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