

Caruso's
EST. 1976

AQUA

PEPSI PRODUCTS 2.5

FRESHLY BREWED ICED TEA 2.5

ARIZONA RASPBERRY TEA 2.75

LEMONADE 2.75

SAN PELLEGRINO SPARKLING WATER 3

SAN PELLEGRINO NATURAL WATER 3

IBC ROOT BEER 2.5

WHITE MILK 2.50

CHOCOLATE MILK 2.75

COFFEE 2.75

HARNEY HOT TEA 2.75

HOT CHOCOLATE 2.75

BIRRA & VINO

DRAUGHT BEER

PERONI SCHOONER (20 oz.) 7.25

CHAPMAN'S DRAUGHT PINTS

ENGLISHMAN BROWN ALE 5.75

UNDAUNTED IPA 6.75

RED RYEDING HOOD 7.5

SMALL BATCH SPECIALTY SERIES 8.75

STELLA ARTOIS 7

COORS LIGHT PINT 4

CANS & BOTTLES

CHAPMAN'S PINT CANS

ENLIGHTEN KOLSCH 5.75

VALIANT STOUT 6

DOMESTIC BOTTLES 3.75

BUDWEISER

BUD LIGHT

COORS LIGHT

MILLER LIGHT

MICH ULTRA

SPECIALTIES 4.75

MAD ANTHONY AUBURN LAGER

BELL'S TWO-HEARTED ALE

LEINENKUGEL'S SUMMER SHANDY

BLUE MOON

CORONA

LABATT BLUE

KALIBER N/A

HOUSE WINES

COLUMBIA CREST TWO VINES 6/22

MERLOT, CABERNET, & CHARDONNAY

ARTIGIANI PINOT GRIGIO 8/29

SALMON CREEK WHITE ZINFANDEL 6/22



Chapman's is Steuben County's first and only brewery. The name "Chapman's" comes from area legend, Johnny Applesseed, whose last name was Chapman. Production began in the summer of 2013 with the release of a classic ale cider beer. Chapman's second creation was a southern England-style brown ale called Englishman. This beer has an approachable, easy-drinking flavor in a traditional style. Spring of 2014 featured the release of Chapman's Pale Ale. A blend of three different hops gives this beer its distinct appeal and slight bitterness. Chapman's next releases were a traditional German kolsch called Enlighten and an American-style stout called Valiant. Both styles are lower-gravity beers that are highly sessionable. The latest release called Red Ryeding Hood is quickly making Chapman's famous. This high-gravity amber beer is a delicious mix of both malt and hop flavor. We hope you enjoy one of their high-quality local beers. Visit the tap room in Angola to sample any of their craft beers, or visit us online at chapmansbrewing.com.

Caruso's features many fine wines available by the glass and bottle.
Please ask to see our wine list.

PRIMI

CARUSO'S OWN FRIED CALAMARI

Lemon-basil breaded calamari rings fried until golden. Served with our zesty marinara sauce. 9.5

CARUSO'S FAMOUS BREADSTICKS

Four freshly baked breadsticks basted with our house-roasted garlic butter sauce. 4
Add sharp cheddar cheese sauce. 5

GARLIC BREAD

Ciabatta cluster bread topped with our roasted garlic butter. 4 Add mozzarella. 5

BREADED MUSHROOMS

Deep-fried breaded portobello mushrooms. Served with our special creamy horsey. 7.5

MOZZARELLA STICKS

Lightly breaded and seasoned mozzarella sticks. Served with house spaghetti sauce. 6.5

CHICKEN STRIPS

Five breaded chicken tenderloins. Served with house barbecue sauce. 7.5

SEASONED SHRIMP SKEWERS

Two skewers of grilled succulent shrimp basted with butter and parmesan romano cheese. 10

APPETIZER PLATTER

Mozzarella sticks, breaded portobello mushrooms, and zucchini fries. 11

ZUPPA

HOUSE-MADE SOUPS

Minestrone topped with parmesan cheese
Chef's house-made soup of the day
Cup 3.5 Bowl 4.5

SOUP, SALAD & BREADSTICK

Your choice of our house-made soups, a tossed or Caesar salad, and a breadstick. 8

INSALATA

DRESSINGS:

House-made Italian, Ranch, French, Bleu Cheese, Honey Mustard,
House-made Poppy Seed, Blueberry Pomegranate & Fat Free Ranch

*All dressings are free of MSG and high-fructose corn syrup.

DINNER SALAD

Fresh iceberg blend accented with tomato, house-made croutons, cheddar cheese, red onion, and choice of dressing. 4

CARUSO'S CAESAR SALAD

A classic blend of romaine, parmesan cheese and our special dressing, garnished with house-made croutons. Small 4 Large 7

CHICKEN CAESAR

Romaine and tender pasta tossed in our special dressing, then topped with strips of Greek-marinated grilled chicken breast and parmesan cheese. 10.5

"LORI" CHICKEN CAESAR

Romaine lettuce tossed in our special dressing and topped with a parmesan pasta crisp and slices of grilled Caribbean-spiced chicken breast. 10.5

BLACKENED SALMON CAESAR

Romaine and tender pasta tossed in our special dressing, then topped with grape tomatoes and a grilled blackened salmon filet. 12.5

GLAZED SALMON & FRESH PEAR

Broiled maple-glazed salmon, served atop fresh spinach and romaine, with sliced fresh pear, candied pecans, crumbled Gorgonzola cheese, and maple mustard vinaigrette. 13

CARIBBEAN CHICKEN

Romaine blend topped with Caribbean-spiced grilled chicken breast, tomatoes, cheddar cheese, red onions, grilled pineapple, tortilla chips and honey mustard dressing. 10.5

CHICKEN CHEDDAR

Romaine blend topped with grilled chicken breast, shredded cheddar cheese, peas, red onions, green peppers and a hard-boiled egg. 10.5

CHICKEN WALDORF

Always a favorite! Romaine blend topped with tender chunks of grilled chicken breast, apples, raisins, walnuts and Barb's creamy sweet dressing. 10.5

COLD SIDE DISH

Your choice of cottage cheese, applesauce or coleslaw. 2

PASTA

All dinners are served with salad and breadstick.

CARUSO'S CLASSIC SPAGHETTI

An original favorite! Al dente spaghetti topped with house-made meat sauce. 12

TRADITIONAL LASAGNA

Oven baked pasta layered with meat sauce, ricotta and mozzarella. 13

SIGNATURE SPAGHETTI

Topped with house spaghetti sauce and your choice of house-made meatballs, Italian sausage, or sliced mushrooms. 13

STUFFED SHELLS

Three shell pasta stuffed with ricotta cheese and baked in house spaghetti sauce. Topped with your choice of house-made meatballs, Italian sausage, meat sauce or sliced mushrooms. 13

PASTA PRIMAVERA

Steamed cauliflower, broccoli and carrots tossed with our creamy Alfredo sauce, served over fettuccine. 15

PORTOBELLO PASTA

A delicious portobello mushroom carefully sauteed and presented on a bed of freshly cooked fettuccine Alfredo. 15

CAPELLINI MARINARA

Delicate capellini topped with marinara sauce, made with whole tomato, garlic, and basil. 13

PASTA ULIO

Fettuccine sauteed in seasoned olive oil, garlic, Italian sausage, roasted peppers and onions. 17

FETTUCCHINE ALFREDO

Our creamy Alfredo sauce served over a bed of freshly cooked fettuccine. 13

SHRIMP PASTA

Large tender shrimp sauteed in garlic butter sauce. Served on fettuccine Alfredo. 19

FETTUCCHINE CLAM SAUCE

Steaming fettuccine tossed with your choice of red or white clam sauce. 18

CHEF'S CHOICE RAVIOLI

Ask your server about today's ravioli preparation. Market price

PICCOLO PASTA

All dinners are served with salad and breadstick.

CARUSO SPAGHETTI

Smaller portion of our spaghetti topped with house meat sauce. 9

CAPELLINI MARINARA

Smaller portion of delicate capellini topped with marinara sauce, made with whole tomato, garlic, and basil. 10

STUFFED SHELLS

Two shell pastas stuffed with ricotta cheese and baked with house-made meat sauce. 9

FETTUCCHINE ALFREDO

Smaller portion of fettuccine topped with our creamy Alfredo. 9

PASTA ADDITIONS:

Grilled Chicken Breast 4	Signature Meatballs 3	Italian Sausage 3	Mozzarella Cheese 2	Sauteed Mushrooms 2	Grilled Shrimp Skewer 5
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SPECIALITA DELLA CASA

Served with a salad and breadstick, and your choice of potato, pasta or vegetable.

CHICKEN MARSALA

Lightly breaded and perfectly seasoned breast of chicken, sauteed in sweet Marsala wine and fresh mushrooms. 18

VEAL MARSALA

Lightly breaded tender veal cutlet, sauteed in sweet Marsala wine and fresh mushrooms. 19

SHRIMP SCAMPI

Tender shrimp roasted in garlic white wine butter. Served with a side of fettuccine Alfredo. 19

CHICKEN PARMIGIANA

Boneless breast of chicken, parmesan-breaded and baked in house spaghetti sauce and topped with melted mozzarella cheese. 18

VEAL PARMIGIANA

Tender veal cutlet, parmesan-breaded and baked in house spaghetti sauce and topped with mozzarella cheese. 19

EGGPLANT PARMIGIANA

Breaded eggplant, layered with mozzarella and house spaghetti sauce. 19

== PESCE & BISCETTA ==

Served with a salad and breadstick, and your choice of potato, pasta or vegetable.

FILET MIGNON

Charbroiled aged 8 oz. coffee-rubbed filet.
Market price

COWBOY RIBEYE

Charbroiled, choice aged 16 oz. seasoned
ribeye. 26

COD PARMIGIANA

Cod loins, coated in olive oil, rolled in
parmesan breading and baked to a golden
brown. Served on a bed of our creamy
horseradish sauce. 19

BREADED ALASKAN POLLOCK FILLETS

Hand-breaded to order and fried golden brown,
served with our tartar sauce. 14

GRILLED CHICKEN

Tender lemon-pepper grilled boneless chicken
breast. 14

CHEF'S CHOICE SALMON

Ask your server about today's salmon
preparation. 21

== PANINIS & BASKETS ==

All paninis served with french fries and a pickle spear.

Baskets served with french fries and coleslaw, cottage cheese or applesauce.

CHICKEN PARMIGIANA PANINI

Parmesan-breaded chicken breast strips, house
marinara and mozzarella. Full 11 Half 7

PORTOBELLO & SPINACH PANINI

Sauteed portobello mushroom, fresh spinach, house
marinara and mozzarella cheese. Full 11 Half 7

BREADED FISH BASKET

Hand breaded pollock to order. 10

CHICKEN STRIP BASKET

Lightly breaded, tender and juicy. 10

== CONTORNI (SIDES) ==

SPAGHETTI & TOMATO SAUCE 3.75

BAKED POTATO 3.5

FETTUCCHINE ALFREDO 4.75

GARLIC MASHED POTATOES 4.5

MEATBALLS 3

STEAMED BROCCOLI 3.5

FRENCH FRIES 2.75

CALIFORNIA BLEND 3.5

*Caruso's is proud to utilize the best practices
in healthy food choice preparation!*

We proudly feature local farm-to-table vendors on our menu, providing us with non-GMO products. In the tradition of Caruso's seeking the freshest and finest ingredients we are committed to providing you the healthiest food choices available. All items on our menu are free of MSG and high-fructose corn syrup. We also offer a gluten-free dinner menu. Ask our servers for one today!



SAUSAGE ROLLS

Sausage roll ingredients are wrapped in our house-made dough and baked to a golden brown.

THE ORIGINAL SAUSAGE ROLL

The classic combination of sausage, pepperoni, mushrooms, mozzarella and pizza sauce. 11

JOE'S SPECIAL SAUSAGE ROLL

Our special blend of sausage, hot pepper rings, onions and mozzarella cheese. Served with house BBQ sauce on the side. 11

SUBS

Our subs are baked on a specialty seasoned Heavenly Breads bun.

CARUSO'S ITALIAN SUB

Layers of pepperoni, ham, onions, green peppers and mozzarella cheese topped with our own house Italian dressing and pizza sauce. 10

HAM & CHEESE SUB

Thinly sliced Harger's smoked ham, and American cheese with lettuce, mayonnaise and tomato. 10

MEATBALL SUB

Thinly sliced house meatballs with green peppers, onions and mozzarella cheese. 10

VEGGIE & CHEESE SUB

A delectable combination of green peppers, onions, tomatoes, mushrooms, pepper rings, garlic butter and Caruso's special blend of cheeses. 10

TORPEDOUGHS

Our famous torpedoughs are stuffed with fresh vegetables, meats, delectable sauces and cheese, then wrapped in our house-made dough and baked to a golden brown. 8.5

TORPEDOUGH 1	The original ... Italian sausage, green peppers, onions, mozzarella and pizza sauce.
TORPEDOUGH 2	Ham, mushrooms, onions, mozzarella and American cheese with pizza sauce.
TORPEDOUGH 3	Roasted sausage, sauerkraut, Swiss cheese, mozzarella and creamy mustard sauce.
TORPEDOUGH 4	Sliced meatballs, onions, green peppers, ricotta cheese, hot pepper rings, and mozzarella.
TORPEDOUGH 5	Mushrooms, onions, green peppers, olives, fresh spinach, mozzarella and your choice of house creamy mustard sauce or pizza sauce.
TORPEDOUGH 6	Chicken, ham, pineapple, Swiss and mozzarella cheese with honey mustard sauce.

PIZZA

A Caruso specialty! For over 40 years our recipe remains the same: house-made crust, traditional pizza sauce, quality meats, fresh veggies and our custom blend mozzarella. We offer several pizza crusts, including our traditional thin and crispy, our stuffed (a layer of mozzarella sandwiched between two layers of thin crust), our crunchy multi-grain, and Sicilian crust, made with Grandpa Caruso's recipe.

HOUSE SPECIALTIES

HOUSE SPECIAL

Pepperoni, sausage, mushrooms, green peppers, onions and cheese.

VEGETABLE PIZZA

Mushrooms, spinach, green and black olives, onions, green peppers, tomatoes, and cheese.

HOUSE COMBINATION

Pepperoni, sausage and mushrooms, and cheese.

GOURMET GERMAN

House-made mustard sauce, roasted sausage, crumbled sausage, onions, sauerkraut and cheese.

THIN CRUST			STUFFED/SICILIAN CRUST		
10"	12"	14"	8"	10"	12"
14.00	16.00	18.00	15.50	18.00	20.00

CHICAGO PIZZA

The Sicilian crust is brushed with olive oil then layered with sausage, lots of pepperoni, onions, hot peppers, tomatoes and mozzarella cheese— it's fantastic!

8"	10"	12"
16.00	18.00	21.00

CREATE YOUR OWN PIZZA

Choose your crust, size and toppings below!

THIN CRUST			STUFFED/SICILIAN CRUST		
10"	12"	14"	8"	10"	12"
8.00	10.00	12.00	9.50	12.00	14.00

TOPPING ADDITIONS

2.25 each

multi-grain crust	black or green olives
pepperoni	green peppers
ham	spinach
sausage	fresh-cut tomatoes
hamburger	onions
mushrooms	anchovies

SPECIALTY ADDITIONS

Small & Medium 3 Large 5

pineapple	meatballs
bacon	Italian sausage
chicken	garlic mashed potatoes

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BAR ANTIPASTI

MINI BREADSTICKS

Four freshly baked breadsticks basted with our house-roasted garlic butter sauce. 4 Add sharp cheddar cheese sauce. 5

PARMESAN PROSCUITTO BREAD TWISTS

Puff pastry twisted with prosciutto, gorgonzola, and herbed parmesan. Served with mustard demi. 5

SALMON DIP

Cold, pastrami-style smoked salmon dip served with grilled flatbread. 8

ASIAGO DIP

Baked asiago dip served with pickled purple onion and grilled flatbread. 8

DUELING DIPS

Try both of our gourmet dips served with grilled flatbread. 12

CAPRESE BURRATA

Fresh Italian cheese made with mozzarella and cream and served with roasted tomatoes, balsamic cream drizzle, and grilled flatbread. 12

MUSHROOMS A LA GRECQUE

Caramelized button mushrooms and herbs cooked in olive oil and lemon juice and served cold. 9

SHRIMP COCKTAIL

Three large shrimp served with spicy cocktail sauce. 8

SMOKED MUSSELS

Hardwood and fruitwood smoked mussels served with roasted red pepper aioli and artisan crackers. 7

HOUSE PARMESAN POTATO CHIPS

House-made potato chips served with asiago dip. 4

ROSEMARY SPICED NUTS

Sweet and savory roasted cashews, walnuts, and almonds. The perfect complement to your favorite beverage. 5

SPIRITI

CARUSO'S PREMIUM IN-HOUSE OAKED SPIRITS

The rich, smooth flavor of new American oak makes any of our premium oak-aged cocktails the best you'll ever have! We oak-age our own premium whiskey, bourbon and tequila in house. 10 Order yours oaked *and* cedar smoked. 12

CARUSO'S HOUSE-MADE SANGRIA

Created from fresh fruit juices, merlot, and brandy—an Italian tradition. 9

CARUSO'S SPECIALTY ITALIAN BLOODY MARY

All natural Bloody Mary mix combined with premium citrus vodka, perfectly spiced, topped with Peroni, and garnished with pickled asparagus and bacon. 10

SICILIAN MARTINI

Premium whiskey, limoncello, cassis and a splash of cold-brew Italian coffee served in a martini glass and spritzed with lemon oil. 10

MARTINI SORRENTO

Bombay Sapphire gin shaken with Cointreau and served with a lemon twist. 10

VOLARE

Watermelon limeade, premium silver tequila, Cointreau, and float orange flavored Cognac liqueur. 10

BLOOD ORANGE BARI

Blood orange sorbet with bubbly prosecco and a rock candy rim. 9

SARDINIA GIN FIZZ

Watermelon limeade, cucumber infused gin, and club soda. 7

CARUSO'S HOUSE MADE LIMONCELLO

A sweet refreshing lemon treat made from Everclear, simple syrup, and lemon rinds. 4

FRENCH PRESS COFFEE

Freshly ground Italian roast coffee brewed in individual pots tableside—for coffee connoisseurs! 6.5

CREW BREW

If you loved your food and really want to show your appreciation for the kitchen crew, order a Crew Brew and we'll buy everyone of age a beer of choice at the end of their shift! 15