

EXECUTIVE CHEF
GAETANO CHIARO

MANAGER
JOSEPH CHIARO

Caruso

brick oven trattoria

BRUNCH

Sun 10am-2pm

LUNCH + DINNER

Sun-Thurs 11am-10pm

Fri-Sat 11am-11pm

(Kitchen closes 30 minutes before posted closing time)

For Reservations
+ Carry-Out Call:
215-799-1312

424 NORTH MAIN STREET | SOUDERTON, PA 18964

ANTIPASTI

Get something smaller as a starter for one or something bigger as a starter for two or get a bit of everything + share it amongst your table

STEAMED MUSSELS 	10	ANTIPASTO BOARD 	16
Fresh mussels, herbs, garlic, white wine, San Marzano tomato sauce + grilled country bread		Prosciutto, salami, fresh mozzarella, sheep milk ricotta, artichokes, roasted peppers, cornichon, olives, Calabria hot chili, walnuts, grilled country bread + balsamic reduction	
FRIED CALAMARI	10	TOMATO BRUSCHETTA 	8
Fried + served with lemon wedge + San Marzano tomato sauce		Four slices grilled country bread, garlic, basil, medley tomatoes, wild Sicilian oregano + EVOO	
CAPRESE + BASIL  	10	FRIED MOZZARELLA	8
Mozzarella, basil, tomatoes, EVOO, grilled country bread + balsamic glaze		Crispy, gooey + served with medley tomatoes + basil pesto	

A LITTLE ABOUT OUR PIZZA...

Our dough is prepared using strictly unbleached + unbromated King Arthur flour. The dough is naturally leavened in 24 hours through a natural process known as mother dough. For sauce we use San Marzano DOP tomatoes, grown in rich volcanic soil of Italy's Campania region. Our pies are topped with mozzarella cheese made here by us using mozzarella curd + a little bit of extra virgin olive oil. Our basil + vegetables are selected by us at market daily to ensure they're fresh. It all goes into our custom wood fire oven made in Naples + heated to exactly 900° F.

CHEESE BOARD 

Selection of Italian cheese






Fresh mozzarella, Gorgonzola, dolce, sharp provolone, sheep milk ricotta cheese, cornichon, olives, Calabria hot chili, grilled country bread, walnuts, honey + balsamic reduction

14






SALADS + SOUPS

Served with fresh bread. Soups are made fresh daily. Add protein to any salad: fresh chicken 2, wood fire salmon 6

CAESAR SALAD  	8	ZUPPA DI PORCINI 	6
Shaved parmesan cheese, creamy Caesar + crispy romaine hearts		Earthy Italian country porcini mushroom soup, herbs + parmesan cheese	
ARUGULA	14	PASTA + FAGIOLI 	6
Walnuts, shaved parmesan cheese + dry sea scallops balsamic glaze		Borlotti beans, tomato stew, mixed pasta + olive oil	
VIVALDI SALAD	12	GARLIC BREAD 	5
Local greens, olives, tomatoes, onions, roasted peppers, baby bello, chicken + balsamic glaze		Grilled bread with roasted garlic butter + sea salt	

WOOD FIRE OVEN PIZZA

All our pies are made 12" round. 100% handmade Neapolitan style. We also offer gluten-free crust at no extra cost

TOMATO PIE 	8
San Marzano tomato sauce, fresh garlic, wild Sicilian oregano, EVOO + basil. Add anchovies for 2	
MARGHERITA 	10
San Marzano tomato sauce, fresh mozzarella, EVOO + basil	
PROSCIUTTO + ARUGULA	13
Mozzarella, prosciutto, arugula, medley tomato, basil, parmesan + a side of balsamic glaze	
CARUSO	13
Fresh mozzarella, ham, pork meatballs, smoked apple bacon, pepperoni, sweet Italian sausage, basil + San Marzano tomato sauce	
VEGETARIAN 	12
Mushrooms, caramelized onions, medley tomatoes, fresh spinach, roasted red peppers, artichokes, San Marzano tomato sauce, mozzarella, EVOO + basil	
SCALLOPS + BACON	14
Fresh mozzarella, smoked apple bacon, basil, EVOO, sheep milk ricotta, dry scallops + a side of balsamic glaze	
PISTACHIO	12
Fresh mozzarella, black truffle oil, egg yolk, California pistachio nuts, caramelized red onions, basil + a side of balsamic glaze	
TOPPINGS	2
MEATS: sweet sausage grilled chicken italian style ham soppressata salami pepperoni smoked apple bacon pork meatballs soppressata salami italian aged prosciutto	
VEGGIES: grape tomatoes eggplant caponata fresh baby spinach baby portobello artichokes arugula broccoli rabe caramelized onions red roasted peppers fresh mushrooms	
EXTRAS: egg yolk basil pesto balsamic glaze kalamata black olives pistachio nuts	
CHEESES: sheep milk ricotta gorgonzola fresh mozzarella	

A LITTLE HISTORY ABOUT PIZZA...

An often recounted story holds that on June 11th, 1889 to honor the Queen consort of Italy, Margherita of Savoy, the Neapolitan pizzamaker Raffaele Esposito created the "Pizza Margherita," a pizza garnished with tomatoes, mozzarella + basil, to represent the national colors of Italy as is on the Italian flag.



CREATE YOUR OWN CALZONE

Add up to 3 toppings from the list to a ricotta + mozzarella filling. Choose to have your calzone fried or baked. Topped with San Marzano tomato sauce, basil + parmesan

12

Please advise your server of any allergies. Our pesto dipping oil contains walnuts. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. Prices subject to change without notice.

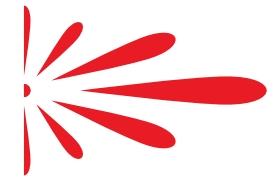
 VEGETARIAN

 CAN BE MADE GLUTEN-FREE

 SPICY



IF YOU DON'T SEE WHAT YOU'RE LOOKING FOR PLEASE JUST ASK.
OUR DISHES ARE CAREFULLY CRAFTED TO REPRESENT THE TRUE FLAVORS OF NAPLES.
WE WILL DO OUR BEST TO ACCOMMODATE ANY FOOD ALLERGIES.

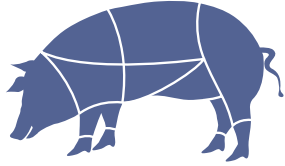


SUNDAY GRAVY

Until we run out...

Slowly braised beef, tender meatballs + sweet sausage for 4 hours + San Marzano tomato sauce. We serve you the Sunday gravy over spaghetti + meats on the side, Nonna style

22



SANDWICHES

Served with fries.
Gluten-free roll available.

RUSTICHELLA.....	10
Italian cured prosciutto, fresh mozzarella, EVOO, arugula, tomatoes + basil	
THE VEGETARIAN 	9
Mushrooms, caramelized onions, artichokes, spinach, red peppers, tomatoes + sharp provolone	
DELICATO.....	9
Grilled chicken breast, fresh mozzarella, organic lettuce, tomatoes + mayo	
CHICKEN PESTO + BELLO.....	9
Grilled chicken breast, basil pesto, baby Portobello + fresh mozzarella	

SIDES

FRESH SPINACH 	5
Butter + parmesan cheese	
BROCCOLI RABE 	5
EVOO, lemon wedge + Calabria chili	
MASHED POTATOES 	5
EVOO, parmesan cheese + herbs	

EXTRAS

TENDER MEATBALLS.....	4
SWEET SAUSAGES.....	4
SPAGHETTI AL POMODORO  	6
San Marzano tomato sauce, EVOO + basil	
EGGPLANT PARMESAN 	10
Neapolitan style, peeled, fried + baked in San Marzano tomato sauce, basil + fresh mozzarella	



HOMEMADE PASTA

Add a small organic salad, Caesar or soup for 3. Served with fresh bread.
Red tag prices only at lunch time + are served with a salad, Caesar or soup + fresh bread.

SCALLOPS ARRABBIATA  	22
Spicy San Marzano sauce, Calabira hot chili, handmade twisted long fusilli, pan-seared dry sea scallops + herbs	
PAN-SEARED GNOCCHI  	10 16
Pan-seared potato + flour dumpling + pink vodka sauce. Add colossal crab meat for 6	
BUCATINI CARBONARA 	16
Creamy parmesan sauce + crispy pancetta, black pepper + whisked egg yolk	
LINGUINE CLAMS + PANCETTA 	18
EVOO + roasted garlic, middle necks clam, vino bianco, local smoked apple bacon, herbs + linguine pasta	
CRAB RAVIOLI	18
EVOO + roasted garlic, alfredo cream parmesan sauce, basil + fresh grape tomatoes	
LASAGNA PRIMAVERA 	10 15
Baby spinach, mushrooms, roasted red peppers, fresh tomatoes, broccoli florets, parmesan béchamel, sheep milk ricotta cheese, basil + fresh mozzarella	
PAPPARDELLE BOLOGNESE 	10 18
Slowly cooked beef + pork ragu, San Marzano sauce, soffritto, herbs, vino bianco + wide pappardelle noodles served with a side of fresh sheep milk ricotta cheese	
SPAGHETTI PUTTANESCA  	12 16
San Marzano tomato sauce, salty capers, Kalamata olives + basil over spaghetti. Add meatballs or sweet sausage for 4	

ENTREES

Add a small organic salad, Caesar or soup for 3. Served with fresh bread.

CHICKEN PARMIGIANA 	10 15
Breaded + fried chicken breast, San Marzano sauce, mozzarella, ricotta ravioli + basil	
CHICKEN "AL MATTONE" WITH ARTICHOKES 	18
Chicken breast seared under a brick, vino bianco, lemon sauce, Sicilian artichokes, mashed potatoes; a tasty + healthy choice	
COD CASSEROLE 	20
8oz. fresh cod braised in white wine + San Marzano tomato sauce, gaeta olives, salty capers, served with mashed potatoes	
SEAFOOD CIOPPINO 	24
Neapolitan-style fish stew with clams, shrimp, scallops, calamari, mussels + fresh cod, San Marzano sauce, vino bianco + grilled Italian bread. Add side of linguine pasta 4	
WOOD FIRE SALMON 	20
Atlantic salmon, organic lettuce, medley tomatoes, lemon wedge, balsamic glaze, served with spinach	
CACIOCAVALLO STUFFED MEATBALLS.....	18
Homemade pork + beef Nonna's meatballs, San Marzano sauce, stuffed with mild caciocavallo cheese, served with rigatoni + basil	
VEAL MILANESE WITH ARUGULA SALAD.....	12 18
Veal cutlet fried, served with arugula, grape tomatoes, shaved parmesan cheese + a little bit of balsamic reduction	

HUNGRY FOR MORE?

For specific questions, large Family style parties or special requests, get in touch with us at j.chiaro@carusobrickoven.com

WE ARE BYOB — ALL MAJOR CREDIT CARDS ACCEPTED
GIFT CARDS AVAILABLE



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