

i carusi II

ENTREES

Mixed olives: warm mixed olives	9
Meatballs ragù: beef meatballs served with ragù, grated parmigiano, basil and fresh bread	23
Parmigiana: eggplant parmigiana with pecorino cream and fresh basil	24
Charcuterie board: selection of Italian salami and cheese with mixed vegetables	50
Prosciutto e búfala: San Daniele prosciutto and bufalo mozzarella	30

SALADS

Rocket salad: rocket, walnuts, shaved parmigiano and balsamic vinegar	16
Radicchio prawns and calamari salad: radicchio, rocket, mix of pan fried garlic, chilli prawns and calamari	32
Caprese salad: tomatoes, bufala 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

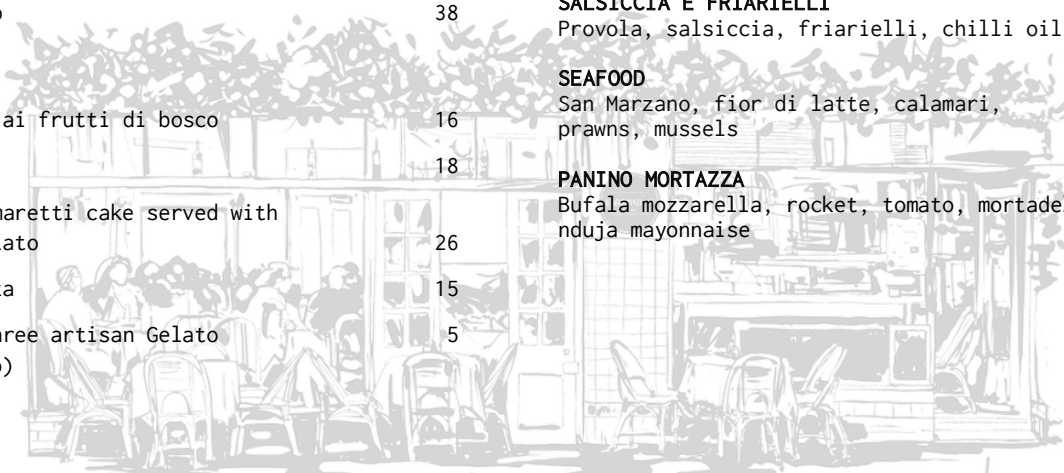
Lasagna ragù bolognese	35
Mushroom lasagna (V)	35
Gnocchi beef ragù	32
Gnocchi eggplant ragù and ricotta (V)	32
Scallop, crab and fennel agnolotti with burro bianco	38

DESSERTS

Panna cotta ai frutti di bosco	16
Tiramisù	18
Bread and Amaretti cake served with amaretti gelato	26
Nutella pizza	15
Choice of three artisan Gelato (5 per scoop)	5

PIZZAS NEAPOLITAN 12"

MARGHERITA (V) San Marzano, fior di latte, basil, parmigiano, olive oil (add Buffalo Mozzarella 6)	26
SAN DANIELE Bufalo mozzarella, cherry tomatoes, rocket, prosciutto, San Daniele, shaved parmigiano, olive oil	34
DIAVOLA San Marzano, provola, spicy salame, nduja	28
CAPRICCIOSA San Marzano, fior di latte, ham, mushroom, olives	28
VEGETARIANA (V) San Marzano, bufalo mozzarella, eggplant, zucchini, roasted capsicum	28
CINQUE FORMAGGI (V) Fior di latte, gorgonzola, taleggio, goat cheese, fresh ricotta and basil	28
MACELLAIO San Marzano, fior di latte, ham, spicy salame, 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, taleggio, baked potatoes, pancetta, rosemary	28
SALSICCIA E FRIARIELLI Provola, salsiccia, friarielli, chilli oil	28
SEAFOOD San Marzano, fior di latte, calamari, prawns, mussels	34
PANINO MORTAZZA Bufala mozzarella, rocket, tomato, mortadella, nduja mayonnaise	30



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

FRIZZANTE

Frisky Business Prosecco Vic	12 / 65
Chartley Estate Lavinia Premium Tamar Valley, Tas	90

BIANCO

2023 Four Winds Riesling Canberra district, NSW	65
2023 Atze's Corner Vermentino Barossa Valley, SA	12 / 55
2021 Munificent Pinot Grigio Vic	12 / 55
2022 Risky Business Pinot Gris King Valley, Vic	60
2022 Golding Chardonnay Adelaide Hills, SA	13 / 60
2023 Berrigan Gruner Veltliner Mount Benson, SA	65
2020 Giammarino Fiano Yarra Valley, Vic	15 / 70

ROSSO

2023 Golding Purveyor Pinot Noir Adelaide Hills, SA	13 / 60
2019 Giammarino Nebbiolo Yarra Valley, Vic	15 / 70
2022 Berrigan Sangiovese Adelaide Hills, SA	15 / 70
2021 Down the Rabbit Hole Shiraz McLaren Vale, SA	14 / 65
2021 Calcannia Grenache Clare Valley, SA	65
2021 DTRH Sangiovese Cabernet SA	68
2020 Atzes Eddi's Old Vine Shiraz Barossa, SA	130

ROSÉ

Four Winds Sangiovese Rosé Canberra district, NSW	13 / 60
--	---------

COCKTAILS

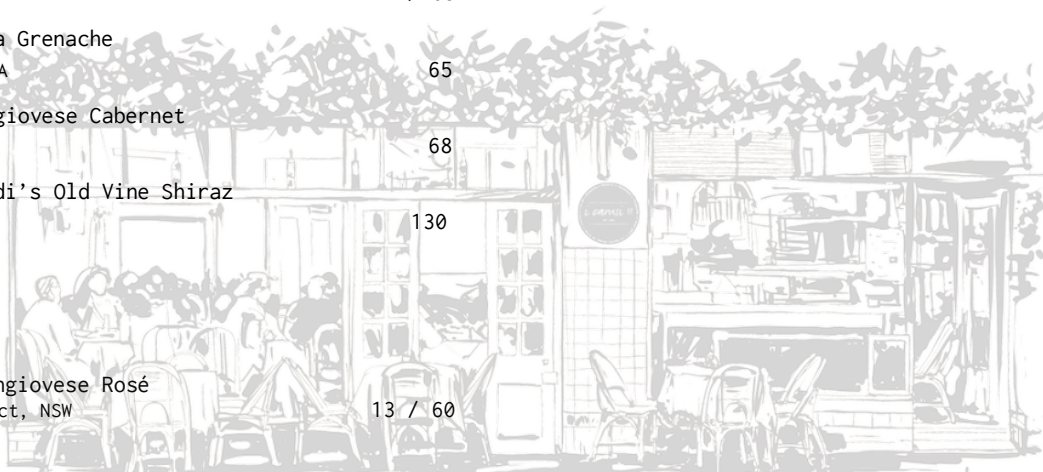
Aperol Spritz Aperol, Prosecco, Soda	18
Negroni Gin, Sweet Vermouth, Campari, orange	18
American Campari, Vermouth, soda, lemon	18

BIRRA

Peroni	11
Moretti Lager	11.5
Menabrea Blonde Lager	12
Peroni Non-alcoholic	11

SOFT DRINKS

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



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