

i carusi II

ANTIPASTI

Mixed olives - 12

Antipasto: 3 Italian cheeses, 3 cured meats, condiments - 43

House focaccia with truffle butter - 9.5 (V)

Homemade wagyu beef meatballs: Napoli sugo, parmesan - 20

Stracciatella: roast capsicum, hot honey, almonds - 19 (V)

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

Calamari fritti: semolina-dusted red baby calamari, lime mayo - 24.5

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 - 33

Paccheri alla Bolognese with wagyu beef ragu, parmesan - 30

Homemade ravioli: ricotta, spinach, burnt butter, poppyseeds, parmesan - 33 (V)

Paccheri Luciana style octopus ragu - 34

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

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 \$25

TIGHT-ARSE TUESDAY: 20% off the bill

WEDNESDAY: All pastas \$25

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 - 25 *(add Buffalo Mozzarella 6.5)*

PROSCIUTTO & STRACCIATELLA

San Marzano, Parma prosciutto, stracciatella, rocket - 36

DIAVOLA

San Marzano, fior di latte, spicy nduja, sopressata, parmesan - 30

CAPRICCIOSA ITALIANA

San Marzano, fior di latte, ham off the bone, olives, artichokes, mushrooms - 30

MACELLAIO

San Marzano, fior di latte, ham off the bone, hot sopressa, salsiccia, pancetta - 33

TARTUFATA (V)

Truffle mushroom cream, fior di latte, mushroom, rocket, shaved parmesan and truffle oil - 32

(add Prosciutto +6.5)

BERLUSCONI

San Marzano, fior di latte, Italian sausage, porcini mushrooms, parsley, parmesan - 32

PATATINA

Kipfler potatoes, taleggio, fior di latte, pancetta, caramelised onion, rosemary - 31

GAMBERI

Zucchini, fior di latte, zucchini cream, tiger prawns, cherry tomatoes - 35

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 - 32

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 - 5

Stracciatella - 6

Buffalo - 8

Prosciutto - 8

Vegetables - 5

Prawns - 8

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COCKTAILS

Gin & Tonic	15
Limoncello Spritz <i>Limoncello, Prosecco, soda</i>	16
Aperol Spritz <i>Aperol, Prosecco, soda</i>	16
Campari Spritz <i>Campari, Prosecco, soda</i>	16
Americano <i>Campari, Vermouth, soda, lemon</i>	18
Espresso Martini <i>Vodka, cold brew coffee, coffee liqueur</i>	20
Negroni <i>Gin, Sweet Vermouth, Campari, orange</i>	20
Cherry Negroni <i>Sour Cherry, gin liqueur, orange</i>	20

SOFT DRINKS

Lemon, Lime & bitters	11
Limonata, Chinotto, Aranciata Rossa	6
Coca Cola	6
San Pellegrino 1L sparkling	12

FRIZZANTE

NV Villa Bellotto Prosecco , VIC <i>Crisp, fresh, and lively with citrus and green apples</i>	14/55
NV Huguénot Tassin Champagne Brut, FRA <i>Elegant, complex, and refined with fine bubbles</i>	155

BIANCO

2025 Peg & Bull, Sauvignon Blanc , VIC <i>Aromatic, tropical, and vibrant with citrus notes</i>	14/55
2024 De Angeli Pinot Grigio , ITA <i>Light, floral, and fruity with a dry finish.</i>	16/65
2025 Vinchio Vaglio, Chardonnay , ITA <i>Fresh, balanced, with stone fruit and subtle oak</i>	17/80
2024 Cordero San Giorgio, Chardonnay , ITA <i>Elegant, mineral, citrus-driven, subtly oaked.</i>	90
2024 Masseria Li Veli Verdeca , ITA <i>Volcanic minerality, citrus zest, and saline finish.</i>	105
2023 Domaine TERNYNCK Chablis , FRA <i>Classic, crisp, with flinty minerality and green apple.</i>	120

DOLCE

2025 Vinchio Vaglio Moscato d'Asti, ITA <i>Fragrant peach, citrus, blossom, delicate sweetness</i>	14/70
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ROSÉ

2024 La Troterou Rosé , FRA <i>Dry, elegant, with fresh red berries and floral notes.</i>	15/70
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2024 Li Veli 'Torrerosa rose' Primitivo Rosé , ITA <i>Aromatic, vibrant, with strawberry and grapefruit hints.</i>	80
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ROSSO

2025 Easy Street Pinot Noir , SA <i>Silky, bright, with cherry and earthy undertones.</i>	14/55
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2024 Vignaioli di Scansano, Sangiovese , ITA <i>Juicy red cherries, soft spice, smooth texture, light.</i>	16/65
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2022 Donvitantonio Montepulciano , ITA <i>Ripe cherry, plum, herbs, smooth tannins.</i>	17/80
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2024 Masseria Li Veli Orion, Primitivo , ITA <i>Rich, velvety, spicy, opulent, smooth.</i>	18/85
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2024 Lamaro's Soprano, Shiraz , SA <i>Fruity, rich, with soft tannins and blackberry.</i>	75
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2022 Bibbiano Chianti Classico DOCG, Sangiovese , ITA <i>Full-bodied, smooth, with cassis and subtle herbs.</i>	90
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2019 Vinchio Vaglio Barolo , D.O.C.G., ITA <i>Complex, refined, with rose petals and truffle note</i>	135
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BIRRA

Peroni, ITA	12
Peroni non-alcoholic, ITA	12
Birra Baracca, ITA	15
Sidro del Bosco (Apple Cider), ITA	14

