

CARUGGI



CLASSIC NORTHERN ITALIAN CUISINE

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

Typical Ligurian dishes are

Focaccia col formaggio - Mussels - Anchovies - Pesto - Pansoti - 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	19.5 / 28 /38
With San Daniele prosciutto	23.5 /34 /42
Pizzata- the classic version sprinkled with capers, olives, anchovies and passata	21/ 32 /39

Pizze

Piemontese 19.5/ 29.5

Tomato, mozzarella, ham, mushrooms, and taleggio cheese

Calabrese 19.5/29.5

Tomato, mozzarella, salami soppressa, red pepper and olive

Valdostana 19.5/29.5

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

Emiliana 22/ 32

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

Lombarda 19/ 28.5

Tomato, mozzarella, pumpkin, spinach, walnuts and gorgonzola

Campania 18.5/ 27.5

Tomato, mozzarella, smoked bocconcini, cherry tomato 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 all card transactions

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

