Caruso's

TRATTORIA

SPUNTINI

Supplì al Telefono
neapolitan ragú arancini, fior di latte cheese • 12

Tagliere
house cured salumi, california artisan cheese, focaccia, mostarda • 30

Nonna Gloria's Meatballs
san marzano passata, parmigiano, creamy polenta • 15

ANTIPASTI

Burratina
persimmon, bitter greens • 16

Tuna Crudo
taggiasche olives, lemon, capers, agrumato oil • 25

Fritto Misto
pacific calamari, gulf shrimp, zucchini, fresno, lemon • 21

ZUPPE

Butternut Squash Vellutata
amaretti, evoo, sourdough croutons • 13

Autumn Minestrone
squash, swiss chard, fennel, borlotti beans • 14

INSALATE

Autumn Harvest Salad
little gems, radicchio, roasted delicata squash, pear, pomegranate, pepitas, humboldt fog goat cheese, honey cider vinaigrette • 16

EV's Caesar
little gem lettuce, cesare cardini dressing, 30-month parmigiano reggiano, sourdough croutons • 15

California Cobb
gems, iceberg, avocado, pulled rotisserie chicken, appewood smoked bacon, cherry tomato, goat cheese, organic egg, red wine vinaigrette • 17

PASTA FRESCA

Paccheri al Pomodoro
ebby's organic farm tomatoes, garlic, basil, parmigiano reggiano • 23

Chitarra Cacio e Pepe
sarawak peppercorn, pecorino romano • 22

Tortelli di Zucca
roasted fairy tale squash, burro fuso, sage, castelmagno cheese • 24

Spaghetti alle Vongole
manila clams, bottarga, meyer lemon, calabrese chili, parsley • 27

Mafalde al Sugo
neapolitan ragù, provolone del monaco • 25

Risotto ai Funghi
acquerello risotto, mendocino wild mushroom, balsamico stravecchio • 26

SECONDI PIATTI

Saltimbocca alla Romana
lemon butter, sage, prosciutto di parma • 41

Pitman Farms Pollo Arrosto
roasted chicken breast, pot pie, natural jus • 30

Pacific Wild Salmon
fennel puree, roasted beet relish • 35

Channel Islands Halibut
roasted cauliflower, lemon caper sauce • 38

PRIME FLANNERY BEEF

8 oz Black Angus Filet *• 46*
16 oz NY Striploin *• 64*
16 oz Ribeye *• 68*

choice of steak sauce:
chimichurri | peppercorn | bordelaise

CONTORNI

Sautéed Rainbow Carrots
garlic, sicilian olive oil, parsley • 11

Pan-Roasted Foraged Mushrooms
garlic, parsley • 15

Roasted Fall Squash
aged balsamic, pepitas • 12

Roasted Potato
caramelized onions • 10

Sautéed Spinach
aglio, olio, limone • 11

DOLCI

RJC Budino
toffee, amaretti • 12

Apple Crostata
vanilla gelato, salted caramel • 12

Tiramisù Tradizionale
al cucciaio • 12

Gelati
salted caramel or vanilla • 4 per scoop

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.