

Caruso's

WELCOMES YOU and hopes you will enjoy having dinner with us. Caruso's was started in the 1930's by Nicasio "Caruso" Zagona, and has remained in the family since then. Tucson's original Caruso's was located about a block south of its present site. An August rainstorm and flood literally washed the place away, so we moved to higher ground, where we've remained for the past seventy years or so.



The restaurant's interior layout, its patio and most of its food preparation methods were developed by the senior Zagona, although inevitably some changes have been made through the years. We now have more efficient equipment, of course, but the techniques for making our pasta (for pizza, ravioli, lasagne, manicotti and cannelloni) and our homemade sauces are basically the same.

The heart of the place is the "big copper pot," visible from the main dining room. This pot has contained all the Caruso sauce served since our first days in Tucson. We trust that you will find the sauce from this pot — and everything else at Caruso's — as good as it was when served by the master chef — "Caruso" — himself.

Antipasto

A refreshing assortment of appetizers on a bed of lettuce, seasoned with homemade Italian dressing.

Single	8.50	Platter for Three	15.75
Double	12.50	Platter for Four	19.00

ITALIAN STYLE SALAD **5.25**
Seasoned with homemade Italian dressing

HOMEMADE SOUP **5.25**
Ask your server for Today's selections

LARGE SOUP **7.50**

The Caruso Special!

A combination of ALL these traditional Italian favorites:

- Spaghetti
- Meatballs
- Meat or Cheese Ravioli

Served with your choice of Meat sauce, Marinara sauce, or White Garlic-Mushroom sauce.

13.25

Pasta

Spaghetti, Penne, Linguine or Rigatoni

Served with your choice of sauces listed below **11.25**

Ravioli

Homemade, Choice of Meat (in egg pasta) or Cheese (in spinach-egg pasta)

Served with your choice of sauces listed below **14.00**

The "Half and Half"

Ravioli and your choice of Pasta

Served with your choice of sauces listed below **13.00**

SAUCES FOR PASTA AND RAVIOLI DISHES:

- Caruso Sauce
- Marinara Sauce
- Mushroom Sauce
- Meat Sauce
- White Garlic Mushroom Sauce

Meatballs (Homemade)

• Two, on any of the above orders, add **4.25**

Italian Sausages (Homemade)

• Two, on any of the above orders, add **6.50**

Traditional Italian Favorites

Served with Garlic Toast

- **Lasagne al Forno** 13.25
Our all-time favorite, made with homemade noodles, layered with a cheese-meat sauce, and baked in a blanket of cheese.
- **Lasagne al Forno served with:**
Chicken Parmigiana 16.25
Eggplant Parmigiana 15.50
Homemade Meatballs 15.75
- **Vegetarian Lasagne** 14.00
Homemade noodles, layered with spinach, broccoli, mushrooms, and a variety of cheeses. Covered with a red sauce and baked under a blanket of cheese.
- **Stuffed Pasta Shells and Eggplant Parmigiana** 16.00
The shells are stuffed with ricotta and Parmesan cheeses, and, together with eggplant, are baked parmigiana style.
- **Chicken Alfredo** 15.00
Spaghetti with a boneless chicken breast, served with a creamy Alfredo sauce.
- **Shrimp Alfredo** 15.50
A liberal helping of tender shrimp, topped with a creamy Alfredo sauce. Served on spaghetti.
- **Shrimp and Scallops Alfredo** 16.75
Tender shrimp and sea scallops with creamy Alfredo sauce and mushrooms, served on spaghetti.
- **Clam Sauce, White or Red.** 13.50
Chopped ocean clams, simmered in a white sauce of garlic, fresh herbs, mushrooms and white wine, **or** in a lively red marinara sauce. Served on spaghetti.
- **A Seafood-Pasta Delight!** 16.50
Tasty shrimp, simmered in a white sauce of garlic, fresh herbs, mushrooms and white wine **or** in a zesty marinara sauce. Served on spaghetti.
Add chopped Ocean Clams 16.50
- **A Seafood-Pasta Delight!** 16.75
A variety of seafoods in a white sauce (garlic, fresh herbs, white wine and mushrooms) or a red marinara sauce. Served on spaghetti.
- **Spaghetti Carbonara** 14.50
Bacon, mushrooms, and parmesan cheese in a white sauce, served over spaghetti and finished with a sprinkle of ground sausage and seasoned meat.
- **Chicken Tetrazzini** 14.00
Chunks of chicken breast in a creamy white sauce with mushrooms and peas, baked over penne with a crunchy cheese topping.
- **Rigatoni Parmigiana** 13.00
Rigatoni in red sauce, covered with a blend of three cheeses and baked.

The entrees below are served with garlic toast and your choice of:
Spaghetti with Caruso Sauce **OR** Italian Salad **OR** Homemade Soup

- **Eggplant Parmigiana** 14.50
Broiled eggplant wedges, covered with a red sauce and a variety of cheeses, and baked.
- **Cheese Manicotti** 15.00
Homemade spinach pasta tubes, filled with ricotta and Parmesan cheeses. Covered with a red sauce, a variety of cheeses, and baked.
- **Cheese Manicotti served with:**
Meat Cannellone 16.75
Homemade egg pasta, rolled and stuffed with herb-seasoned meat.
Seafood Cannellone 16.75
Homemade egg pasta, rolled and stuffed with a variety of seafoods.
Eggplant Parmigiana 16.00
- **Breasts of Chicken Parmigiana** 16.75
Two boneless chicken breasts covered with a red sauce, topped with mushrooms, a variety of cheeses, and baked.
- **Stuffed Pasta Shells and Chicken Parmigiana** 16.75
A boneless chicken breast and mushrooms with cheese-stuffed pasta shells, covered with marinara sauce and a variety of cheeses, and baked.
- **Spinach Cannellone** 16.00
Homemade egg pasta rolled and stuffed with spinach, cheese, and mushrooms, all seasoned with herbs and baked in a red sauce covered with cheese.
- **Chicken and Eggplant, Sicilian Style** 16.75
Braised chicken breast, eggplant wedges and mushrooms, covered with a tangy red sauce (or, if you prefer, a white garlic sauce) and baked with a cheese topping.
- **Veal Parmigiana** 17.75
Thin slices of veal, braised in a tangy red sauce, covered with a variety of cheeses and baked.

WE PREPARE ORDERS TO TAKE OUT

Pizza

	SMALL 9"	MEDIUM 13"	EXTRA LARGE 19"
Cheese Pizza,	10.50	13.75	18.50
Additional Ingredients: For each additional one, on all or part of Pizza, add:	2.00	3.00	4.00

- | | | |
|-----------------|-------------------|----------------|
| • Pepperoni | • Italian Sausage | • Anchovies |
| • Mushrooms | • Ground Beef | • Garlic |
| • Green Peppers | • Extra Cheese | • Diced Onions |
| | | • Pepperoncini |
| | | • Tomato |

The Caruso Spectacular Pizza

	SMALL 9"	MEDIUM 13"	EXTRA LARGE 19"
Cheese, Olives, Onions Mushrooms, Sausage (or Pepperoni) and Green Pepper	15.75	21.50	28.50
(No substitutions, please)			

The Vegetarian Pizza

	SMALL 9"	MEDIUM 13"	EXTRA LARGE 19"
Cheese, Olives, Onions, Mushrooms, and Green Pepper	13.75	20.50	27.50
(No substitutions, please)			

Side Orders

- Bowl of Caruso sauce or Marinara sauce 4.00
- Bowl of Mushroom sauce or Meat sauce 5.00
- Bowl of Alfredo sauce 6.50
- Side of 3 Meatballs with Caruso sauce 6.25
- Side of 2 Sausages with Caruso sauce 6.50

Desserts and Beverages

Please see our dessert menu for our dessert offerings, and our wine menu for a complete listing of wines and bottled beer.

- Coffee (regular or brewed decaffeinated) 2.00
- Iced Tea or Hot Tea 2.50
- Milk, Soft Drinks, Lemonade (with refills) 3.00
- Sparkling Italian Mineral Water 4.50

Minimum service per person \$8.00. Large pizza boxes 95¢ each.

Gratuity Not Included