

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 crescenza cheese and is then baked in the pizza oven. 26.00 / 36.00

Pizzata A non-traditional version of Focaccia col formaggio scattered with capers, anchovies, and tomato 27.50/ 37.50

Antipasti

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

Marinated white anchovies served on a tomato salad 13.75

Portarlington mussels sautéed with fregola, white wine, herbs chilli and tomato 19.50/ 28.50

Bresola Carpaccio with parmesan, sorrel and celery in a lemon dressing 18.00

Salumi Misti for two people 28.50
with pickled veg and marinated mushrooms

Please see our specials card for daily mains and pasta specials

A card surcharge of 1.8% will be applied to your purchase

Pasta

Pansotti 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 potato 27.50

Pizzoccheri – buckwheat pasta with Tuscan cabbage, potato, asiago cheese and butter and sage 27.50

Pappardelle with the daily ragu 29.50

Linguini nero di seppia
with mixed seafood, white wine and herbs 35.00

Simple **Spaghetti Napoli** 24.00

Classic Spaghetti Bolognese sauce with pasta 28.50

Sides

Rocket and Parmesan 10.00

Tomato, red onion and basil 10.50

Leaves, pear, fresh pecorino and walnuts 11.00

Spinach, fennel and sundried tomato 9.50

Potato puree with parmesan 10

Mushroom and herbed polenta with parmesan 9.5

Broccolini with toasted pine nuts 10.00