

CARUGGI



CLASSIC NORTHERN ITALIAN CUISINE

Lunch Specials

Venison and pistachio Terrine served with marinated mushrooms and pickled veg	18
Octopus Terrine with cherry tomatoes, olives and capers	22
Smoked Duck salad with rocket, fennel, radicchio, marinated mushrooms, borethane onions and parmesan	18
Fior di Burrata with tomato, avocado and grilled vegetables	18
Smoked Chicken salad with coz, green beans, parmesan and egg	18
Chicken Cacciatore with potatoes, green beans and olives	18
Saltata of pork and fennel sausage with potatoes, mushrooms and spinach	18
Grilled king prawns with olives capers and tomato(3)	24
Homemade Saffron tagliatelle with broccoli, asparagus and pecorino cheese	28
Panfried quail served with potato and spinach	24
Goat Casserole with potatoes and Brussel sprouts	25
Panfried Gurnard with braised saffron fennel and asparagus	27
Osso Bucco with mashed potato and sauteed greens	28

**We have a retail wine available in our Enoteca space.
We are open all day for coffee, cake and lemoncello.**