

CARUGGI



CLASSIC NORTHERN ITALIAN CUISINE

Dinner

Focaccia col formaggio

Our speciality which originates from the chef's hometown of Recco on the Ligurian Coast. This dish has two layers of wafer-thin dough filled with a creamy, tangy handmade cheese then baked in the pizza oven.

The original - Classico	27/37
San Danielle prosciutto	32/ 39
Pizzata- the classic version sprinkled with capers, olives, anchovies and passata	30/38.5

Regional Identity - Italian Simplicity

Massimiliano our owner and chef comes from the region of Liguria, a thin strip of land in Northern Italy where the mountains meet the sea, a cuisine based on fish from the small villages and taggiasche olives and olive oil, herbs and vegetables from the hills. We aim to deliver the simplicity of Northern Italian cuisine using the best of local and Italian produce.

Buon Appetito

To indulge in Ligurian cuisine we recommend
Focaccia col formaggio - Mussels -
Anchovies - Pesto - Pansotti - Zuppa di pesce

Mixed Olives warmed with chilli and herbs 9

Fior di latte

with tomato, avocado and spinach 18
Add prosciutto 22

White anchovies on a tomato salad 14

Portarlington mussels with fregola, fresh tomato, white wine, and chilli 23.5

Bellarine Smoked Baramundi

with a caper and lemon dressing 22

Daily Terrine

served with marinated mushrooms 18

Bresaola Carpaccio with parmesan, sorrel, and celery in a lemon dressing 18

Salumi Misti with pickled vegetables and marinated mushrooms 28.5

Secondi

Slow roasted Duck leg

with roast potatoes and dutch carrots 38

Chianti Braised Beef Cheek

with polenta and sauteed greens 42

Daily Fish Livornese style – pan-fried with olives, pinenuts and cherry tomato in a prawn bisque reduction 42

Please ask for our daily specials

Spuntino and Antipasti

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Pasta

Pansotti con salsa di noci - handmade pasta filled with silverbeet, herbs and curd served in an Otway walnut pesto	29.5
Pasta al Pesto Genovese	28.5
tossed with green beans and potatoes	
Smoked red pepper Orecchiette	
with pork and fennel sausage, broccoli and provolone cheese sauce	32.0
Housemade Pappardelle al ragu del giorno	32..5
Linguine con nero di seppia (squid ink pasta)	36.5
mixed seafood, white wine, herbs, and bisque with a tiny amount of chilli	
Simple Spaghetti Napoli	24
Classic Spaghetti Bolognese	29.5
Rocket and Parmesan	10
Tomato, red onion, and basil	10
Leaves, pear, fresh pecorino and walnuts	11
Spinach, fennel, and sundried tomato	9.5
Mushroom and herb polenta with parmesan	9.5
Broccolini with toasted pine nuts	10
Grilled Asparagus on an artichoke and broad bean puree with pecorino	15

Pizze

Piemontese	28.5
Tomato, mozzarella, ham, mushrooms, and taleggio cheese	
Calabrese	28.5
Tomato, mozzarella, salami soppressa, red pepper and olive	
Valdostana	28.5
Tomato, mozzarella, fontina cheese, speck, finished with marinated wild mushrooms	
Emiliana	31.5
Tomato, mozzarella, finished with prosciutto, rocket and shaved Grana Padano parmesan	
Lombarda	28.5
Tomato, mozzarella, pumpkin, spinach, walnuts and gorgonzola	
Campania	27.5
Tomato, mozzarella, smoked bocconcini, cherry tomato and oregano	

Allergens

Please make us aware of any allergies or dietary requirements when ordering and we can talk you through menu items that will cater to you needs.

Gluten free means no pizza, however most of our pasta sauces can be made with gluten free pasta and the rest of the menu either is or can be adapted for gluten free diners

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