

# CARUGGI



CLASSIC NORTHERN ITALIAN CUISINE

## Dinner

### 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 crecenza cheese and is then baked in the pizza oven. 25.50 / 35.00

Pizzata A non-traditional version of Focaccia col formaggio scattered with capers, anchovies, and tomato 27.00/ 37.00

### Antipasti

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

**Marinated anchovies**  
served with tomato and rocket salad 12.75

**Portarlinton mussels** sautéed with fregola, white wine, herbs chilli and tomato 17.50/ 26.50

**Vitello Tonnato**– thinly sliced roast veal with a creamy tuna sauce 18.00

Baked **Diavoletti**– provolone cheese with an olive and chilli baked with radicchio and witlof 18.50

**Salumi Misti** for two people  
with pickled veg and marinated mushrooms 25.50

### Insalata

Rocket and Parmesan 8.0

Tomato, red onion and basil 8.50

Leaves, pear, fresh pecorino, and walnuts 9

Spinach, fennel & sundried tomato 8

### Pasta

**Pansoti con salsa di noci** handmade pasta filled with silverbeet and curd and served in an Otway walnut pesto 27.50

**Spaghetti Pesto alla Genovese** with green beans and potatoes 26.00

**Paccheroni** with cherry tomato olives and provolone cheese 26.50

**Pappardelle** al Ragu del giorno 29.50

**Lemon laganelle** with a mixed seafood, fresh tomato, and herbs 35.00

Simple **Napoli** sauce with spaghetti 23.00

**Classic Bolognese sauce** with spaghetti 26.50

Gluten free pasta available 2.50 extra

### Secondi

Please see our specials card for daily mains and pasta specials

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