

CARUGGI



CLASSIC NORTHERN ITALIAN CUISINE

Pasta

Focaccia col formaggio

A speciality from the chef's hometown of Recco on the Ligurian Coast. This dish uses its own wafer-thin dough filled with the tangy but creamy handmade crescenza cheese and is then baked in the pizza oven.

23.50 / 35.00

Pizzata - Focaccia col formaggio scattered with capers, anchovies, and tomato

25.00/ 36.00.

Antipasti

Local and Italian **olives** warmed with chilli and herbs

9.00

Marinated white anchovies served on a tomato salad

12.75

Portarlington mussels sautéed with fregola, white wine, herbs chilli and tomato

17.50/ 26

Grilled Queensland Tiger Prawns (in shell)

with an olive, caper, and chilli salsa

18/36

Vitello Tonnato – roasted veal grolle with a creamy tuna sauce, rocket and radish

18

Trio of Salumi

with pickled veg and marinated mushrooms

22.50

Insalata

Rocket and Parmesan

8.00

Tomato, red onion, and basil

8.50

Mixed or Green salad

8.50/6.50

Orechiette

with cherry tomatoes, scarmoza cheese and basil

25.50

Pansotti con Salsa di noci- handmade pasta with silver beet, curd, and herbs in an Otway walnut pesto

26

Pappardelle con Ragù - sauce of the day

29.50

Linguini nero di seppia

with mixed seafood, white wine, and herbs

32.50

Simple **Spaghetti Napoli** sauce with pasta

23

Classic Spaghetti **Bolognese** sauce with pasta

26

Spaghetti Pesto Genovese with green beans and potato

26

Gluten free pasta available 2.50 extra

Secondi

Please see our specials for daily mains and pasta specials

Ligurian Feast 65pp min 2 people

75pp with your choice of dessert

Available Tuesday, Wednesday, and Thursday

Olives

Focaccia col formaggio

Anchovies, Mussels

Pansotti and Pesto Genovese

Fish of the day Carpaccio style

Choice of Dessert