

# CARUGGI



CLASSIC NORTHERN ITALIAN CUISINE

## Takeaway Dinner

### Focaccia col formaggio

A speciality from the chef's home town 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. 18.00

With prosciutto 21.00

### Antipasti

Local and Italian **olives** warmed with chilli and herbs 8.00

**Marinated white anchovies** served on a tomato salad 11.75

Vitello Tonnato-thinly sliced veal with a creamy tuna sauce 18.00

**Trio of Salumi** with pickled veg and marinated mushrooms 22.50

### Insalata

Rocket and Parmesan 6.00

Tomato, red onion and basil 7.50

Mixed or Green salad 6.50/4.50

### Pasta

**Pizzocheri**- buckwheat pasta with potato and savoy cabbage in a butter and sage sauce 21.00

**Linguini sepia** with mixed seafood, white wine lemon and herbs 25

**Pappardelle** with ragu 24.00

**Pappardelle** with a creamy mushroom and spinach sauce 18.00  
Add speck 20.00

**Gnocchi of the day** in a creamed broccoli sauce 20.00

**Tortelli** of the day in a mushroom sauce 25.00

Simple **Spaghetti Napoli** sauce with pasta 18.00

Classic Spaghetti **Bolognese** sauce with pasta 20.00

**Spaghetti Pesto Genovese** with green beans and potato 20.00

Gluten free pasta available

### Secondi

**Duck Confit** or

**Slow cooked beef cheek**

**Prosciutto wrapped roast Quail**

**Slow cooked herbed pork scotch**

**Chicken Valdostana**-crumbed chicken with fontina cheese

All served with parmesan mashed potatoes and sautéed greens All 28.00

## Pizze

**Piemontese** 20.00

Tomato, mozzarella, ham, mushrooms, and taleggio cheese

**Calabrese** 20.00

Tomato, mozzarella, salami soppressa, red pepper and olives

**Valdostana** 20.00

Tomato, mozzarella, fontina cheese, speck, finished with marinated wild mushrooms

**Milanese** 20.00

Tomato, mozzarella, gorgonzola, pumpkin, spinach and walnuts

**Umbra** 20.00

Tomato, mozzarella, cacciatore sausage, zucchini and scarmorza cheese

**Emiliana** 22.00

Tomato, mozzarella, finished with prosciutto, rocket and shaved Grana Padano parmesan

Pizza with ham and cheese 15.50/ 19.00

Pizza Margherita 14.50 / 18.00

We do not offer gluten free bases as we do traditional pizzas and can't guarantee non contamination for celiac sufferers

### **Regional Identity - Italian Simplicity**

Massimiliano our owner and chef comes from the region of Liguria, a thin strip of land in Northern Italy where the mountains meet the sea, a cuisine based on fish from the small villages and taggiasche olives and olive oil, herbs and vegetables from the hills. We aim to deliver the simplicity of Northern Italian cuisine using the best of local and Italian produce.

### **Buon Appetito**

To indulge in the Ligurian cuisine we recommend

Focaccia col formaggio - Mussels - Anchovies - Pesto - Pansotti - Zuppa di pesce

# Pasta Fresca Cabinet

## Single serve

Beetroot Gnocchi 5

Pansotti 5

Duck Tortelli / Wild boar tortelli 7.5

Pork and fennel sausage lasagna 12

Vegetarian Lasagna 12

## Double Serve

Bolognese sauce 9.5

Napoli Sauce 6

Walnut or basil pesto 6

Asparagus sauce 8

Broccoli sauce 8

Mushroom Ragu 8

Ragu of the day 15

Putanesca Sauce 8.5