



RESTAURANT WEEK
MENU 2025



3 Courses \$65

ANTIPASTI

Wild Mushroom Soup
with parmigiano foam

Eggplant Parmigiana

Zucchini Flowers
stuffed with imported sheep's milk ricotta
on a bed of San Marzano tomato coulis

Boston Lettuce, Baby Arugula, Frisée, Radicchio
with toasted hazelnuts, Manchego cheese and hazelnut vinaigrette

Organic Beets Salad
with green apples and Greek yogurt

Sautéed Calamari Salad
with seasonal vegetables, cipollini onions and sundried tomato vinaigrette

Prince Edward Island Mussels
with garlic and fresh tomato sauce

Roasted Artichokes
with melted parmigiano Reggiano cheese

MAIN COURSE

Homemade Potato Gnocchi
with tomato sauce, smoked mozzarella, fresh basil, onion and oregano

Lasagna Bolognese

Bucatini all' Amatriciana
with guanciale, onions and cherry tomatoes

Fettuccine
with veal ragu, wild mushrooms and black truffles

Spaghetti Cacio e Pepe
with melted pecorino Romano cheese,
crushed black peppercorns, lemon zest and horseradish

Fileto di Branzino
with spinach, mushrooms and red wine reduction

Giuseppe's Chicken Meatballs
with ratatouille **OR** fresh peas and beans

Veal Scaloppini
with capers, spinach and lemon sauce

Beef Paillard
with mash potatoes and artichokes
Cream puffs stuffed with vanilla gelato and served with chocolate sauce

DESSERT

Caravaggio Rocher
Chocolate Cremoso, praline coating,
Chocolate olive oil cake, hazelnut ganache,
Chocoalte and hazelnut sauce

Tiramisù
lady fingers, espresso, mascarpone cream,
chocolate powder & biscotti

Profiteroles
served with vanilla gelato, glazed almonds
& chocolate sauce

FOLLOW | LIKE | SHARE | TAG | REVIEW
instagram @caravaggioristorante | facebook @caravaggioristorante