



Delizioso

Italian restaurant

Breads (house made wood fired)

<i>Garlic bread</i>	7
<i>Herb bread</i>	7
<i>Bruschetta</i>	11.5
<i>Cheesy garlic bread</i>	8
<i>Ricotta & mozzarella garlic pizza</i>	14.5

Entrees

<i>Marinated olives - Plump imported olives in oil & herbs (V)</i>	10
<i>Caponata - Italian spiced sausage pan fried with roast peppers, tomato, eggplant, onion & garlic served with house made bread (GF)</i>	13.5
<i>Polpette Al Sugo - House made meat balls in tomato broth (GF)</i>	13.5
<i>Garlic prawns - Tiger prawns (5) pan fried with shallots olive oil & confit garlic served with anelli pasta</i>	19.5
<i>Gnocchi Quattro Fromaggi - Homemade potato Gnocchi in four cheese sauce (V)</i>	15
<i>Arancini balls - Shallow fried orange balls of rice with mozzarella, mushrooms, spring onions & parsley on Napoli sauce finished with grana Padano (V)</i>	15
<i>Alla Sorrentina - Pan seared scallops (4) in lemon and baby capers with rocket & grana Padano (GF)</i>	19.5
<i>Antipasto (For 2) - A selection of cold meats, olives, cheese, vegetables with house made bread</i>	24.5

Mains (All mains served with house potatoes and seasonal greens excluding lasagne)

<i>Pollo Genovese - Slices of chicken breast with a creamy pesto & sun-dried tomato sauce (GF)</i>	<i>27</i>
<i>Pollo Cacciatore - Slow cooked chicken, Italian sausage in tomato & wine sauce (GF)</i>	<i>27</i>
<i>Pollo Pistachio AllaPama - Slices of chicken breast cooked with a creamy pistachio sauce (GF)</i>	<i>27</i>
<i>Porchetta - Fillet of pork filled with Italian sausage, mushrooms & baby spinach wrapped in prosciutto pan fried & finished with an apple infused jus (GF)</i>	<i>32</i>
<i>Pork Al latte' - Pork shoulder slow cooked in white wine cream & mushroom sauce (GF)</i>	<i>29</i>
<i>Veal Ragù - Slices of veal cooked in our house ragu sauce (GF)</i>	<i>28.5</i>
<i>Veal Marsala - scallops of veal with a sauce of marsala wine & cream (GF)</i>	<i>29.5</i>
<i>Veal Saltimbocca - Scallops of veal with sage & prosciutto & white wine sauce with a dash of cream (GF)</i>	<i>32</i>
<i>Veal Fungì - Scallops of veal with a creamy mushroom sauce (GF)</i>	<i>30</i>
<i>VitelloPiccata - Scallops of veal with a lemon, capers, onion, white wine & cream sauce</i>	<i>29.5</i>
<i>Veal Gamberi- Scallops of veal topped with tiger prawns and finished with napoli sauce (GF)</i>	<i>36</i>
<i>Salmonè' - Pan fried Atlantic salmon with red capsicum & capers finished with a clarified butter and tomato sauce (GF)</i>	<i>29.5</i>
<i>Eggplant & Ricotta Cannelloni - Served with napoli sauce & finished with grana Padano (V)</i>	<i>25</i>
<i>Lasagne - Hand rolled pasta sheets with house made ragu sauce & cheesy béchamel sauce served with garden salad</i>	<i>23.5</i>

Salads (Great to share)

<i>Garden Salad - Fresh seasonal produce from the garden (V) (GF)</i>	13
<i>Caprese Salad - Layers of ripened tomato, buffalo mozzarella & fresh basil with fine olive oil (V) (GF)</i>	16
<i>Panzanella Salad - Cucumber, tomato, onion, basil & olive oil with house made bread (V)</i>	14

Pasta and Risotto (All pasta sauces served with your choice of spaghetti, penne, fettuccini, linguini or risotto)

<i>Al Ragu (Bolognese) - Slow cooked house made meat sauce</i>	22
<i>Carbonara - Pancetta, cracked pepper, onion, garlic, wine, cream & egg yolks</i>	24
<i>Primavera - Green vegetables, tomato, chilli, garlic, basil & olive oil (V)</i>	20
<i>Al Gamberi - Tiger prawns, onion, chilli, tomato and rocket</i>	29.5
<i>Puttanesca - Anchovies, capers, capsicum, olives, onion, parsley, tomato & chilli</i>	24
<i>Pollo - Chicken, mushrooms, shallots, wine & cream</i>	25
<i>Salome' - Atlantic salmon, capers, onion, tomato & cream</i>	27
<i>Salsiccia - Sliced Italian sausage, onion, garlic, eggplant & tomato</i>	24
<i>Marinara - A selection of seafood, garlic, onion, chilli & tomato</i>	32.5
<i>Pomodoro - Slow cooked tomato sauce and cheese (V)</i>	19
<i>Boscaiola - Pancetta, mushrooms, garlic, wine and cream</i>	26
<i>Alfredo - Mushrooms, onion & parsley (V)</i>	20
<i>Porcini Beef - Slow cooked pulled beef, porcini mushrooms & cream</i>	25
<i>Pollo Genovese - Chicken, pesto, sun-dried tomatoes, garlic & cream</i>	25

Pizza

<i>Margarita - House made napolí sauce with buffalo mozzarella, fresh basil and grana padano</i>	18
<i>Ham and pineapple - Black forest smoked loin ham, caramelised fresh pineapple with napolí sauce & mozzarella</i>	22
<i>Maiale - Slow roasted pork belly, prosciutto, napolí sauce, mozzarella finished with balsamic dressed rocket and green apple</i>	26
<i>Gamberetto - Tiger prawns, Italian spiced sausage and baby spinach on napolí sauce and mozzarella</i>	28
<i>Pepperoni - Spiced Italian sopressa, fresh oregano, mozzarella with napolí sauce finished with grana padano</i>	23
<i>Chicken - Breast of chicken, smoked bacon, cherry tomatoes and baby spinach finished with a homemade lime aioli and mozzarella</i>	26
<i>Carnivore - Smoked bacon, Italian sausage, spicy sopressa, house made meatballs, napolí sauce and mozzarella</i>	28
<i>Vegetarian - Eggplant, capsicum, Spanish onion, mushrooms, imported olives, fresh basil, ricotta, napolí sauce and mozzarella</i>	24
<i>Marinara - Tiger prawns, scallops, squid, fresh basil with napolí sauce and mozzarella</i>	30
<i>Supreme - Sopressa, ham, mushroom, capsicum, pineapple, spanish onion and olives with napolí sauce and mozzarella</i>	28
<i>Eggs Bene Pizza - Bacon, eggs and baby spinach finished with Hollandaise sauce</i>	21.5

All prawn dishes have increased in price due to the shortage of supply of Australian prawns. These prices will remain high whilst the Australian Government continues its ban of importing foreign prawns.

15% surcharge applies on all public holidays.

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Sparkling

Chalk Hill Blue Bubbles

A luscious, strawberry fruit sweetness evident on the palate.

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5.5 20

Villa Jolanda Prosecco

Clean with lively aromatic apple and pear aromas.

7.5 32

White Wines

Chalk Hill Blue Semillon Sauvignon Blanc

Herbaceous and tropical characters followed by citrus notes.

5.5 20

Studio Series Pinot Grigio

Aromas of pears and apples leap from the glass.

6.5 25

Sugar & Spice Moscato

Guava, rockmelon, ripe tropical fruits.

7 27

Mondiale Marlborough Sauvignon Blanc

The palate is vibrant and fresh with tropical fruit and citrus.

7.5 29

Angove Organic Chardonnay

Tropical fruits and peach combine with a hint of French oak.

7.5 29

Tulloch Verdelho

Tropical fruit flavours with melon, musk and a zesty citrus lift.

8 32

Red Wines

Chalk Hill Blue Cabernet Merlot

Berry fruit flavours of black cherry, raspberry and plum.

5.5 20

Paladino Sangiovese

Vinous in character with notes of cherries.

7 27

Studio Series Cabernet Sauvignon

Red berry aromas with herbaceous Cabernet notes.

6 22

Koonowla Ringmaster Merlot

Distinct mulberry and plum coupled with cedar spice.

6.5 25

Angove Nine Vines Rose

Lifted strawberry, raspberry and cherry aromas.

7 28

Duck Shoot Pinot Noir

Soft and rich with characteristic silky Pinot tannin.

8 32

Angove McLaren Vale Shiraz

Upfront pepper, red cherry and black chocolate.

8 32

Wicks Estate Cabernet Sauvignon

Cassis and dark fruit flavours.

9.5 39

Dessert Wines

Hollick The Nectar

Lifted aromas of lime and grapefruit.

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8 42

Angove Grand Tawny 10 Year Old

Intensely rich with raisin and butterscotch sweetness.

8 42

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Beers

Corona	7
Peroni	7
Stella	7
Carlton Dry	7
Peroni Mid Strength	6.5
Coopers Light	6
Somersby Pear Cider	7.5
Canadian Club and Dry	8.5

Spirits

Jack Daniels	Vodka	Midori	all 8
Wild Turkey	Gin	Frangelico	
Bundy Rum	Malibu	Southern Comfort	
Scotch	Tequila	Kahlua	
Jaimiesons Irish Whisky	Bacardi	Baileys	

Soft Drinks

Coke	Diet Coke	Lemon Squash	all 4.5
Lemon Lime & Bitters	Lemonade	Creaming Soda	
Orange Juice			

Italian Soft Drinks

Sparkling Mineral Water	all 4.5
Chinotto	
Limonata	
Blood Orange	

Premium Espresso Coffee

Cup	4
Mug	5
Affogato	7
Irish Coffee	12
Liqueur Affogato	14