

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	28/38
San Danielle prosciutto	34/42
Pizzata- the classic version sprinkled with capers, olives, anchovies and passata	32/39

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

Spuntino and Antipasti

Mixed Olives warmed with chilli and herbs 9

Smoked Buratta

On a pane carasatu cracker with roasted red capsicum and sweet Lombardian peppers 19
Add prosciutto 24.5

White anchovies on a tomato salad 15

Sauteed Portarlington mussels with fregola, fresh tomato, white wine, and chilli 25

Octopus, cuttlefish and potato 22
with green beans and olives

Vitello tonnato – A classic Piemontese dish. 22
Thinly slice veal served with a creamy tuna sauce

Daily Terrine
served with marinated mushrooms 19

Salumi Misti with pickled vegetables and marinated mushrooms 28.5

Secondi

Slow roasted Duck leg
with roast potatoes and Dutch carrots 40

Chianti Braised Beef Cheek
with polenta and sauteed greens 43

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

Please ask for our daily specials

CARUGGI



CLASSIC NORTHERN ITALIAN CUISINE

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 32.0
tossed with green beans and potatoes

Pizzoccheri della Valtellina
(Buckwheat pasta) with Cabbage, potato, black truffle and asiago cheese 33.0

House made Pappardelle al ragù del giorno 36.0

Tonnarelli ai frutti di mare
mixed seafood with white wine, herbs, tossed in a prawn reduction 38

Simple **Spaghetti Napoli** 25

Classic **Spaghetti Bolognese** 32

Sides

Rocket and Parmesan 11

Tomato, red onion, and basil 12.5

Leaves, pear, fresh pecorino and walnuts 12

Spinach, fennel, and sundried tomato 10.5

Mushroom and herb polenta with parmesan 9.5

Broccolini with toasted almonds 12

Pizze

Piemontese 29.5
Tomato, mozzarella, ham, mushrooms, and taleggio cheese

Calabrese 29.5
Tomato, mozzarella, salami soppressa, red pepper and olives

Valdostana 29.5
Tomato, mozzarella, fontina cheese, speck, finished with marinated wild mushrooms

Emiliana 32
Tomato, mozzarella, finished with prosciutto, rocket and shaved Grana Padano parmesan

Lombarda 28.5
Tomato, mozzarella, pumpkin, spinach, walnuts and gorgonzola

Campania 28.5
Tomato, mozzarella, smoked bocconcini, cherry tomatoes and origano

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 your 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