

# CARUGGI



CLASSIC NORTHERN ITALIAN CUISINE

## Lunch Specials

**Pizza** with mortadella, spinach and sundried tomato and asiago 18

**Venison, pistachio terrine** served with marinated mushrooms and pickled veg 18

**Smoked Salmon Salad** with rocket, fennel, olives, capers, marinated red pepper and radish in a lemon and dill mayonnaise 18

### **Smoked Chicken Salad**

with leaves, green beans, egg, radish and parmesan 18

**That's Amore Fior di burrata** with Drysdale figs, leaves and prosciutto 22

**Homemade Spinach Tagliatelle** with a zucchini, truffle and mushroom sauce 26

**Roast Quail** and duck sausage casserole with spinach, mushrooms, and potatoes 22

**Chicken Cacciatore** with potato, green beans, and olives 18

**We have a retail wine available in our Enoteca space.**

**We are open all day for coffee, cake and lemoncello.**

# CARUGGI

CLASSIC NORTHERN ITALIAN CUISINE

## Daily Specials

### Pizza

**Modena** – mortadella (Emilian ham), spinach, red onion, sun blushed tomato and asiago cheese 25

### Antipasti

**That's Amore Fior di late** with Drysdale figs and prosciutto 22

**Venison and pistachio terrine** with marinated mushroom and pickled vegetables 18

**Smoked Ox tongue** on crostini with salsa verde 15

### Pasta della Casa

**Homemade Chestnut Tagliatelle** in a creamy mushroom and truffle sauce 26

**Homemade sweet potato gnocchi** with a broccoli and gorgonzola sauce 26

### Main Course

**Zuppa di Pesce Ligurian style fish casserole** 48

with lobster tail, scampi, tuna and swordfish, prawns and scallops in a light chilli and tomato broth

**Duck Confit** with braised red cabbage and roast potato 36

**Grilled Porterhouse**

with mushrooms and borethane onions served with mixed roast vegetables 38

**Veal Scallopine**

in a lemon and herb sauce with mashed potatoes and sautéed greens 36

**We have retail wine available in our new space**

**We are open all day for coffee and vino**