

sunday brunch menu

served from 10 am till 2 pm

fresca salad \$13

spring mix, tomato, onion, olive, ham, salami, mozzarella, boiled egg, artichokes
lemon wedge and balsamic reduction.

french toast \$ 7 /10

lemon-pistachio ricotta and mixed berries.

wood fire pistachio pizza (gf) \$ 12

fresh mozzarella, black truffle oil, egg yolk, california pistachio nuts,
caramelized onion, basil + balsamic glaze.

crab meat benedict \$ 14

colossal crab meat, hollandaise sauce, italian grilled bread, herbs, crispy
potatoes, organic salad.

the butcher shop \$ 12

sharp provolone, smoked apple bacon, sweet sausage, italian style ham + soft
scrambled eggs, crispy potatoes and organic salad.

eggs florentine \$ 10

artichokes, fresh mozzarella, fresh spinach. served with potatoes and bread.

butter milk pancakes \$ 7 /10

lemon-pistachio ricotta and mixed berries.

early morning bucatini (gf) \$12 /16

creamy parmesan sauce, crispy pancetta, whisked egg yolk.

croissant sandwich \$ 12

ham, american cheese, eggs, crispy potatoes, organic salad.

eggs in purgatory \$ 13

baked eggs in san marzano gravy, sweet sausage, meatball,
italian grilled bread, crispy potatoes.

omelette as you wish \$ 9

choose up to 2 toppings. To add more toppings \$1 each
crispy potatoes and your choice of bread.

flat bread (gf) \$ 12

scrambled eggs, tomato, bacon, mozzarella, balsamic glaze.

eggs alaskan \$ 12

fresh sliced salmon, salty cappers, sheep milk ricotta cheese,
spinach, crispy potatoes and your choice of bread.

little extras.....

sweet sausage, italian ham, smoked bacon,
fruit cup, crispy potatoes.

\$ 4 each

beverages an juices

coca cola products, ice teas, italian sodas,
pellegrino waters, specialty espresso drinks,
coffee, hot teas, and juices.

(ask your server for details)

PROTEINS: sweet italian sausage, chicken, ham, bacon, pepperoni,
soppressata salami, prosciutto,

VEGGIES: baby spinach, red pepper, mushrooms, grape tomatoes,
sundried tomatoes, artichokes,

CHEESE: fresh mozzarella, provolone, sharp provolone, american cheese,
gorgonzola, sheep milk ricotta.

we are by job

family owned since 2004

CARUSO brick oven trattoria

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