

# CARUGGI



CLASSIC NORTHERN ITALIAN CUISINE

## Lunch

Have lunch on the Cinque Terre-  
Shared grazing plates \$45 per person

### 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

Focaccia col formaggio - Mussels -  
Anchovies - Pesto - Pansotti - Zuppa di pesce

### 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	18.5 / 27
With San Daniele prosciutto	22.5 / 32
Pizzata- the classic version sprinkled with capers, olives, anchovies and passata	21 / 30

## Pizze

<b>Piemontese</b>	19.5/ 28.5
Tomato, mozzarella, ham, mushrooms, and taleggio cheese	
<b>Calabrese</b>	19.5/ 28.5
Tomato, mozzarella, salami soppressa, red pepper and olive	
<b>Valdostana</b>	19.5/28.5
Tomato, mozzarella, fontina cheese, speck, finished with marinated wild mushrooms	
<b>Emiliana</b>	22/ 31.5
Tomato, mozzarella, finished with prosciutto, rocket and shaved Grana Padano parmesan	
<b>Lombarda</b>	19/ 28.5
Tomato, mozzarella, pumpkin, spinach, walnuts and gorgonzola	
<b>Campania</b>	18.5/ 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 all card transactions*

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## Spuntino

**Mixed Olives** warmed with chilli and herbs 9

### White anchovies

on a tomato and red onion salad 14

### Daily Terrine

served with marinated mushrooms 18

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

## Antipasti and Insalate

### Fior di latte

with tomato, avocado and spinach 18

Add prosciutto 22

**Smoked Duck salad** with parmesan, marinated  
mushrooms and borethane onions 22

**Smoked Swordfish** salad with capers, olives, potato,  
fennel, radish and rocket 22

### Salumi Misti

a mixed selection of Italian Doc meats with pickled  
vegetables and marinated mushrooms 28.5

## Piatti Caldi

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

**Chicken Cacciatore** with potatoes, green beans and  
olives 23

**Saltata of Italian sausage** with spinach, mushrooms  
and potato 23

**Panfried quail** 25

served with sauteed potatoes, mushrooms and  
spinach

## 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** 19./ 28.5  
tossed with green beans and potatoes

### Smoked Red Pepper Orecchiette

with pork and fennel sausage, broccoli and  
provolone cheese sauce 32.0

**Pappardelle** con al ragu del giorno 32.5

**Linguine con nero di seppia** 36.5  
mixed seafood, white wine, herbs, and bisque with a  
tiny amount of chilli

Simple **Spaghetti Napoli** 18.5/24

Classic **Spaghetti Bolognese** 20/ 29.5

## Sides

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

Please ask for our daily dishes and bistro lunch of  
the day