



MENU

I Nostri Antipasti Our Appetizers

FOCACCIA AL ROSMARINO (V)	16.00
Rosemary Pizza Bread with Extra Virgin Olive Oil and Fresh Garlic	
BRUSCHETTA (V)	17.00
Classic Bruschetta with Tomatoes, Oregano and Garlic on Toasted Bread	
LA BURRATA (V) 300g 	Full 44.00
Authentic Puglia's Burrata Cheese, with Wild Rocket, Cherry Tomatoes	
	Half 24.00
LA PARMIGIANA (V) 	26.00
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	31.00
Thin Sliced Veal Loin with Tuna Sauce and Capers	
AFFETTATI MISTI	34.00
Selection of Italian Cold Cuts: Parma Ham, Mortadella and Salami	
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	

Le Nostre Insalate Our Salads

INSALATA PUGLIESE (V) 	22.00
Tomatoes salad with Cucumber, Capsicum, Olive, Onion, Cacio Ricotta Cheese	
INSALATA CARUSO (V) 	19.00
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 CAPRESE (V)	24.00
Buffalo Mozzarella Cheese with Fresh Tomato and Olive Oil Dressing	
INSALATA DI POLIPO 	30.00
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	

Le Nostre Paste

Our Pastas

TAGLIATELLE ALLA BOLOGNESE	26.00
Egg Tagliatelle Pasta with Wagyu Beef Bolognese in Tomato Sauce	
LINGUINE ALLE VONGOLE 🏠	29.00
(Check Availability) Linguine Pasta with White Clams in White Wine Sauce and Chili	
LASAGNA CARUSO	27.00
Caruso Lasagna with Fresh Egg Pasta, Wagyu Beef Bolognese Sauce and Buffalo Mozzarella	
TAGLIOLINI AL SALMONE	28.00
Egg Tagliolini Pasta with Smoked Salmon in Cream Sauce	
GNOCCHI GORGONZOLA E NOCI (V)	30.00
Potato Gnocchi with Gorgonzola Cheese, Parmesan Cream and Toasted Walnuts	
RISOTTO AI FUNGHI PORCINI (V) 🏠	30.00
Carnaroli Risotto with Porcini Mushroom	
ORECCHIETTE PUGLIESI (V) 🏠	29.00
Authentic Orecchiette Pasta with Tomato Sauce and Fresh Burratina Cheese	
ORECCHIETTE SALSICCIA E PORCINI 🏠	30.00
Orecchiette Pasta with Home-Made Pork Sausages Ragout and Porcini Mushrooms	
PAPPARDELLE CON RAGU' DI AGNELLO 🏠	30.00
Home Made Pappardelle Pasta with 8 Hours Slow Braised Lamb	
SPAGHETTI ALLA MARINARA 🏠	33.00
Spaghetti Pasta with Prawn, Squid, Fish Fillet, Mussels, Clams, Chili, Pinot Grigio Wine and Cherry Tomatoes Sauce	
RAVIOLI PORCINI E TARTUFO (V)	34.00
Porcini Mushroom Ravioli with Black Truffle and Parmesan Cream Sauce	

Sides

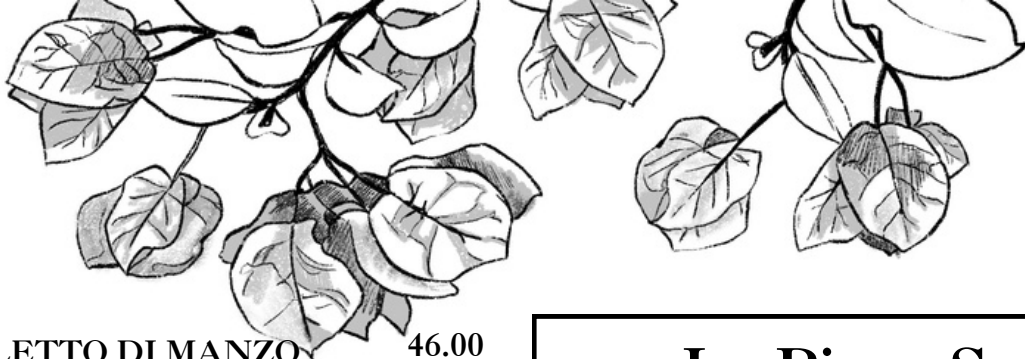
Grilled Vegetables	15.00
Sautéed Broccoli	15.00
Steamed Fine Beans	15.00
Mashed Potatoes	13.00
Classic French Fries	13.00

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 Served with Grilled Vegetable (Imported)	
POLIPO ALLA GRIGLIA 🏠	39.00
Grilled Octopus, Served with Fine Beans, Cherry Tomatoes 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	



Meat

CONTROFILETTO DI MANZO ALLA GRIGLIA (250g) Black Angus Beef Rib Eye with Rosemary Butter Sauce Served with Wild Rocket, Balsamic Dressing and Roasted Potatoes	46.00
COSTOLETTE DI AGNELLO  Grilled Lamb Chop Marinated with Thyme Served with Caramelized Shallots and Roasted Potatoes	46.00
GALLETTO ALLA GRIGLIA Rosemary Grilled Spring Chicken Served with Fine Beans and Roasted Potatoes	38.00
PORCHETTA ARROSTO  Crispy Slow Roasted Pork Belly Served with Wild Rocket and Roasted Potatoes	39.00
SALTIMBOCCA ALLA ROMANA Roasted Pork Fillet with Parma Ham and Sage in White Wine Sauce Served with Caramelized Shallots and Mashed Potatoes	38.00
ARROSTO MISTO DI CARNE  Mixed Grilled Meats (Suggested for 2) Beef Ribeye, Pork Belly, Lamb Chop and Chicken Thigh Served with Broccoli, Roasted Potatoes and Caramelized Shallots	88.00
COTOLETTA ALLA MILANESE  Deep Fried Breaded Veal Chop Served with Roasted Potatoes and Seasonal Salad	59.00
BISTECCA ALLA FIORENTINA (1.1KG) Grilled Thick-Cut Wagyu Beef Porterhouse Steak served with Roasted Potatoes	176.00

Le Pizze Speciali

Special Pizzas

PUGLIA  Tomato with Fresh Burrata Cheese, Parma Ham and Rocket and Extra Virgin Olive Oil	36.00
MAMMA MIA  Tomato and Mozzarella Cheese with Pork Salami, Ham, Mushrooms, Chili and Onions	31.00
GORGONZOLA E SALSICCIA  Mozzarella Cheese, Pork Sausage and Gorgonzola Cheese (White Base)	34.00
TARTUFO E PORCINI (V) Truffle Cream, Mozzarella Cheese, Parmesan Cream, and Wild Mushrooms (White Base)	36.00
TRULLI  Tomato and Mozzarella Cheese with Tuna and Onions	31.00
SALSICCIA E FRIARIELLI  Mozzarella Cheese, Pork Sausage, and Friarialli (Broccoli Rabe from Naples)	34.00
DELIZIOSA Mozzarella Cheese, Mortadella Ham, Burrata, Pistacchio (White Base)	34.00
BURRABELLA Tomato and Mozzarella Cheese with Cherry Tomato, Fresh Burrata and Fresh Basil	34.00

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

SELEZIONE DI FORMAGGI

Assorted Selection of Italian Farm Cheeses
with Homemade Truffle Honey
29.00

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

TARTUFO NERO AFFOGATO AL
CAFFÈ 18.00

Zabaione Ice-Cream with Chocolate, Hazelnut
and 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)