

i carusi 11

ENTREES

Mixed olives: warm mixed olives	9
Meatballs ragù: beef meatballs served with ragù, grated parmigiano, basil and fresh bread	23
Charcuterie board: selection of Italian salami and cheese with mixed vegetables	50
Prosciutto e búfala: San Daniele prosciutto and buffalo mozzarella	30

SALADS

Rocket salad: rocket, walnuts, shaved parmigiano and balsamic vinegar	16
Caprese salad: tomatoes, buffalo mozzarella and basil	20

FOCACCIAS

Garlic and herb focaccia (V)	12
Garlic and cheese focaccia (V)	14
White anchovies and fresh tomato bruschetta	16

PASTAS

Lasagna ragù bolognese	30
Spaghetti bolognese	26
Spaghetti eggplant ragù and ricotta (V)	24
Spaghetti pesto and sun dried tomatoes (V)	26

DESSERTS

Panna cotta ai frutti di bosco	16
Tiramisù	18
Nutella pizza	15

PIZZAS NEAPOLITAN 12"

MARGHERITA (V) San Marzano, fior di latte, basil, parmigiano, olive oil (add buffalo mozzarella 6)	26
PROSCIUTTO BUFFALO Buffalo mozzarella, rocket, prosciutto, shaved parmigiano, olive oil	34
DIAVOLA San Marzano, provola, spicy salami, nduja	28
CAPRICCIOSA San Marzano, fior di latte, ham, mushroom, olives	28
VEGETARIANA (V) San Marzano, buffalo mozzarella, eggplant, zucchini, roasted capsicum	28
MACELLAIO San Marzano, fior di latte, ham, spicy salami, salsiccia, pancetta	29
TARTUFATA (V) Truffle mushroom cream, fior di latte, mushroom, rocket, shaved parmigiano and truffle oil (add prosciutto 6)	29
STUART (V) Smoked zucchini cream, fior di latte, zucchini, goat cheese and mint (add prawns 5)	30
CONTADINA Garlic cream, fontina, baked potatoes, pancetta, rosemary	28
SALSICCIA E FRIARIELLI Provola, salsiccia, friarielli, chilli oil	28
SEAFOOD San Marzano, fior di latte, calamari, prawns, mussels	34
POLPETTA San Marzano, meatballs, fior de latte, basil	30

MONDAY NIGHT: All pizzas \$20

WEDNESDAY NIGHT: Spaghetti Bolognese \$20

THURSDAY NIGHT: 30% off food bill for locals

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

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 and public holidays

i carusi II

BIANCO

2023 Four Winds Riesling Canberra district, NSW	65
2021 Munificent Pinot Grigio Vic	55
2023 Castello di Roncade Pinot Grigio Veneto, Italia	15 / 65
2022 Tenuta Sant'Antonio Monte Ceriani Soave D.O.C. Garganega, Italy	16 / 70
2022 Golding Chardonnay Adelaide Hills, SA	14 / 60
2023 Berrigan Gruner Veltliner Mount Benson, SA	65
2023 Donna di Coppe, Grillo Sicilia, Italia	14 / 60
2020 Giammarino Fiano Yarra Valley, Vic	70

ROSSO

2022 GioVino Rosso Nero D'Avola Sicily, Italia	13 / 59
2022 Masseria Li Veli Orion, Primitivo Puglia, Italia	17 / 80
2023 Purveyor Pinot Noir Adelaide Hills, SA	14 / 60
2023 Golding Gamay (chilled red) Adelaide Hills, SA	70
2022 Berrigan Sangiovese Adelaide Hills, SA	70
2019 Giammarino Nebbiolo Yarra Valley, Vic	70
2021 Down the Rabbit Hole Shiraz McLaren Vale, SA	65
2022 Cantine Vignaioli Scansano Sangiovese Toscana, Italia	15 / 65
2020 Atzes Eddi's Old Vine Shiraz Barossa, SA	130
2018 Scarpa Tettimora Barolo, Nebbiolo Barolo Piedmont, Italia	135

FRIZZANTE

Risky Business Prosecco Vic	13 / 65
Chartley Estate Lavinia Premium Tamar Valley, Tas	90

ROSÉ

Four Winds Sangiovese Rosé Canberra district, NSW	14 / 60
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COCKTAILS

Capri Limoncello Spritz	14
Aperol Spritz Aperol, Prosecco, soda	19
Negroni Gin, Sweet Vermouth, Campari, orange	19

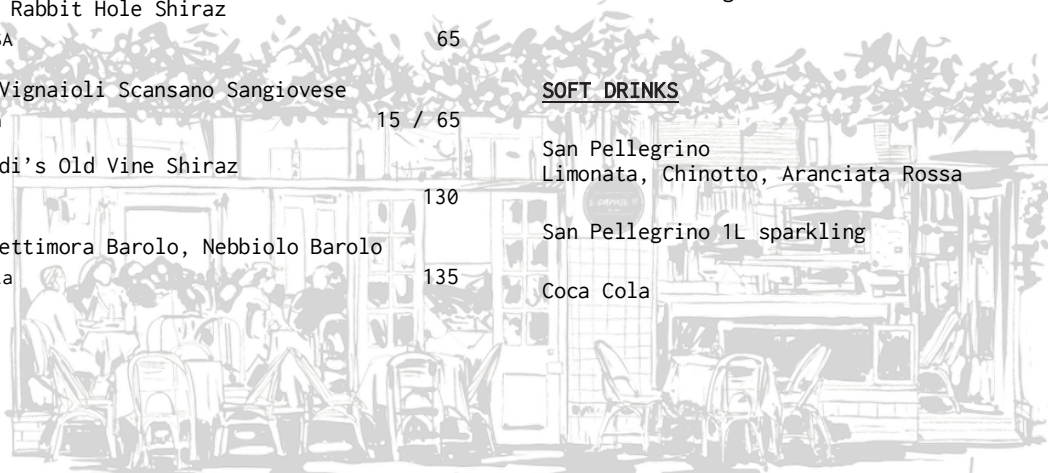
American Campari, Vermouth, soda, lemon	19
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BIRRA

Peroni	12
Moretti Lager	12.5
Ocean Reach Pale Ale	11
Peroni non-alcoholic	12
Willie South organic cider	12

SOFT DRINKS

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



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