

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 - 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

7 Apples gelato: 2 scoops - 12, 3 scoops - 15

Tiramisu - 16

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

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.

MONDAY: All pizzas \$20

TIGHT-ARSE TUESDAY: 20% off the bill

WEDNESDAY: All pastas \$20

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

GAMBERI

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

VEGGIE PATCH (V)

Zucchini, zucchini cream, fior 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

Prosciutto - 6.5

Vegetables - 4

Prawns - 6

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WINE LIST

FRIZZANTE

NV Villa Bellotto **Prosecco**, VIC 14/60
Crisp, fresh, and lively with citrus and green apples

NV Huguenot Tassin **Champagne** Brut, FRA 155
Elegant, complex, and refined with fine bubbles

BIANCO

2023 Castello di Roncade **Pinot Grigio**, ITA 15/65
Light, floral, and fruity with a dry finish.

2023 Mordrelle, **Sauvignon Blanc**, SA 16/75
Aromatic, tropical, and vibrant with citrus notes.

2022 Monte Ceriani **Soave** D.O.C., ITA 17/80
Zesty, mineral, with white peach and almond notes.

2022 Vinchio Vaglio, **Chardonnay**, ITA 18/85
Fresh, balanced, with stone fruit and subtle oak

2022 Cantine Russo **Etna Bianco** D.O.C., ITA 80
Volcanic minerality, citrus zest, and saline finish.

2023 Masseria Li Veli 'Torremossa', **Fiano**, ITA 90
Rich, textured, with pear and honeyed notes

2022 Domaine Ternynck **Chablis**, FRA 120
Classic, crisp, with flinty minerality and green apple.

COCKTAILS

Gin & tonic 15

Limoncello Spritz 16
Limoncello, Prosecco, soda

Campari Spritz 16
Campari, prosecco, soda

Aperol Spritz 16
Aperol, Prosecco, soda

Espresso Martini 20
Vodka, cold brew coffee, coffee liqueur

Negroni 20
Gin, Sweet Vermouth, Campari, orange

Cherry Negroni 20
Sour cherry, gin liqueur, orange

Americano 18
Campari, Vermouth, soda, lemon

ROSÉ

2023 La Troterou **Rosé**, FRA 15/65
Dry, elegant, with fresh red berries and floral notes.

2023 Li Veli 'Askos rose' **Susumaniello Rosé**, ITA 80
Aromatic, vibrant, with strawberry and grapefruit hints.

ROSSO

2022 Castello di Roncade **Merlot**, ITA 14/65
Smooth, soft, with plum and light spice.

2023 Conte d'Attimis-Maniago **Pinot Nero**, ITA 18/85
Silky, bright, with cherry and earthy undertones.

2023 Tenuta Sant'Antonio 'Nanfré, **Valpolicella**, 17/80
ITA. Juicy red cherries, soft spice, smooth texture, light.

2023 Paulamara, **Nero d'Avola**, SA 15/65
Fruity, rich, with soft tannins and blackberry.

2023 Paulamara MaraNanga, **Shiraz**, SA 65
Fruity, rich, with soft tannins and blackberry.

2023 Vinchio Vaglio Langhe **Nebbiolo**, ITA 75
Elegant, floral, with red fruit and fine tannins.

2022 Bibbiano Chianti Classico DOCG, **Sangiovese**, 90
ITA
Full-bodied, smooth, with cassis and subtle herbs.

2019 Vinchio Vaglio **Barolo**, D.O.C.G., ITA 135
Complex, refined, with rose petals and truffle notes.

BIRRA

Peroni, ITA 12

Theresianer Pale Ale, ITA 15

Peroni non-alcoholic, ITA 12

SOFT DRINKS

Lemon, lime & bitters 11

San Pellegrino 1L sparkling 12

Limonata, Chinotto, Aranciata Rossa 6

Coca Cola 6

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