

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	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 19

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 18

Octopus, cuttlefish and potato salad
with green beans and olives 24

Sauteed Portarlington mussels with fregola, fresh tomato, white wine, and chilli 26

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 32

Secondi

Slow roasted Duck leg

with roast potatoes tossed in herbs 38

Slow Roasted Dish of the day

Served with parmesan polenta 40

Daily market Fish –

served with patatine 42

CARUGGI



CLASSIC NORTHERN ITALIAN CUISINE

Pasta

Pansoti con salsa di noci- handmade pasta filled with silverbeet, herbs and curd served in an otway walnut pesto 32

Trofie al Pesto Genovese 33
tossed with green beans and potatoes

Casarecce
With an Italian sausage and broccolini sauce 34

House made Pappardelle al ragù del giorno 37.0

Lemon Laganelle
With mixed seafood with white wine, herbs, and a little fresh tomato 38

Simple **Spaghetti Napoli** 25

Classic **Spaghetti Bolognese** 32

Sides

Rocket and Parmesan 12.5

Tomato, red onion, and basil 14.5

Leaves, pear, fresh pecorino and walnuts 12.5

Herb and parmesan polenta 10

Broccolini with toasted almonds 14

Roasted Dutch Carrots tossed in herbs 13

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 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- or stripe fees if paying online

A surcharge of 15% will be applied to your bill on Public Holidays - Thanks for your understanding