



Caruso's Italian Café & Wine Room

Appetizers

Antipasto-A delightful assortment of marinated vegetables, seafood, meats and cheeses	11
Calamari Fritti- Lightly fried calamari with cilantro-lime remoulade	10
Bruschetta Casalinga-Italian toasts with sundried tomato pesto, oregano and melted mozzarella, provolone and romano cheeses	10
Torte di granchia- Italian style Dungeness crab cakes in an almond crust with roasted red pepper sauce	12
Oysters Almandine-Pacific oysters in a golden almond crust with caper-cornichion remoulade	10
Cocktail de frutti di mare- Oregon shrimp and Dungeness crab in an orange-brandy dressing with black olives and slivered almonds	12
Insalata Caprese- Fresh mozzarella cheese drizzled with extra virgin olive oil, vine ripened tomatoes and fresh basil	9
All pastas are available in appetizer portions (except Lasagne)	10

Alla carte: soup cup 6 ~ soup bowl 9 ~ house salad 7
Caesar Salad 9

Pasta & Risotto

All Pasta entrees include a choice of soup or salad. Caesar salad add 2

Risotto con Funghi - Arborio rice with wild Porcini mushrooms, shallots, Madeira wine, butter and Reggiano parmigiano cheese. Substitute crab & shrimp 2	18
Fettuccine Alfredo- Wide imported Italian pasta prepared in the classical style, with cream and imported Reggiano parmigiano Add crab & shrimp 3	17
Ziti "Mac n' Cheese" di Mare- Imported ziti baked with a trio of cheeses, crab, shrimp, mushrooms, white wine and garlic	18
Lasagne alla Bolognese- Pasta layered with meat sauce, béchamel sauce and ricotta cheese then baked with fontina, mozzarella, romano and Reggiano parmigiano cheeses	19
Linguine al Vongole'- Thin imported Italian pasta with clams in an aromatic garlic, parsley and tomato glaze (White sauce available on request)	19
Linguine con Gamberi- Thin imported Italian pasta with prawns, garlic, white wine, parsley, A dash of red pepper flakes and finished with a hint of butter and cream	19
Ravioli della Casa- ask your server about tonight's selection	19
Ziti alla Bolognese - Baked in a classic meat sauce with fontina, mozzarella and Reggiano parmigiano cheeses	19
Farfalle al salmone - Imported Italian bowtie pasta laced with smoked salmon, shallots, cream and butter	19
Fettuccine con funghi- Wide imported pasta with Porcini mushrooms, Madeira wine, cream, butter and Reggiano Parmigiano	18
Tortellini al Pesto- Thin imported Italian pasta with basil, garlic and toasted pine nut pesto	18

Italian Herb Encrusted Prime Rib 25
 Slow roasted "Certified Angus" prime rib roast,
 rubbed with a blend of Italian herbs and spices.
 Thyme Marsala Au Jus and horseradish sauce.
 Thursday, Friday and Saturday only.

Main Courses

All entrees include a choice of soup or house salad. Caesar salad add 2

Osso buco alla Milanese- Veal shank slowly braised in a light sherry wine and tomato sauce. Served with creamy saffron Risotto alla Milanese	29
Bistecca al Pepe- Select cut of aged New York strip loin steak, pan seared with cracked black peppercorns and flamed in a caramelized brandy sauce	30
New York Steak- With a rosemary-garlic compound butter and crispy chipolines	29
Pollo alla Toscana- Grilled breast of chicken marinated in olive oil, garlic, and rosemary on a bed of classic Fettuccine Alfredo	22
Pollo alla Marsala- Strips of fresh chicken breast sautéed in a Marsala wine, shallots, mushrooms and cream sauce with risotto alla Parmigiana	23
Scaloppine di Vitello- Tender milk fed veal loin smothered with mushrooms in a light lemon, butter and Marsala wine sauce	25
Salmone al Forno con Pesto- Fresh pacific line caught king salmon, grilled or pan seared , with Genovese basil pesto sauce, fresh tomato and pine nuts over risotto alla Parmigiana.	26
Scampi alla Romana- Jumbo prawns sautéed with garlic, shallots, cream and flamed with brandy	28
Oysters Almandine- Fresh Pacific oysters breaded in a golden almond crust with a caper-cornichion remoulade	19
Torte di Granchia- Italian style Dungeness crab cakes in an almond crust, served with a zesty roasted red pepper sauce	25

We Proudly Serve Brand Imported Italian Coffee

18% Gratuity will be added to parties of 5 or more
 No Split Entrees on Promotional Dinners or Specials
 Minimum Food & Beverage Order: 9 Per Person Split Entrée Surcharge: 6



Executive Chef- Jerry Phipps