

SALADS & STARTERS

fried calamari	12
served with marinara sauce. .	
caprese with arugula	12
served with focaccia bread. add Italian prosciutto or roasted peppers \$4 ea.	
antipasto wood board *	18
prosciutto, soppressata, mozzarella, artichokes, roasted peppers, gherkins, olives, focaccia bread and balsamic.	
bruschetta	10
grape tomato, garlic, evoo, wild oregano, basil, grilled sourdough bread. add sheep milk ricotta \$2	
fried mozzarella	10
served with san marzano tomato sauce and basil.	
focaccia bread *	5
garlic, sea salt, wild oregano and evoo.	
house made meatballs	12
3 house made pork & beef meatballs, san marzano tomato sauce, parmesan, focaccia bread.	
classic caesar *	8
parmesan, croutons. add anchovies \$2.	
fresca salad *	15
local greens, green olive, tomatoes, onion, chickpeas, sweet corn, mozzarella, cooked ham, hot peppers.	
arugula salad	12
shaved parmesan cheese, wild arugula, walnuts..	

proteins: chicken \$4 | salmon \$8 | shrimps \$8.

dressing: lemon vinaigrette, caesar, creamy Italian, berry pomegranate vinaigrette, ranch, blue cheese.

WOOD FIRE PIZZA & CALZONE

all our pizza can be made gluten free. add salad, or caesar \$4.
our calzone can be baked or fried your choice.

margherita *	10
tomato sauce, mozzarella, evoo + basil.	
prosciutto + arugula *	14
mozzarella, prosciutto, arugula, tomato, shaved parmesan, side balsamic glaze.	
white clams pizza *	15
garlic, evoo, chili flakes, little necks clams, mozzarella, white gorgonzola sauce, parsley, lemon wedge.	
caruso *	14
mozzarella, ham, pork meatballs, smoked apple bacon, pepperoni, sausage, basil, tomato sauce.	
farmer's daughter *	13
mushroom, car. onion, tomato, spinach, red pepper, artichoke, tomato sauce, mozzarella, basil.	
scallops + bacon *	16
mozzarella, smoked apple bacon, basil, ricotta + dry sea scallops. side balsamic glaze.	
roasted sweet corn *	14
mozzarella, white gorgonzola sauce, cooked ham, basil.	
buffalo chicken *	14
frank's hot sauce, white gorgonzola sauce, mozzarella, grilled chicken, caramelized onions, basil.	
3 little pigs calzone	13
Italian ham, pork sausage, soppressata salami, basil, sheep milk ricotta, fresh mozzarella.	
spinach calzone	12
sautéed spinach leaf, sheep milk ricotta, fresh mozzarella, basil, parmesan cheese.	

add on

pork sausage 2 | wild arugula 2 | roasted mushrooms 1 | aged prosciutto 4 | smoked apple bacon 2 | sweet corn 1 | thick cut pepperoni 2 | pork meatball 2 | xx mozzarella 2 | fresh ricotta 1 | egg yolk 1 | olives 1 | roasted peppers 1 |.

ENTREES

add a small salad, or caesar \$4. served with fresh bread and oil.
all our pasta dishes can be sub with gluten free pasta of that day.

fusilli scallops arrabbiata *	23
spicy marinara tomato sauce, chili flakes, pan seared dry sea scallops, over twisted fusilli pasta.	
gnocchi alla vodka *	16
handmade potato dumpling, in pink vodka sauce. add crab meat \$6.	
linguine clams and pancetta *	22
linguine pasta, little necks clams, white wine, garlic & herbs, and crispy pancetta.	
spinach lasagna *	20
gluten free lasagna sheets, baby spinach, ricotta, mozzarella, creamy sauce, basil, juicy fresh tomato,, baked in our wood fire oven.	
nonna's stuffed meatballs	20
two stuffed meatballs with sharp provolone cheese, served with spaghetti in san marzano tomato sauce and basil.	
manicotti bolognese	20
stuffed with ricotta, fresh mozzarella. baked in wood fire oven with bolognese sauce, and basil.	
chicken parmigiana	17
fried breaded chicken tenderloins, san marzano tomato sauce, fresh mozzarella, basil. served with mafalda pasta.	
lemon chicken straccetti *	22
chicken tenderloins seared "under a brick", white wine, lemon-garlic sauce,. chef choice of fresh market vegetables.	
ribeye steak milanese	24
dipped in eggs and breadcrumbs, and then fried, served with arugula, shaved parmesan cheese, fig jam. and side of crispy fries.	
wood fire salmon *	23
atlantic salmon cooked in our wood fire oven and served with chef choice market fresh vegetables.	
sunday gravy ...till we run out	24
slowly braised for over 6 hours beef chuck, meat ball, sweet sausage in san marzano tomato sauce gives the meats an intense richness, we served you the sunday gravy with mafalda pasta.	
eggplant parmesan	17
fried and baked in san marzano tomato sauce, stuffed with parmesan, mozzarella, and basil. served with mafalda pasta.	

SANDWICHES

add fries for \$3.
all sandwiches are served on wood fire bread.

eggplant parmesan sandwich	10
with fresh mozzarella.	
chicken delicato	10
grilled chicken, fresh mozzarella, lettuce, tomato and mayo.	
rustichella sandwich	12
aged prosciutto, fresh mozzarella, tomato, arugula and evoo.	

SIDES

sautéed spinach *	5
butter and parmesan cheese.	
mashed potatoes *	5
Yukon gold potatoes.	
house salad *	4
tomatoes, onions, cucumber and olives.	
caesar *	4
parmesan, croutons. .	

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