

# i carusi II

## ANTIPASTI

Mixed olives - 10

Antipasto: 3 Italian cheeses, 3 cured meats, condiments - 39

House focaccia with truffle butter - 8.5 (V)

Homemade wagyu beef meatballs: Napoli sugo, parmesan - 19.5

Stracciatella: roast capsicum, hot honey, almonds - 18 (V)

Gnudi: ricotta & spinach naked ravioli, burnt butter, sage, parmesan - 20 (V)

Calamari fritti: semolina-dusted red baby calamari, lime mayo - 23.5

Pork and beef lasagna bites with paprika mayo - 19.5

Homemade arancini with truffle paste, porcini, mushrooms, paprika mayo - 19.5 (V)

## PASTA

*(Gluten-free +4)*

Traditional wagyu beef lasagna - 30

Paccheri alla Bolognese with wagyu beef ragu, parmesan - 28.5

Homemade ravioli: ricotta, spinach, burnt butter, poppyseeds, parmesan - 31 (V)

Paccheri Luciana style octopus ragu - 32

Gnocchi lamb ragu - with slow-cooked lamb, parmesan -35

## FOR THE LITTLE ONES

Kids Margherita Pizza - 15

Kids ham and cheese Pizza - 15

Kids calamari & fries - 18

Paccheri Napoli sauce - 15

Vanilla gelato, chocolate or strawberry topping - 5.5

## DOLCI

Sicilian cannoli: 3 pieces, buffalo ricotta, pistachio, choc chips - 15

Tiramisu - 16

Gnocchi dolci: Oreo, white chocolate cream, strawberries - 19.5

Upstairs is a private bar and dining area, perfect for functions and events.

Please ask our staff for more information.

10% surcharge applicable on weekends & public holidays.

**EVERY NIGHT 4PM to 6PM:** All pizzas \$20

**MONDAY NIGHT:** Pizzas \$20 all night

**THURSDAY NIGHT:** 30% off food bill for locals

**SUNDAY NIGHT from 4pm:** Margherita pizza \$18; Aperol Spritz \$14

## PIZZE

*(Gluten-free base + 5.5, Vegan Cheese +4)*

Garlic & rosemary - 12

Garlic and cheese - 15

MARGHERITA (V)

San Marzano, fior di latte, basil, parmesan, evo oil - 24 *(add Buffalo Mozzarella 6.5)*

PROSCIUTTO & STRACCIATELLA

San Marzano, Parma prosciutto, stracciatella, rocket - 34

DIAVOLA

San Marzano, fior di latte, spicy nduja, sopressata, parmesan - 28

CAPRICCIOSA ITALIANA

San Marzano, fior di latte, ham off the bone, olives, artichokes, mushrooms - 29

MACELLAIO

San Marzano, fior di latte, ham off the bone, hot sopressa, salsiccia, pancetta - 30

TARTUFATA (V)

Truffle mushroom cream, fior di latte, mushroom, rocket, shaved parmesan and truffle oil - 30

*(add Prosciutto +6.5)*

BERLUSCONI

San Marzano, fior di latte, Italian sausage, porcini mushrooms, parsley, parmesan - 31

PATATINA

Kipfler potatoes, taleggio, fior di latte, pancetta, caramelised onion, rosemary - 30

STUART 2.0

Zucchini, fior di latte, zucchini cream, tiger prawns, cherry tomatoes - 33

VEGGIE PATCH (V)

Zucchini, zucchini cream, dior di latte, eggplant, capsicum, caramelised onions - 29

KALABRESE

San Marzano, fior di latte, hot sopressa, olives, roasted capsicum - 30

FUNGHI MISTI (V)

Fior di latte, porcini mushrooms, mushrooms, caramelised onions, taleggio, sage - 29

## CONTORNI

Rocket and pear salad: almonds, balsamic, parmesan - 16.5

Caprese salad: buffalo mozzarella, cherry tomatoes, oregano, basil, evo - 18 (V)

Broccolini with burnt butter, almonds, parmesan - 14 (V)

Italian fries with rosemary salt, paprika mayo - 12 (V)

## ADD-ONS

Anchovies - 4

Stracciatella - 5

Buffalo - 6

Smallgoods - 5

Prosciutto - 6.5

Vegetables - 4

Prawns - 6

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## COCKTAILS

Capri Limoncello Spritz Limoncello, Prosecco, soda	16
Aperol Spritz Aperol, Prosecco, soda	16
Campari Spritz Campari, Prosecco, soda	16
Negroni Gin, Sweet Vermouth, Campari, orange	20
Americano Campari, Vermouth, soda, lemon	18

## WINE LIST

### FRIZZANTE

NV Villa Bellotto <b>Prosecco</b> , VIC Crisp, fresh, and lively with citrus and green apples.	14/55
NV Chartley Estate Lavinia Premium, TAS Elegant, complex, and refined with fine bubbles.	90

### BIANCO

2023 Castello di Roncade <b>Pinot Grigio</b> , ITA Light, floral, and fruity with a dry finish.	15/65
2022 Monte Ceriani <b>Soave</b> D.O.C., ITA Zesty, mineral, with white peach and almond notes.	17/80
2023 Donna di Coppe 'Picciotto', <b>Grillo</b> , ITA Aromatic, tropical, and vibrant with citrus notes.	16/75
2022 Trapeze, <b>Chardonnay</b> , VIC Fresh, balanced, with stone fruit and subtle oak.	18/85
2022 Cantine Russo <b>Etna Bianco</b> D.O.C., ITA Volcanic minerality, citrus zest, and saline finish.	80
2023 Masseria Li Veli 'Torremossa', <b>Fiano</b> , ITA Rich, textured, with pear and honeyed notes.	90
2022 Domaine Ternynck <b>Chablis</b> , FRA Classic, crisp, with flinty minerality and green apple.	120

### SOFT DRINKS

San Pellegrino 1L sparkling	12
Limonata, Chinotto, Aranciata Rossa	6
Coca Cola	6

## BIRRA

Peroni, ITA	12
Theresianer Pilsner, ITA	14
Theresianer Pale Ale, ITA	15
Peroni non-alcoholic, ITA	12
Sidro del Bosco (Apple Cider), ITA	14

### ROSÉ

2023 La Troterou <b>Rosé</b> , FRA Dry, elegant, with fresh red berries and floral notes.	15/65
2023 Li Veli 'Askos rose' <b>Susumaniello Rosé</b> , ITA Aromatic, vibrant, with strawberry and grapefruit hints.	80

### ROSSO

2022 Castello di Roncade <b>Merlot</b> , ITA Smooth, soft, with plum and light spice.	14/55
2016 Skinny Dip Cliff Road Reserve <b>Pinot Noir</b> , VIC Rich, delicate, with raspberry, black plums and a flourish of spice.	16/75
2022 Trapeze <b>Pinot Noir</b> , VIC Silky, bright, with cherry and earthy undertones.	80
2022 Berrigan <b>Sangiovese</b> , SA Juicy, structured, with red berries and herbal notes.	16/75
2022 Masseria Li Veli Orion, <b>Primitivo</b> , ITA Bold, ripe, with dark fruit and spice.	17/80
2022 Giovanni Rosso, <b>Nero d'Avola</b> , ITA Fruity, rich, with soft tannins and blackberry.	14/55
2023 Vinchio Vaglio Langhe <b>Nebbiolo</b> , ITA Elegant, floral, with red fruit and fine tannins.	70
2022 Donvitantonio <b>Montepulciano</b> , ITA Round, fruity, with plum and a hint of licorice.	75
2021 Conte d'Attimis-Maniago <b>Cabernet</b> , ITA Full-bodied, smooth, with cassis and subtle herbs.	70
2020 Atzes Eddi's Old Vine <b>Shiraz</b> , SA Rich, powerful, with blackberry, chocolate, and spice.	130
2018 Scarpa Tettimora <b>Barolo</b> , D.O.C.G., ITA Complex, refined, with rose petals and truffle notes.	135

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