

I CARUSI PIZZA



46 HOLMES STREET, BRUNSWICK EAST, 3057

PH: 9386 5522

ANTIPASTO, INSALATA & PIZZA

ANTIPASTO

Warm olives w chili	10.00
Prosciutto, soppressa, coppa	15.00
Roasted peppers & zucchini	15.00

INSALATA

Fiore di latte, basil & tomato	13.00
Tomato, cucumber & red onion	13.00
Rocket & parmigiano	13.00

PIZZA

	Small	Large
Margherita - Tomato, fiore di latte & basil	14.00	19.00
Napoletana - Tomato, fiore di latte, olives, anchovies & oregano	14.50	20.00
Capricciosa - Tomato, fiore di latte, ham, mushrooms, olives & anchovies	15.50	22.00
Hawaiian - Tomato, fiore di latte, double smoked virginia ham & pineapple	15.00	21.00
Americana nova - Tomato, fiore di latte, pesto & soppressa	15.00	21.00
Alla moda di Mario - Tomato, fiore di latte, pancetta, red onion & chilli	15.50	22.00
Speciale - Tomato, fiore di latte, soppressa, roasted peppers, artichokes & olives	16.00	23.00
Caprese - Tomato, fiore di latte, soppressa, basil & fresh roma tomato	15.50	22.00
Romana - In bianco, fiore di latte, prosciutto, rocket & cherry tomato	15.50	22.00
Funghi - Tomato, fiore di latte, porcini mushrooms & prosciutto	17.50	24.00
Genovese - Tomato, goat cheese, pesto, roasted peppers & prosciutto	16.50	23.00
Greg Originale - Tomato, prosciutto, rocket & parmigiano	15.50	22.00
Zucchini - Tomato, fiore di latte, zucchini, mint & chilli	15.00	21.00
Alla moda di Giuseppe - In bianco, fiore di latte, potato, rosemary & caramelised onion	15.50	22.00
Pizza for a friend - In bianco, fiore di latte, roasted pumpkin, pinenuts, rocket & goat cheese	15.50	22.00
No 26 - In bianco, gorgonzola, sauteed leeks & fiore di latte	16.00	23.00
Floridiana - Tomato, fiore di latte, grilled eggplant, roasted peppers & olives	15.50	22.00
St. Alain - Tomato, provolone, artichokes, oregano, rocket	15.50	22.00
Quattro formaggi - Tomato, fiore di latte, gorgonzola, fontina, parmigiano	17.50	24.00
Broccoli - In bianco, fiore di latte, broccoli, lemon, chilli & parmigiano	15.50	22.00
Gamberi piccante - Tomato, fiore di latte, tiger prawns, basil, chilli & semi-dried tomatoes	17.50	24.00
Salmone - Tomato, mascarpone, chives, smoked salmon & roe	17.50	24.00
Focaccia - Garlic, rosemary & sea salt	9.50	14.00
Focaccia - Green olives, chilli & mint	11.50	16.00



DOLCE & BEVANDE

DOLCE

House made Pannacotta with Berries - Vanilla bean panna cotta	13.00
Vanilla Bean Ice-Cream with Berries	12.00
Dark Chocolate with Strawberry Pizzetta – 5 inch, serves 1 (Sweet Pizza)	12.00
Dark Chocolate with Peach Pizzetta – 5 inch, serves 1 (Sweet Pizza)	12.00
White Chocolate with Peach Pizzetta – 5 inch, serves 1 (Sweet Pizza)	12.00
Mixed Chocolate Calzoncino – 5 inch folded, serves 1	12.00
Mixed Chocolate Calzoncino with Strawberries – 5 inch folded, serves 1	13.00
Cannoli Siciliani with Ice-Cream	13.00
House made Tiramisu – Contains Eggs	13.00
<u>GF</u> Dark Chocolate with Strawberry Pizzetta – 5 inch folded, serves 1	14.00
<u>GF</u> White Chocolate with Peach Pizzetta – 5 inch folded, serves 1	14.00
<u>GF</u> Dark Chocolate with Pear Pizzetta – 5 inch folded, serves 1	14.00

BEVANDE

San Pellegrino Sparkling Grapefruit	4.50
San Pellegrino Sparkling Lemon	4.50
San Pellegrino Sparkling Chinotto	4.50
San Pellegrino Sparkling Blood Orange	4.50
Coke / Coke Zero	4.50
Mineral Water	6.50

I CARUSI PIZZA



BIRRE, VINO & DIGESTIVI

BIRRE

Peroni Nastro Azzurro	8.50
Peroni Red	8.50
Birra Moretti	9.50
Messina	9.50
Menabrea	10.00

VINO FRIZZANTE

Montelliana Prosecco <i>The ultimate Italian aperitive of choice. Fresh, dry & delicately textured.</i>	35.00
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VINO BIANCO

Kasaura Trebbiano D'Abruzzo <i>A bright, breezy white from Italy's Adriatic Coast. Clean citrus characters mingle with hints of pear, slate & subtle smokiness... dangerously drinkable.</i>	8.00/26.00
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VINO ROSATO

Zaccagnini Montepulciano d'abruzzo Rosé <i>Summer in a glass! A snappy Italian rosé with plenty of personality. Juicy and full-fruited yet finishes long and persistently dry. Pairs equally well with prawns and prosciutto.</i>	35.00
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VINO ROSSO

Kasaura Montepulciano d'abruzzo <i>Montepulciano is an approachable workhorse red from the rugged hills of Abruzzo. It's tailored for traditional Italian fare, and perhaps the ultimate 'Pizza' wine.</i>	8.00/26.00
Cantina dei Colli Amerini Terre Auree Sangiovese <i>Sangiovese is as synonymous with Umbria as it is with their Tuscan neighbours, and this bright pure-fruited version shows classic notes of wild cherry, forest fruits and woody spice.</i>	32.00

DIGESTIVI

Limoncello <i>Sun, sea and elegance – the hallmark of Capri and the home of one of the worlds most famous liqueurs, Limoncello. A lemon beverage suitable to create the exotic and refreshing flavours.</i>	10.00
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- BYO Wine only (\$7.50 p/bottle)
- Please note, all menu items, prices and availability subject to change without notice.
- We reserve the right to charge a surcharge on public holidays.