



## Forréttir / Appetizers

### Caprese salat / Salad Caprese -kr. 2.290

Tómatar, mozzarella, rucola, rauðlaukur, basil vinaigrette  
*Tomatoes, mozzarella, rucola, red onion, basil vinaigrette*

### Sjávarréttasúpa / Seafood soup -kr. 2.490

Lime, kókos, sítrónugras, kóríander, engifer, humarsoð, blandað sjávarfang  
*Lime, coconut, lemongrass, cilantro, ginger, lobster stock, mixed seafood*

### Nauta Carpaccio / Beef Carpaccio -kr. 2.490

Rucola, parmesan, sítrusolía  
*Rucola, parmesan, citrus oil*

### Ofnsteiktur Portobello sveppur / Roasted Portobello mushroom -kr. 2.390

Geitaostur, kirsüberjatómatar, basil, furuhnetur  
*Goat cheese, cherry tomatoes, basil, pine nuts*

### Minestrone / Minestrone -kr. 2.190

Chilli, gylltur hvítlaukur, rótargrænmeti, spínat, smjörbaunir, steiktir tómatar  
*Chilli, roasted garlic, vegetables, spinach, butter beans, fried tomatoes*

### Sjávarréttariso / Seafood risotto -kr. 2.790

Smokkfiskur, tígrisrækja, bláskel, sítróna, basil  
*Calamari, scampi, mussels, lemon, basil*

### Hvítlauchsbrauð / Garlic bread -kr. 1.990

Nýbakað með cheddar og mozzarella osti  
*Fresh from the pizza oven with cheddar and mozzarella*

### Sniglar / Snails -kr. 2.490

Ofnbakaðir sniglar með hvítlaukssmjöri  
*Oven baked snails with garlic butter*

### Gambas al ajillo -kr. 2.690

Tígrisrækjur, chilli, hvítlaukur, steinselja, smjör, ólífuolia  
*Scampi, chilli, garlic, parsley, butter, olive oil*





## Salöt og grænmetisréttir / Salads and vegetable dishes

### Chefs salat Caruso / Caruso´s Chef salad

Matarmikið grænt salat með öllu því ferskasta sem við eignum -kr. 2.490  
*Green salad stuffed with all our best greens*

-Með grilluðum kjúklingalærum -kr. 2.990  
*-With grilled chicken*

-Með smjörsteiktum humarhöllum -kr. 3.490  
*-With sauteed langoustine tails*

### Sveppa risotto / Mushroom risotto -kr. 2.690

Ofnsteiktur portobello sveppur, rucola, parmesan  
*Roasted portobello, rucola, parmesan*

### Grænmetis Tagliatelle / Vegetable Tagliatelle -kr. 2.790

Blandað grænmeti, hvítlaukur, chilli, kirsüberjatómatar, spínat, rucola pesto  
*Mixed greens, garlic, chili, cherry tomatoes, spinach, rucola pesto*

### Cannelloni / Cannelloni -kr. 2.790

Spínat, eggaldin, smjörbaunir, sætar kartöflur, steiktur tómatur  
*Spinach, eggplant, butter beans, sweet potatoes, fried tomato*





## Pasta

### Di Mare -kr. 3.990

Spaghetti, blandað sjávarfang, hvítlaukur, chilli, hvítvín og tómat-basil concasse  
*Spaghetti, mixed seafood, garlic, chilli, white wine and tomato-basil concasse*

### Carbonara -kr. 2.990

Spaghetti, beikon, rjómi, svartur pipar, eggjarauða, parmesan  
*Spaghetti, bacon, cream, black pepper, egg yolk, parmesan*

### Bolognese -kr. 2.890

Tagliatelle, hægeldað nautakjöt í kraftmikilli tómatsósu  
*Tagliatelle, slow cooked beef in a roasted tomato sauce*

### Alfredo -kr. 3.290

Tagliatelle, kjúklingur, hvítlaukur, parmesan, rjómi, sveppir, vorlaukur  
*Tagliatelle, chicken, garlic, parmesan, cream, mushrooms, scallions*

### Lasagna -kr. 2.990

Nauta bolognese, bechamel, mozzarella  
*Beef bolognese, bechamel, mozzarella cheese*

### Jose Special -kr. 3.890

Spaghetti, hvítlaukur, chilli, ansjósur, smokkfiskur, tígrisrækja, ólifur, tómatar  
*Spaghetti, garlic, chilli, anchovies, calamari, scampi, olives, cherry tomatoes*

### Calabrese -kr. 2.790

Spaghetti, hvítlaukur, chilli, steinselja, ólífuolia, parmesan  
*Spaghetti, garlic, chilli, parsley, olive oil, parmesan*

### Tómat Marjan / Spaghetti a la Marjan Concasse -kr. 3.790

Spaghetti, risarækjur, chilli, hvítlaukur, hvítvín, tómat-basil concasse  
*Sautéed scampi, chilli, garlic, white wine, tomato basil sauce*

### Humar / Langoustine -kr. 4.390

Tagliatelle, hvítlaukur, vorlaukur, basil, sítróna, rjómi, hvítvín  
*Tagliatelle, garlic, scallions, basil, lemon, cream, white wine*





## Fiskur / Fish

Fiskur Dagsins / Catch of the day -kr. 4.290

Spyrjið þjóninn  
Ask your waiter

Ofnsteiktur Saltfiskur / Baked Bacalao -kr. 4.590

Kartöflumús, rucola, Toscana dressing  
*Mashed potatoes, rucola, Tuscan style salsa*

Sjávarréttariso / Seafood risotto -kr. 4.690

Tigrisrækja, smokkfiskur, bláskel, hvítlauksristaðir humarhalar  
*Scampi, calamari, mussels, garlic roasted langoustine*

Ofnsteiktur lax / Roasted salmon -kr. 4.390

Spínat og sveppa risotto, salsa verde, fennel salat  
*Spinach and mushroom risotto, salsa verde, fennel salad*

## Kjöt / Meat

Grillað nauta entrecote / Grilled beef entrecôte -kr. 5.790

Gylltur hvítlaukur, chilli, sítróna, basil, ólifuolia  
*Roasted garlic, chilli, lemon, basil, olive oil*

Tómat marineruð kjúklingabringa / Marinated Chicken breast -kr. 4.590

Risotto, rucola pesto, grillaður vorlaukur  
*Risotto, rucola pesto, grilled scallions*

Grilluð lamba T-bone steik / Grilled lamb T-bone -kr. 5.690

Kartöflumús, ofnsteikt grænmeti, rauðvínessósa  
*Mashed potatoes, roasted vegetables, red wine sauce*

Surf and Turf / Surf and Turf -kr. 6.490

Nautalund, humarhalar, bearnaise sósa  
*Beef tenderloin, roasted langoustine tails, bearnaise sauce*





## Tilboð / Offers

-kr. 8.290

### Forréttir / Appetizers

#### Caprese salat / Salad Caprese

Tómatar, mozzarella, rucola, rauðlaukur, basil vinaigrette  
*Tomatoes, mozzarella, rucola, red onion, basil vinaigrette*

#### Nauta Carpaccio / Beef Carpaccio

Rucola, parmesan, sítrusolía  
*Rucola, parmesan, citrus oil*

#### Sjávarréttasúpa / Seafood soup

Lime, kókos, sitrónugras, kóríander, engifer, humarsoð, blandað sjávarfang  
*Lime, coconut, lemongrass, cilantro, ginger, lobster stock, mixed seafood*

### Aðalréttir / Entrees

#### Ofnsteiktur lax / Roasted salmon

Spínat og sveppa risotto, salsa verde, fennel salat  
*Spinach and mushroom risotto, fennel salad, salsa verde*

#### Nautalund / Beef tenderloin

Ofnsteikt grænmeti, bernaise sósa  
*Roasted vegetables, bernaise sauce*

#### Grilluð lamba T-bone steik / Grilled lamb T-bone

Kartöflumús, ofnsteikt grænmeti, rauðvinnssósa  
*Mashed potatoes, roasted vegetables, red wine sauce*

### Eftirréttir / Desserts

Kahlua og hvít-súkkulaðimús  
*Kahlua and white chocolate mousse*

Crème brûlée

Fljótandi súkkulaðikaka með vanilluís  
*Caruso's liquid chocolate cake*





## Pítsur / Pizzas

**Margarita -kr. 2.390**  
Oregano

**Banana -kr. 3.090**

Pepperoni, bananar, camembert  
*Pepperoni, bananas, camembert*

**Formaggio -kr. 2.990**

Gráðaostur, camembert, parmesan  
*Blue cheese, camembert, parmesan*

**Mómento -kr. 3.190**

(sterk) Pepperoni, laukur, paprika, jalapeno, grænn pipar, parmesan  
*(hot) Pepperoni, onion, bell pepper, jalapeno, parmesan*

**Caruso -kr. 3.090**

Nautahakk, pepperoni, sveppir, laukur, ólifur  
*Minced beef, pepperoni, mushrooms, onion, olives*

**Parma -kr. 3.290**

Parmaskinka, rucola, parmesan  
*Parma ham, rucola, parmesan*

**Marinara -kr. 3.290**

Rækjur, túnfiskur, hörpuskel, laukur  
*Shrimps, tuna fish, scallops, onion*

**Quattro Stagioni -kr. 3.390**

Skinka, sveppir, rækjur, þistilhjörtu  
*Ham, mushrooms, shrimps, artichokes*

**Americana -kr. 2.790**

Pepperoni, sveppir, tómatar  
*Pepperoni, mushrooms, tomatoes*

**Calzone -kr. 2.890**

Skinka, sveppir  
*Ham, mushrooms*





## Pítsur / Pizzas

### Vegetali -kr. 3.190

Sveppir, laukur, tómatar, paprika, parmesan  
*Mushrooms, onion, tomatoes, bell peppers, parmesan*

### Enrico -kr. 2.990

Pitsasamloka, pepperoni, kjúklingur, hvítlaukssósa, salat  
*Pizza sandwich, pepperoni, chicken, garlic sauce, salad*

### Humar pizza -kr. 3.690

Humar, laukur, jalapeno, hvítlaukur, rucola  
*Lobster, onion, jalapeno, garlic, rucola*

### Ragna -kr. 2.890

Basilíka, tómatar, mozzarella, ólifuolía  
*Basilica, tomatoes, mozzarella, olive oil*

### Mexicana -kr. 3.290

Pepperoni, jalapeno, beikon, laukur, parmesan  
*Pepperoni, jalapeno, bacon, onion, parmesan*

### Graciosa -kr. 2.890

Tómatar, laukur, gráðaostur, hvítlaukur, parmesan  
*Tomatoes, onion, blue cheese, garlic, parmesan*

### Hawaii -kr. 2.890

Skinka, ananas  
*Ham, pineapple*

### Satisfaccione -kr. 3.090

Pepperoni, ananas, jalapeno, gráðaostur, laukur  
*Pepperoni, pineapple, jalapeno, blue cheese, onion*

### Speziale -kr. 2.990

Pistilhjörtru, hvítlaukur, sólpurrkaðir tómatar, fetaostur  
*Artichokes, garlic, sun-dried tomatoes, feta cheese*





## Fyrir börnin / For the Children

**Kjúklingur með frönskum -kr. 1.590**  
*Chicken with French fries*

**9“Margarita -kr. 1.590**  
9“Margarita

**Spaghetti bolognese -kr. 1.590**  
Spaghetti bolognese

**Lax með frönskum -kr. 1.890**  
*Salmon with French fries*



## Eftirréttir / Desserts

**Kahlua og hvít-súkkulaðimús -kr. 1.490**  
*Kahlua and white chocolate mousse*

**Krapís tríó -kr. 1.490**  
*Italian sorbets*

**Fljótandi súkkulaðikaka með vanilluís -kr. 1.490**  
*Caruso's liquid chocolate cake*

**Crème brûlée -kr. 1.490**  
*Crème brûlée*

**Djúpsteiktur camembert -kr. 2.490**  
*Deep fried Camembert*



# Vínlisti - wine list & drinks

**PICCINI**  
wines since 1882

## Hvitvín - white wine

Vín hússins / House wine	kr. 5.100
1/2 karafla	kr. 2.650
Glas / a glass - 17,5 cl	kr. 1.490
Vín mánaðarins / Wine of the month	kr. 5.900
1/2 karafla	kr. 3.100
Glas / a glass - 17,5 cl	kr. 1.590

### Frakkland / France

La Chablisienne Petit Chablis „Pas Si Petit“ Bourgogne	kr. 8.300
Jean Paul Demi Sec	kr. 5.990

### Ítalia / Italy

Masi Masianco - Veneto	kr. 7.990
Masi Soave - Veneto	kr. 6.400
Romlo Pinot Grigio, Friuli	kr. 5.990
Montalto Organic Catarato - Sicilia	kr. 5.700
Bassini Pinot Grigio- Toscana	kr. 5.500
Villa Puccini Pinot Grigio	kr. 6.400

### Chile / Chile

Castillo de Molina, Chardonnay - Casablanca Valley	kr. 6.800
Montes Sauvignon Blanc Reserva – Casablanca Valley	kr. 5.990

### Astrália / Australia

Rosemount Semillon, Chardonnay - McLaren Vale	kr. 6.700
Rosemount GTR - McLaren Vale	kr. 5.990
Wolf Blass Eaglehawk, Chardonnay	kr. 6.500

### Bandaríkin / USA

Beringer, Sauvignon Blanc - Napa Valley CA	kr. 11.300
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### Þýskaland / Germany

Guntrum Riesling, Rheinhessen	kr. 4.900
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### Nýja Sjáland / New Zealand

Two Oceans Sauvignon Blanc	kr. 5.990
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## Rósvín - rosé

Santa Cristina Cipressetto Rosato – Toscana 75 cl	kr. 5.600
Santa Cristina Cipressetto Rosato – Toscana 37,5 cl	kr. 3.100

## Freyðivín - sparkling wine

Pata Negra Cava Brut - 75 cl	kr. 5.900
Pata Negra Cava Brut - glas / a glass	kr. 1.400
Valdo Treviso Prosecco Extra Brut - 75 cl	kr. 7.900
Valdo Treviso Prosecco Extra Brut - 20 cl	kr. 2.800

## Kampavín - champagne

Moet & Chandon Brut Imperial - 75 cl	kr. 20.600
Moet & Chandon Brut Imperial - 20 cl	kr. 7.200

## Gosdrysíkkir - soft drinks

Pepsi	kr. 470
Pepsi Max	kr. 470
Egilis Appelsín - Orange soda	kr. 470
Egilis Kristall, sparkling water	kr. 470
Safar / Juice	kr. 470

## Raudvín - red wine

Vín hússins / House wine	kr. 5.100
1/2 karafla	kr. 2.650
Glas / a glass - 17,5 cl	kr. 1.490
Vín mánaðarins / Wine of the month	kr. 5.900
1/2 karafla	kr. 3.100
Glas / a glass - 17,5 cl	kr. 1.590

### Frakkland / France

Gérard Bertrand Reserve Spéciale Pinot Noir, Languedoc - Roussillon	kr. 7.300
Chateau Bois Pertuis – Bordeaux	kr. 6.300
E. Guigal Châteauneuf du Pape – Rhône	kr. 15.800

### Ítalia / Italy

La Braccesea Vino Nobile di Montepulciano -Toscana	kr. 9.300
Leonardo Chianti -Toscana	kr. 6.200
Masi Campoflorin- Veneto	kr. 8.990
Brollo Chianti Classico 750 ml.	kr. 10.600
Brollo Chianti Classico 375 ml.	kr. 5.900
Montalto – Organic Nero D’Avola	kr. 5.600
Bassini Montepulciano d’Abruzzo	kr. 5.500
Piccini Chianti – Toscana	kr. 5.700
Tenuta Sant’Antonio Valpolicella Monti Garbi Ripasso- Veneto	kr. 9.100
Farina Valpolicella Ripasso - Veneto	kr. 7.990
Piccini 6,38 Vallano Gran Selezione	kr. 10.700

### Spánn / Spain

Marques de Riscal Reserva – Rioja	kr. 10.600
Baron De Lay Reserva – Rioja	kr. 8.200
Vina Cumbrero Crianza - Rioja	kr. 5.900
Senorio de Los Llamos Gran Reserva	kr. 7.400

### Astrália / Australia

Rosemount Shiraz- SA Australia	kr. 7.900
Wolf Blass Red Label, Shiraz, Cabernet Sauvignon - SA Australia	kr. 7.600
Lindemans Bin 45 Cabernet Sauvignon – SA Australia	kr. 6.990

### Argentína / Argentina

Kalkan Terroir Series Cabernet Sauvignon, Malbec, Petit Verdot – Mendoza	kr. 6.990
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### Bandaríkin / USA

Beringer Founder’s Estate, Cabernet Sauvignon - Napa Valley	kr. 9.400
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### Chile / Chile

Montes Merlot Reserva – Colchagua Valley	kr. 6.200
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## Hjór - beer

Borg Brugghús / Icelandic Micro Brewery	
Spryjlið þjóninn / Ask the waiter	
<b>Bjór flöskur / Beer Bottle</b>	
Stella Artols - 0,33 L	kr. 1.200
Peroni - Ítalskur - 0,33 L	kr. 1.200
Guinness - 0,5 L	kr. 1.200
Engliferöl 4% Alc. / Ginger Joe beer 4% Alc.	kr. 1.050
Egilis Pilsner 2,25% Alc.	kr. 550

### Bjór á dælu / Beer Draft

Egilis Gull – 0,5 L	kr. 1.190
Egilis Gull – 0,33 L	kr. 900
Tuborg Classic – 0,5 L	kr. 1.290
Tuborg Classic – 0,33 L	kr. 990
Boll - 0,5 L	kr. 1.390
Boll - 0,33 L	kr. 1.090