

# CARUGGI



CLASSIC NORTHERN ITALIAN CUISINE

## Lunch Menu

### Focaccia col formaggio

A speciality from the chef's home town of Recco on the Ligurian Coast. This dish uses its own wafer thin in two layers dough filled with the tangy but creamy handmade crecenza cheese and baked in the pizza oven.

Classico	15.50 / 23.50
Finished with Pesto	16.00/ 24.00
Finished with rocket	16.00/24.00
inished with San Danielle prosciutto	18.50 / 27.50
Pizzata- cooked with capers, olives, anchovies and tomato passata	17.00/ 25.00

### Smaller dishes/ Sharing plates

Local and Italian **olives** warmed with chilli and herbs 9.00

**Marinated white anchovies** on a tomato salad 12.75

**Portarlinton mussels** with fregola, fresh tomato, white wine and chilli 17.50/ 26.00

**Vitello Tonnato**- roasted veal girello with a creamy tuna sauce, rocket, and radish 18

**Trio of salumi** with pickles and marinated vegetables 22.50

### Side salads

Rocket and Parmesan	8.00
Tomato, red onion and basil	8.50
Mixed or Green Salad	7.50

### Pasta

**Orechiette** with cherry tomato, smoked scarmoza cheese and basil 25.50

**Pansotti con salsa di noci**- handmade pasta filled with silverbeet, herbs and curd served in an otway walnut pesto 26.00

**Pappardelle** al ragu del giorno 29.50

**Linguini nero di seppia** 32.50  
With mixed seafood, white wine and herbs

Simple **Napoli** sauce with pasta 16.50/23.00

Classic **Bolognese** sauce with pasta 18.50/ 26.00

**Pesto Genovese style** with beans and potato 18.50/26.00

Gluten free pasta available sm 1.50 / lg 2.50 extra

### Wine Flight lunch

- \$45 per person for 2 or more people

Sample four indigenous Italian wines with a talk through on each while grazing on focaccia and small dishes Finish with a glass of your favorite.