

Caruso's
EST. 1976

AQUA

PEPSI PRODUCTS 2.75

FRESHLY BREWED ICED TEA 2.5

RASPBERRY TEA 3

LEMONADE 2.75

SAN PELLEGRINO SPARKLING WATER 3

SAN PELLEGRINO NATURAL WATER 3

IBC ROOT BEER 2.75

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

YUENGLING

BLUE MOON

CORONA

LABATT BLUE

KALIBER N/A



Chapman's is Steuben County's first and only brewery. The name "Chapman's" comes from area legend, Johnny Appleseed, 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. Chapman's then rolled out 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.

The logo for Caruso's Wine Bar features the name "Caruso's" in a large, elegant, black script font. Below it, the words "WINE BAR" are written in a smaller, black, sans-serif font, all in capital letters.

Caruso's features many fine wines available by the glass and bottle. We also offer an extensive craft cocktail menu with several house oak-aged spirits and all natural mixers.

Please ask to see our wine or craft cocktails menu.

PRIMI

CARUSO'S OWN FRIED CALAMARI

Lemon-basil breaded calamari rings fried until golden. Served with our chipotle ranch sauce. 9.5

CARUSO'S FAMOUS BREADSTICKS

Four freshly baked breadsticks basted with our house-roasted garlic butter sauce. 5
Add sharp cheddar cheese sauce. 6.5

GARLIC BREAD

Ciabatta cluster bread topped with our roasted garlic butter. 5 Add mozzarella. 6

BREADED MUSHROOMS

Deep-fried breaded portobello mushrooms. Served with our special creamy horsey. 7.75

MOZZARELLA STICKS

Lightly breaded and seasoned mozzarella sticks. Served with house spaghetti sauce. 6.75

CHICKEN STRIPS

Five breaded chicken tenderloins. Served with house barbecue sauce. 7.75

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. 12

ZUPPA

HOUSE-MADE SOUPS

Minestrone topped with parmesan cheese
Chef's house-made soup of the day
Cup 3.75 Bowl 4.75

SOUP, SALAD & BREADSTICK

Your choice of our house-made soups, a tossed or Caesar salad, and a breadstick. 8.75

INSALATA

CLASSIC ITALIANO

Fresh romaine, pepperoni, banana peppers, fire-roasted tomatoes, and marinated artichokes tossed in Italian dressing and topped with parmesan and asiago cheeses with a drizzle of balsamic vinegar. 8

DINNER SALAD

Fresh iceberg blend accented with tomato, house-made croutons, cheddar cheese, red onion, and choice of dressing. 4.5

CARUSO'S CAESAR SALAD

A classic blend of romaine, parmesan cheese and our special dressing, garnished with house-made croutons. Small 4.5 Large 7.5

CHICKEN CAESAR

Romaine and tender pasta tossed in our special dressing, then topped with strips of Greek-marinated grilled chicken breast and parmesan cheese. 11

"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. 11

BLACKENED SALMON CAESAR

Romaine and tender pasta tossed in our special dressing, then topped with grape tomatoes and a grilled blackened salmon filet. 13

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. 14

CARIBBEAN CHICKEN

Romaine blend topped with Caribbean-spiced grilled chicken breast, tomatoes, cheddar cheese, red onions, grilled pineapple, tortilla chips and honey mustard dressing. 12

CHICKEN CHEDDAR

Romaine blend topped with grilled chicken breast, shredded cheddar cheese, peas, red onions, green peppers and a hard-boiled egg. 11

CHICKEN WALDORF

Always a favorite! Romaine blend topped with tender chunks of grilled chicken breast, apples, raisins, walnuts and Barb's creamy sweet dressing. 11

COLD SIDE DISH

Your choice of cottage cheese, applesauce or coleslaw. 2.5

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.

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. 13

TRADITIONAL LASAGNA

Oven baked pasta layered with meat sauce, ricotta and mozzarella. 14

SIGNATURE SPAGHETTI

Topped with house spaghetti sauce and your choice of house-made meatballs, Italian sausage, or sliced mushrooms. 14

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. 16

PORTOBELLO PASTA

A delicious portobello mushroom carefully sauteed and presented on a bed of freshly cooked fettuccine Alfredo. 16

CAPELLINI MARINARA

Delicate capellini topped with marinara sauce, made with whole tomato, garlic, and basil. 14

PASTA ULIO

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

FETTUCCINE ALFREDO

Our creamy Alfredo sauce served over a bed of freshly cooked fettuccine. 14

SHRIMP PASTA

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

FETTUCCINE 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

FETTUCCINE 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. 19

VEAL MARSALA

Lightly breaded tender veal cutlet, sauteed in sweet Marsala wine and fresh mushrooms. 20

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. 19

VEAL PARMIGIANA

Tender veal cutlet, parmesan-breaded and baked in house spaghetti sauce and topped with mozzarella cheese. 20

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

Locally-sourced, aged 8 oz. coffee-rubbed filet.
Market price

COWBOY RIBEYE

Locally-sourced, choice aged 16 oz. seasoned
ribeye. 28

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. 23

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 12 Half 7

PORTOBELLO & SPINACH PANINI

Sauteed portobello mushroom, fresh spinach, house
marinara and mozzarella cheese. Full 12 Half 7

BREADED FISH BASKET

Hand breaded pollock to order. 10

CHICKEN STRIP BASKET

Lightly breaded, tender and juicy. 11

CONTORNI (SIDES)

SPAGHETTI & TOMATO SAUCE 3.75

STEAMED BROCCOLI 3.5

FETTUCINE ALFREDO 4.75

CALIFORNIA BLEND 4.5

BAKED POTATO 3.5

FRENCH FRIES 2.75

GARLIC MASHED POTATOES 4.5

Caruso's Embraces Local Farming

We believe the best food is made by hand from fresh, quality ingredients, free of MSG and high fructose corn syrup. We proudly feature with Lakeside Farms locally-raised, non-gmo grain fed beef and pork. Miller Poultry is our provider for chicken, raised in a neighboring county with the same grain from Lakeside Farms. Our veal is sourced from a family-owned Ohio farm established in 1956. We hope you taste and enjoy the difference. Buon Appetito!



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. 12

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. 12

SUBS

Our subs are baked on a specialty seasoned house-made 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 smoked ham, and American cheese with lettuce, mayonnaise, pickle, and tomato. 10

MEATBALL SUB

Thinly sliced house meatballs with green peppers, onions and mozzarella cheese. 12

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. 8.95

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"
15.00	17.00	20.00	16.00	19.00	22.00

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	19.00	23.00

CREATE YOUR OWN PIZZA

Choose your crust, size and toppings below!

THIN CRUST			STUFFED/SICILIAN CRUST		
10"	12"	14"	8"	10"	12"
9.00	11.00	13.00	11.00	13.00	16.00

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 3 Medium & Large 5

pineapple	meatballs
bacon	Italian sausage
chicken	garlic mashed potatoes

A LASTING LEGACY

Today



Caruso's Restaurant began in 1976 when Joe and Barb Caruso purchased Doc Caccamo's Pizzeria. Joe and Barb met in 1960, while working at the Hobby House Restaurant in Fort Wayne. Joe followed the Caruso family tradition and began a career at Joslyn Stainless Steel Mill to support his growing family. His Italian heritage gave him a passion for cooking, and he and Barb dreamed of someday owning their own restaurant. Steuben County was a favorite camping destination for

2005



the family, and Doc Caccamo's Pizzeria was a special treat for the kids during the summer weekends. The opportunity for Joe and Barb's dream became a reality when Doc and Londi decided to retire and sell the restaurant. In 1976, Barb and Joe cashed in their life's savings, bought the pizzeria, and moved their family to Angola.

1990



Caruso's Restaurant began as a two person operation, with Joe in the kitchen and Barb in the dining room. Their children grew up learning the business and working in it through high school. Liat, Lisa and Dan eventually purchased the restaurant from their parents, making it a second generation family-owned and operated business. On some evenings, there are three generations of the Caruso Family working, when Joe and Barb are home for the summer and several of their grandchildren are part of the staff.

1980



The face of the restaurant has changed many times since 1976, when the siding was red, white and blue, and the menu has evolved to keep current. However, many of the rustic Italian recipes remain the same. Liat and Lisa completed culinary degrees in 2012, bringing a new focus on old traditions. 2016 brought the addition of Caruso's Wine Bar, which was a perfect compliment to the craft of good Italian food. Dan and Lori Caruso took this opportunity to further their love of wine and completed their wine sommelier certification.

1976



Thank you for making us your "Lake Area Favorite". Your families have grown with us during our 40 years of business. You have entrusted us with your special events including anniversaries, birthdays and memorials. We look forward to serving you and appreciate your loyalty and friendship.