso

Italian Restaurant

PROMOTION

SET LUNCH

Monday to Friday (12 to 2 pm)

2 Courses \$ 29

Add \$ 8 for Desserts and Coffee

SET DINNER

Monday to Thursday (6 to 10 pm)

4 Course Menu \$ 59

With Wine Pairing \$ 95

SUNDAY BRUNCH

Food Menu \$ 59 (Last Order 2 pm)

With Free Flow of Beer, Prosecco and Wine \$ 95

(12 to 2.30 pm)

All this Promotion are not Valid on Eve of PH & Public Holliday

price are subject to 10% service charge & GST

CARUSO RESTAURANT

SET LUNCH

STARTER

Zuppa del Giorno

Daily Chef's Soup

Insalata del Contadino

Fresh Mix Salad with Onion, Black Olive, Carrot, Cherry Tomatoes and Parmesan Cheese

Carpaccio di Salmone

Smoked Salmon with Red Onion, Rocket Salad Marinated with Lemon Juice and Olive Oil

Prosciutto di Parma e Melone

Parma ham with Rock Melon

Verdure alla Griglia

Mix Grill Vegetable with Extra Virgin Olive Oil

Vitello Tonnato

Thin Sliced Veal Loin with Tuna Sauce and Capers

Caprese di bufala e Prosciutto di Parma (add \$ 5)

Buffalo Mozzarella with Fresh Tomato, Served with Parma Ham and Wild Rocket

SIDES add \$ 6 per item**Cesar Salad with Crispy Ham****Classic French Fries****Mashed Potatoes****Rosemary Pizza Bread**

2 Selection \$ 29 per Person

Add \$ 8 for Dessert and Coffee

Valid Mon - Fri/ Not Valid for Eve of PH and Public Holliday

MAIN COURSE

Spaghetti alla Carbonara

Spaghetti with Bacon, Eggs and Parmesan Cheese

Tagliatella al Prosciutto Crudo e Scamorza

Tagliatelle Pasta with Parma Ham, Smoked Scamorza Cheese in Tomato Sauce

Spaghetti alla Marinara

Spaghetti with Prawn, Squid, Fish Filet, Mussels, Clams, Chili in White Wine and Cherry Tomato Sauce

Penne Arrabbiata

Penne pasta with Garlic in Spiced Tomato Sauces

Porchetta Arrosto

Crispy Roasted Pork Belly, with Salad and Potatoes

Bistecca di Manzo in Salsa Tartufata (add \$ 6)

Grilled Beef Ribeye with Mushroom and Truffle Sauce, Served with Rocket Salad and Roasted Potatoes

Branzino alla Mediteranea (add \$ 6)

Roasted Seabass Filet with Tomato, Olive, Cappers In White Wine Sauce Served with Potatoes and Salad

Cotoletta di Vitello alla Milanese (add \$ 12)

Deep fried Veal Filet "Cotoletta" Breaded

DESSERTS

Panna Cotta ai Frutti di Bosco

Cream Pudding with Mix Berry Sauce

Torta di Mele e Crema

Apple Tart with Custard

Torta di Noci e Crema al Limone

Walnut and Almond Tart with Lemon Custard

Selection of Sorbet & Ice Cream

Lemon, Strawberry & Vanilla, Chocolate

CARUSO RESTAURANT

SET DINNER

CAPONATA DI VERDURE BURRATA E PARMA

Roasted Eggplant, Onion, Bell Pepper, Cherry Tomato and Basil
with Fresh Burrata Cheese and 24 Month Cured Parma Ham

Red Wine : Montepulciano D'Abruzzo

TAGLIATELLE TARTUFO SALSICCIA E PORCINI

Fresh Handmade Tagliatelle Pasta with Pork Sausage
and Black Truffle in Creamy Sauce

Red Wine : Valpolicella Zenato

BISTECCA DI ANGUS ALLA GRIGLIA AL PRIMITIVO

Grilled Black Angus Beef Rib-eye with Red Wine (Primitivo) Reduction
Served with Roasted Potatoes and Rocket Salad

Red Wine : Primitivo di Manduria

TORTA DI NOCI CON CREMA AL LIMONE

Walnut and almond Tart with Lemon Custard

4 Course Menu \$59++ / with Wine pairing \$95++

Valid From Monday to Thursday / Not valid on Eve of PH & Public Holiday.

SUNDAY BRUNCH

ANTIPASTI Appetizer

24 Months Parma Ham, Mortadella, Pork Salami,

Balsamic Vinegar Caramelized Sweet Shallot,

Bruschetta with Tomatoes, Oregano and Garlic on Toasted Bread

Eggplant Parmigiana, with Tomatoes, Mozzarella and Fresh Basil

Beef Carpaccio with Lemon Dressing Rocket salad and Parmesan,

Smoke Salmon with Red Onion and Lemon Dressing

Black Mussel in White Wine and Tomatoes Sauces

PASTA Pastas

Special Daily Chef's Surprise Pasta

SECONDI PIATTI Main course

Roasted Rib Eye with Rosemary Roasted Potatoes, and Salad

And

12 Hours Slow Roasted Pork Belly "Porchetta" with Herbs and Citrus

And

"Fritto Misto" Deep Fried Prawns and Squid with Tartar Sauces

DOLCI Dessert

Daily Chef's Dessert

Food Menu \$59++ (Last Order 2 pm)

with Free Flow of Beer, Wine and Prosecco \$95++

(12 to 2.30 pm)