

Caravaggio
By Giuseppe Bruno

**RESTAURANT WEEK
MENU 2025**



By Giuseppe Bruno

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

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