|  |
| --- |
| **DINNER MENU** |
|   |
| **ANTIPASTO** |
|   |
| CRISPY SEMOLINA DUSTED CALAMARI WITH A SPICY POMODORO SAUCE | $11 |
|   |   |
| COLLECTION OF ARTISINAL MEATS, CHEESES, OLIVES, & ARTICHOKES | $16 |
|   |   |
| HERB FLECKED HOMEMADE GNOCCHI IN A BOLOGNESE RAGU | $8 |
|   |   |
| PRINCE EDWARD ISLAND MUSSELS SIMMERED IN A CREAMY BASIL PESTO | $10 |
|   |   |
| LOCAL LITTLE NECK CLAMSBAKED WITH FRESH PANCETTA & BREAD CRUMBS | $9 |
|   |   |
| "DAY OLD BREAD SALAD"FETA, OLIVES, TOMATOES, AND LOTS OF FRESH BASIL | $6.50 |
|   |   |
| BABY FIELD GREENS WITH BARTLETT PEARS, WALNUTS & GORGONZOLA | $8.50 |
|   |   |
| PIZZETTA OF THE DAY ..... CHANGES WITH THE CHEF'S MOOD!!! | $12 |
|   |   |
| CROSTINI TASTING | $6 |
|   |   |
|   |   |
| **ENTREE'S** |
|   |   |
| PAPPARDELLE PASTA TOSSED IN A SPICY ITALIAN SAUSAGE RAGUWITH WHOLE ROASTED LITTLE NECK CLAMS | $17.95 |
|   |   |
| BUCATINI WITH CHICKEN & SPINACH IN ACREAMY SUNDRIED TOMATO SAUCE | $18.95 |
|   |   |
| ORECCHIETTE WITH SWEET SAUSAGE, BROCCOLI, RABE, &GIANT BEANS IN A WHITE WINE AND GARLIC BROTH | $16.50 |
|   |   |
| SLOW BRAISED LAMB SHANKW/CRISP PANCETTA, SWISS CHARD, & MELTED FONTINA RISOTTO | $23.50 |
|   |   |
| BACON WRAPPED JUMBO SEA SCALLOPS, SWEET CORN,BUTTERNUT SQUASH & FRESH SAGE RISOTTO | $21.95 |
|   |   |
| JUMBO SCAMPI & ARTICHOKE RISOTTOWITH LEMON PESTO | $18.95 |
|   |   |
| PORK TENDERLOIN SCALOPPINE WITH WILD MUSHROOMS,GNOCCHI, & CARAMELIZED ONIONS IN A LIGHT BRANDY CREAM | $22 |
|   |   |
|   |   |
|   |
| **ITALIAN AMERICAN CLASSICS** |
|   |
| **STARTERS** |
|   |
| CARUSO'S HOUSE SALAD WITH FRESH MOZZARELLA | $6.50 |
|   |   |
| CLASSIC CAESAR SALAD | $6.50 |
|   |   |
| ROASTED ONION SOUP WITH A PROVOLONE CROUTON | $5.50 |
|   |   |
| PASTA FAGIOLI, WITH WHITE BEANS & DITALINI | $5.50 |
|   |   |
|   |   |
|   |
| **DINNERS** |
|   |
| CARUSO'S SUNDAY GRAVY WITH BRACIOLE, SAUSAGE AND MEATBALLS | $22.95 |
|   |   |
| PENNE A LA VODKA WITH SHALLOTS AND PROSCUITTO | $15.95 |
|   |   |
| TORTELLINI ALFREDO IN OUR CREAMY THREE CHEESE SAUCE | $16.95 |
|   |   |
| SEAFOOD FRA DIAVLOWITH MUSSELS, SHRIMP, AND SCALLOPS IN A SPICY RED SAUCE | $21.95 |
|   |   |
| EGGPLANT ROLLATINEBAKED EGGPLANT FILLED WITH CREAMY RICOTTA & GOOEY MOZZARELLA | $16.95 |
|   |   |
| CHICKEN PARMEGIANA - BREADED AND FRIED CHICKEN CUTLETCOVERED IN OUR HEARTY TOMATO SAUCE, WITH MOZZARELLA CHEESE | $17.95 |
|   |   |
| VEAL MARSALAFLOURED VEAL CUTLET IN A MUSHROOM MARSALA GRAVY | $19.95 |
|   |   |
| SHRIMP FRANCESESAUTEED IN LIGHT WHITE WINE, LEMON AND BUTTER SAUCE | $21.95 |
|   |   |
| RIGATONI BOLOGNESEMEAT SAUCE WITH CARROTS, CELERY, AND ONIONS | $14.95 |
|   |   |
| LINGUINI & CLAM SAUCE (WHITE OR RED) | $16.95 |
|   |   |
| JUMBO SCAMPI OVER YOUR CHOICE OF PASTA | $18.95 |
|   |   |
| SPAGHETTI & MEATBALLS | $13.95 |
|   |   |
| LINGUINI CARBONARA | $14.95 |
|   |   |
| HOMEMADE LASAGNA | $15.95 |
|   |   |
| OVERSTUFFED SHELLS | $14.95 |
|   |   |
|   |   |
|   |   |
| *\* All non Pasta Dishes served with your choice of Pasta* |