

# 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 / 25.50
Finished with Pesto or rocket	16.00/ 26.00
finished with San Danielle prosciutto	18.50 / 29.50
Pizzata- cooked with capers, olives, anchovies and tomato passata	17.00/ 27.00

### Smaller dishes/ Sharing plates

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

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

**Portarlington mussels** with fregola, fresh tomato, white wine and chilli 17.50/ 26.50

**Vitello Tonnato**- roasted veal girello with a creamy tuna sauce, rocket, and radish 18.00

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

**Trio of salumi** with pickles and marinated mushrooms 25.50

### Side salads

Rocket and Parmesan 8.00

Tomato, red onion and basil 8.50

Leaves, pear, fresh pecorino and walnuts 9.00

Spinach, fennel and sundried tomato 8.00

### Pasta

**Pansotti con salsa di noci**- handmade pasta filled with silverbeet, herbs and curd served in an otway walnut pesto 27.50

**Paccheroni** with cherry tomato, olives and smoked provolone 26.50

**Pappardelle** al ragu del giorno 29.50

**Linguini con sepia nero** 35.00  
With mixed seafood, fresh tomato, and herbs

**Spaghetti Pesto alla Genovese** with green beans and potatoes 18.50/ 26.00

Simple **Spaghetti Napoli** 17.00/230

Classic **Spaghetti Bolognese** 18.50/ 26.00

Gluten free pasta available sm 1.50 / lg 2.50 extra

A credit card surcharge of 1.65% and 30c debit card transaction fee will be applied to your purchase