



substitute any pasta with whole-wheat penne or gluten free over sized rigatoni at no charge. add house salad, caesar or soup for \$ 3.

substitute any fresh vegetable or pasta with your meal for house salad, caesar or soup at no charge.

HAND-MADE PASTA

- GNOCCHI ALLA NORMA (16) roasted eggplant, ricotta cheese, smoked mozzarella, marinara sauce, basil, homemade potato gnocchi.
- FETTUCINE HAM AND SWEET PEAS (15) pan sautéed thinly sliced ham, sweet peas, creamy parmesan sauce. add Chicken, or asparagus \$ 2.
- MAFALDA PRIMAVERA (15) fresh market vegetables pan seared in marinara or creamy alfredo sauce over long mafalda pasta.
- LINGUINE CLAMS AND PANCETTA (16) long island clams, oil & garlic sauce, thin sliced smoked apple bacon, white wine, herbs over linguine pasta
- SCALLOPS ARRABBIATA (20) san marzano tomato, calabria hot chili, hand made twisted long fusilli, pan seared sea scallops and herbs.
- SUNDAY PORK RAGU' (18) slowly cooked pork shoulder, herbs, white wine, served with over-sized rigatoni, and a side fresh ricotta cheese.
- RAVIOLI BUTTER AND SAGE (12) five ricotta stuffed ravioli pan seared in butter, parmesan cheese and sage.
- MEAT LASAGNA (14) handmade lasagna, Bolognese sauce. basil, fresh ricotta, mozzarella and parmesan cheese.
- LUMP CRABMEAT RAVIOLI (18) four ravioli stuffed with lump crab meat, sautéed crab meat in pink vodka sauce, cherry tomato and asparagus.
- BUGATINI CARBONARA (15) crispy pancetta, herbs, creamy egg parmesan sauce, over homemade bucatini. add chicken \$2
- BAKED MACCHERONI (14) san marzano sauce, ricotta cheese, basil, smoked mozzarella and crispy brick oven baked.

EXTRAS

- ITALIAN SWEET SAUSAGE (3)
- HOMEMADE BEEF/PORK MEATBALLS (3)
- SIDE SPAGHETTI MARINARA (8)
- SIDE EGGPLANT PARMIGIANA (9)
- SIDE FRESH RICOTTA CHEESE (2)

PARM & POULTRY

- EGGPLANT PARMIGIANA (15) dipped in eggs and fried in olive oil, served with spaghetti in marinara sauce & topped with smoked mozzarella.
- CHICKEN PARMIGIANA (13) your choice of breaded or sautéed chicken. served with spaghetti. substitute chicken with Veal add \$4.
- CHICKEN PICCATA (16) pan seared chicken breast with salty cappers, in white wine sauce, tangy lemon, and sautéed baby artichokes.
- CHICKEN MARSALA (16) pan-seared chicken in marsala wine sauce, mushrooms, herbs, and crispy potato.
- LEMON CHICKEN "AL MATTONE" (16) mountaire farm chicken seared "under a brick", tangy lemon, garlic, white wine sauce, and crispy potato.

MEAT & SEAFOOD

- CAGIOCAVALLO STUFFED MEATBALLS (16) half pound beef & pork meatballs served with san marzano sauce, grilled bread, herbs & oversized rigatoni.
- VEAL SALTIMBOCCA ALLA ROMANA (18) thin veal scaloppini, edge prosciutto, herbs, white wine, brown gravy sauce, and sautéed spinach.
- NONNA'S SAUSAGE AND PEPPERS (16) grilled Italian sweet sausage, and pan roasted red bell pepper, herbs, sautéed onion & evoo.
- SEAFOOD GIOPPINO (22) fish stew with clam, shrimp, scallops, calamari, mussels and monk fish, san marzano tomato sauce, white wine, served with toasted bread. add linguine for \$4.
- PAN-ROASTED SALMON (18) pan-roasted scottish salmon, grilled asparagus, balsamic reduction and arugola.

FRESH VEGETABLE

- SPINACH BUTTER AND PARMESAN CHEESE (5)
- ASPARAGUS GRILLED W/BALSAMIC GLAZE (5)
- PEPERONATA BELL PEPPER STEW W/ONION (5)
- BROCCOLI RABE OIL AND GARLIC (5)
- CRISPY POTATO BUTTER AND ROSEMARY (5)

BUSINESS HOURS

TUESDAY THRU THURSDAY 11 – 10
FRIDAY THRU SATURDAY 11 – 11
SUNDAY 10 10

CARUSO BRICK OVEN TRATTORIA - 424 NORTH MAIN STREET SOUDERTON PA 18964
(215) 7991312

ALL MAJOR CREDIT CARD ACCEPTED – GIFT CARDS AVAILABLE



ANTIPASTO

MUSSELS GARUSO (9)

fresh mussels, herbs, garlic & san marzano tomato sauce or oil, garlic and white wine.

MOZZARELLA FRITTA (8)

half moon shape breaded mozzarella topped with marinara sauce, parmesan cheese and basil.

FRIED CALAMARI (9)

fried calamari, served with marinara sauce & lemon.

CAPRESE (8)

fresh mozzarella, basil, tomato, evoo, grilled bread & balsamic reduction. Add bell pepper \$2.

BRUSCHETTA (7)

grilled bread, garlic, basil, tomato, calabria oregano, evool. add fresh ricotta cheese for \$2.

WARM PROVOLA (14)

warm smoked mozzarella, bell pepper, balsamic reduction, arugola & grilled bread. add prosciutto \$4.

BOARDS

served on hardwood carving board.

ANTIPASTO BOARD (15)

selection of artisanal cured meats & cheeses, marinated artichokes, bell pepper, prosciutto di parma, soppressata salami, fresh mozzarella, fresh ricotta, calamata olives, balsamic reduction and grilled bread.

CHEESE BOARD (13)

selection of sharp provolone, sheep milk ricotta, fresh mozzarella, imported gorgonzola dolce, balsamic reduction, grilled Italian bread, raw chestnut honey.

SOUP & SALAD

CAESAR SALAD (8)

shaved parmesan cheese, creamy caesar, and crispy romaine heart. Add chicken \$2 shrimp \$6.

VIVALDI CON BELLO (12)

spring mix, onion, roasted pepper, chicken, baby portobello, olive & tomato, balsamic reduction.

ANTIPASTO SALAD (12)

spring mix, onion, tomato, mozzarella, artichokes, salami, calamata olive & ham, creamy italian.

ARUGOLA (14)

arugola, walnuts, calamata olive, gorgonzola dolce, grilled dry sea scallops, balsamic reduction.

PORCINI MUSHROOM SOUP (6)

earthy Italian country porcini mushroom soup, parsley, and parmesan cheese.

PASTA AND FAGIOLI (6)

cannellini beans, tomato stew, mix pasta, & olive oil. add fresh mussels for \$4 or sausage \$2.

dressing: Caesar, ranch, creamy Italian, balsamic, honey mustard, blue cheese, oil & vinaigrette.

PIZZA

In the classic Neapolitan style, 10-inch size or 16 inch family size **for carry out only**. Add salad, Caesar or soup for \$ 3. Substitute gluten free for no extra charge.

TOMATO PIE (5 / 10)

san marzano tomato sauce, garlic, oregano & basil.

QUEEN MARGHERITA (6 / 12)

san marzano tomato sauce, house stretched mozzarella & basil.

ASPARAGO (9 / 18)

shaved asparagus, smoked mozzarella, truffle oil, fresh farm eggs, basil & fresh ricotta.

MARIO LANZA (10 / 20)

house stretched mozzarella, prosciutto, arucola, cherry tomato, shaved parmesan cheese & balsamic glaze.

GARUSO (10 / 20)

house stretched mozzarella, ham, meatballs, bacon, pepperoni, sausage, and san marzano tomato sauce.

VEGETARIAN (9 / 18)

fresh selection of farmer's market veggies, san marzano tomato sauce & house stretched mozzarella & basil.

SCALLOPS AND BACON (10 / 20)

house stretched mozzarella, smoked apple bacon, basil & dry sea scallops.

CALZONI

add salad, caesar or soup for \$ 3.

craft your own, add up to 3 pizza toppings to a romano, ricotta and mozzarella filling personal for \$9 large family size for carry out only \$18

pepperoni, sausage, smoked apple bacon, spinach leaf, asparagus, eggplant, bell pepper, mushroom, chicken, gorgonzola, extra mozzarella, ham, meatball, portobello, broccoli rabe, broccoli, salami, calamata olive, sundried tomato.

PANINI

substitute gluten free bread for no extra. all served on grilled ciabatta bread with fries.
add salad, caesar or soup for \$ 3.

RUSTICHELLA (9)

prosciutto, house stretched mozzarella, evoo, arugola, tomato & basil. add bell pepper or broccoli rabe for \$2.

THE VEGETARIAN (8)

fresh market veggies & provolone cheese.

DELIGATO (8)

grilled chicken, mozzarella, romaine, tomato & mayo.

CHICKEN PESTO PANINI (8)

grilled chicken, basil pesto, baby portobello and fresh mozzarella. add sundried tomato for \$1.

EGGPLANT PARMESAN PANINI (8)

eggplant parmesan, marinara sauce, smoked mozzarella, and fresh basil.

GAETANO CHIARO | EXECUTIVE CHEF

We work with the best products on planet earth and cook with the seasons.
The consumption of raw undercooked food may increase your risk for food borne illness.

BYOB

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