

# Delizioso on Oxford



## Take Away Menu

**Available Monday to Sunday from 11.30am till 9pm**

*Please note that Prices may change without notice*

**All Phone Orders please call (07) 3399 9813**

**Delivery also available**



**UBER  
EATS**

### Beverages

Coke Cola Can \$2.5, Diet Coke Can \$2.5, Coke Zero Can \$2.5, Lemonade Can \$2.5, Solo Can \$2.5

San Pellegrino Sparkling Mineral Water 1lt \$7

Aqua Panna Still Mineral Water 1lt \$7

Liptons Lemon Iced Tea or Peach Iced Tea \$3.5

San Pellegrino Range of Soft Drinks \$3.5

Chinotto (Italian Style Cola), Limonata (Lemon), Aranciata (Orange), Aranciata Rosso (Blood Orange)  
Pompelmo (Grapefruit), Melograno e Arancia (Orange & Pomegranate), Clementina (Manderin)

### Breads and Sharing Platters

**FOCACCIA (DF) \$12.5**

Pizza Bread with Garlic and Rosemary  
With Mozzarella Cheese

**\$15.5**

**BRUSCHETTA ai GORGONZOLA**

**\$17.5**

Freshly Baked Pizza Bread Served with Prosciutto, Gorgonzola, Walnuts and Pear

**ARANCINI**

**\$15.5**

Six Arancini Balls to share, served with a Selection of Sauces

**OLIVES**

**\$15.5**

Fetta Stuffed Green Olives, Crumbed and Fried and served with a Garlic Aioli

**ANTIPASTO CALDO**

**\$35**

Selection of Hot Antipasto which includes Calamari, Arancini, Whitebait Fritters,  
Crumbed & Stuffed Olives, Grilled Chorizo & Sicilian Meatballs

### Entrées

**POLPETTE SICILIANE**

**\$15.5**

Traditional Beef and Pork Sicilian Meatballs topped with a Napoli Sauce and Parmesan

**BIANCHETTI FRITTI (GF)**

**\$15.5**

Grilled Whitebait Fritters served with a Rocket & Pear Salad and a Chilli Jam

**CALAMARI FRITTI (DF) (GF on Request)**

**\$16.5**

Fresh Pineapple Cut Calamari Served with a Rocket Salad, and a Homemade Garlic & Lemon Aioli

**PARMIGIANA DI MELENZANE**

**\$16.5**

Thick Slices of Eggplant, lightly crumbed and fried, finished with a Napoli Sauce and Bocconcini and Parmesan cheese

**CAPEANTE**

**\$17.5**

Pan Seared Scallops served with a Pancetta, Shallot, Butter, White Wine Sauce



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## Pizzeria

All of our Pizzas are made with the best Italian Ingredients including Caputo 00 Flour of Naples and are 12 inches in diameter

### ROSSO – Served on an Tomato Base

<b>MARGHERITA</b> – Fior De latte Mozzarella, Bocconcini & Basil, Served on a Rosso Base	<b>\$19.5</b>
<b>NEW YORKER</b> – Fior De latte Mozzarella, Pepperoni, Basil & Oregano	<b>\$21.5</b>
<b>ZUCCA</b> - Fior De latte Mozzarella Roasted Pumpkin, Feta Cheese, Pine Nuts, Rosemary, Garlic & Spinach	<b>\$21.5</b>
<b>CHORIZO</b> - Fior De latte Mozzarella, Chorizo, Roasted Capsicum, Spinach and Broccolini	<b>\$22.5</b>
<b>QUATTRO FORMAGGI</b> - Fior De latte Mozzarella, Parmesan, Gorgonzola & Feta Cheese	<b>\$22.5</b>
<b>NAPOLETANA</b> - Fior De latte Mozzarella, Bocconcini, Capers, Anchovies & Black Olives	<b>\$23.5</b>
<b>RUCOLA e FORMAGGIO</b> - On top of a Rosso Base, Prosciutto, Parmesan, & Rocket Lettuce	<b>\$23.5</b>
<b>CAPRICCIOSA</b> – Fior De latte Mozzarella, Pepperoni, Mushrooms & Black Olives	<b>\$23.5</b>
<b>POLLO &amp; AVOCADO</b> - Fior De latte Mozzarella, Grilled Chicken, Spanish Onion & Fresh Cherry Tomatoes, Topped with Avocado & Aioli	<b>\$24.5</b>
<b>PEPERONCINO GAMBARI</b> – Fior De latte Mozzarella, Marinated Chilli Prawns, Fresh Chilli, Semi Dried Tomatoes, Coriander and a Lemon Wedge	<b>\$25.5</b>
<b>CARNIVORA</b> - Fior De latte Mozzarella, Caramelised Spanish Onion, Ham, Pepperoni, Grilled Chicken, Bacon & Eye Fillet Beef	<b>\$25.5</b>

### Bianca – Served on a Olive Oil Base

<b>FUNGHI SALTATI</b> - Fior De latte Mozzarella, Trio of Mushrooms, Topped with Roasted Capsicum, Crumbled Feta and Rocket Lettuce	<b>\$22.5</b>
<b>BUFFALO</b> – Fior De latte Mozzarella, Pepperoni, Chorizo Roasted Capsicum & Caramelised Onion, Garnished with Buffalo Mozzarella	<b>\$23.5</b>
<b>ANATRA</b> – Fior De latte Mozzarella, Slow Roasted Duck Confit, Red Onion, Feta Cheese & Walnuts, Drizzled with a Black Pepper Aioli Sauce and topped with Rocket Lettuce	<b>\$24.5</b>
<b>ARROSTO</b> - Fior De latte Mozzarella, Slow Roasted Pork Belly, Sweet & Sour Red Cabbage, Onion, Apple Confit & Rocket Lettuce	<b>\$24.5</b>
<b>FRUTTI DI MARE</b> – Fior De latte Mozzarella, Prawns, Calamari, Atlantic Salmon & Scallops, Drizzled with an Aioli Sauce and Lemon Wedge	<b>\$26.5</b>
<b>MANZO</b> – Fior De latte Mozzarella, Eye Fillet Beef, Wild Mushrooms, Caramelised Onions, Parsley & Basil, Fetta Cheese and topped with an Truffle Oil	<b>\$27.5</b>
<b>OCEANO</b> - Fior De latte Mozzarella, Moreton Bay Bug Pieces, Spanish Onion, Capers and Red Onion, Drizzled with A Pesto Sauce and Topped with Rocket Lettuce, Lemon Wedge and a Grilled Half Bug	<b>\$29.5</b>

### Calzone – Pizza Turned Over and Served with a Rosso Sauce

<b>VERDURE</b> - Roasted Pumpkin, Spinach, Pinenuts, Slow Roasted Capsicum, Rosemary, Black Olives, Fior De latte Mozzarella & Bocconcini	<b>\$23.5</b>
<b>CARNE</b> - Beef Cheek Ragu, Sopressa, Lamb, Ham, Sliced Potato, Fior De latte Mozzarella and Feta, Served with a Parmesan Crust	<b>\$25.5</b>



# Delizioso on Oxford



## Pasta e Risotto

### **GNOCCHI ALLA ZUCCA (VEG)**

Homemade Delizioso Gnocchi Served with Roasted Pumpkin & Sage in a Burnt Butter Sauce

MAIN - \$22.5

### **PESTO di BASILICO \*\* (VEG)**

Penne Pasta served with Traditional Creamy Basil Pesto

MAIN - \$22.5

### **AMATRICIANA \*\* (DF on Request)**

Bacon, Chilli, Garlic & Onion, Tossed through spaghetti with a Napoli Sauce and Topped with Parmesan

MAIN - \$23.5

### **VERDURE STAGIONALI E SALSA DI NAPOLI (VEG/GF/VEGAN)**

Seasonal Vegetables cooked in a Napoli Sauce and tossed through Spiral Gluten Free Pasta

MAIN - \$22.5

### **RAVIOLI ALLA SORRENTINA (VEG)**

Spinach & Ricotta Ravioli, served in a Napoli Sauce with Cherry Tomatoes, Basil and Buffalo Bocconcini

MAIN - \$25.5

### **SPAGHETTI DELLA NONNA (DF on Request)**

Spaghetti Pasta served with Sicilian Meatballs and a Bolognese Sauce

MAIN - \$23.5

### **CARBONARA \*\***

Bacon, Mushrooms & Egg served in a Traditional Creamy Sauce with Pappardelle Pasta

MAIN - \$24.5

### **RIGATONI DI CARNE**

Sicilian Meatballs, served with Mushroom & Bacon, in a Creamy Garlic and White Wine Sauce through Rigatoni Pasta

MAIN - \$24.5

### **BEEF LASAGNE**

Traditional Home Made Beef Lasagne served with Chips and Garden Salad

MAIN - \$24.5

### **PAPPARDELLE RAGU \*\* (DF on Request)**

Slow Cooked Beef Cheek Ragù tossed through Pappardelle Ribbon Pasta, & Pecorino

MAIN - \$25.5

### **GNOCCHI AL CONIGLIO \*\* (DF on Request)**

Homemade Delizioso Gnocchi Served with a Rabbit & Mushroom Ragù

MAIN - \$25.5

### **FANTASIA \*\***

Prawns, Vongole and Chorizio tossed through Spaghetti Pasta with Fresh Ribbon Zucchini and finished with a White Wine and Light Cream Sauce

MAIN - \$25.5

### **LINGUINI ALLO SCOGLIO \*\***

Prawns, Calamari, Vongole & Mussels, Sautéed with Garlic, Chilli, Onion, Parsley, and White Wine, Tossed through Linguine Pasta

MAIN - \$27.5

### **RISOTTO AI FUNGHI (GF) (VEG)**

Risotto served with a Medley of Mixed Mushrooms

MAIN - \$23.5

### **RISOTTO ALLA PESCATORA (GF)**

Risotto Served with Napoletana Sauce & Prawns, Mussels, Calamari and Vongole

MAIN - \$27.5

### **RISOTTO ALLE CICALI (GF)**

Moreton Bay Bug pieces cooked with Sauté Garlic, Leek, White Wine, Cream and Parmesan, Topped with a Half Grilled Moreton Bay Bug and Lemon

MAIN - \$31.5

### **LASAGNE alla MARINARA**

Pieces of Moreton Bay Bug, Scallops and Prawns between Sheets of Pasta and Covered with a Rappè Rosso Sauce and Parmesan, Topped with a Half Grilled Moreton Bay Bug

MAIN - \$31.5

**All Dishes can be made with the extra Condiments listed below  
Chicken - \$5, Duck - \$6, Prawns, Atlantic Salmon or Tuna - \$8.5**

**All Dishes with the \*\* Symbol can be made can be made with  
Gluten Free Pasta for an additional cost of \$2.50**



# Delizioso on Oxford



## Carni / Pesce e Crostacei

<b>SCALLOPINE</b>	<b>\$29.5</b>
Sautéed Chicken Breast, Cooked in a Marsala, Cream, Mushrooms, Garlic & Basil Sauce. Served on a Bed of Wilted Spinach and Potato Rosti	
<b>GUANCIA DI MANZO (GF/DF)</b>	<b>\$29.5</b>
Braised Beef Cheek cooked Osso Bucco Style and served on a bed of Mashed Potato	
<b>PORCHETTA (GF) (DF on Request)</b>	<b>\$30.5</b>
Rolled Pork Belly served with Truffle Mashed Potato, Apple Puree, Gorgonzola Cream, Finished with a Red Wine Jus	
<b>VITELLO PICCATO</b>	<b>\$30.5</b>
Thin Veal Cutlets Browned and draped in a rich Lemon & Caper Sauce on top of Mashed Potato and Finished with Crispy Prosciutto	
<b>ANATRA AL FORNO (GF/DF)</b>	<b>\$32.5</b>
Crispy Duck Leg, served on a Bed of Sweet Potato Mash, with Oven Roasted Mushrooms and Artichokes and finished with a Muscat Jus	
<b>AGNELLO MARINATO</b>	<b>\$32.5</b>
Mediterranean Marinated Lamb Rump with a Parmesan & Basil Pesto Crust, Cooked to your preference and served with a Rustic Ratatouille and Rosemary Jus	
<b>GAMBERI SALTATI (GF)</b>	<b>\$29.5</b>
A Dozen of Local Caught Tweed Prawns, Sautéed in a Tuscan Sauce (Chilli, Garlic, Red Onion, Chard, Cherry Tomatoes, White Wine, Butter and Extra Virgin Olive Oil) Served on a bed of Creamy Polenta and Topped with Crispy Pancetta	
<b>CICALE DI MORETON BAY</b>	<b>\$37.5</b>
Whole Moreton Bay Bugs, Cut in Half and Grilled, Served with Semi Dried Tomatoes, Fresh Peas and Polenta Coated Gnocchi, Topped with a Garlic Cream Sauce	
<b>FRITTO MISTO (GF &amp; DF on Request)</b>	<b>For 2 \$75</b>
Mixed Seafood Platter for Two People Served with Grilled Moreton Bay Bugs, Fish of the Day, Fried Calamari, Sautéed Mussels in a Napoli Sauce, Scallops served in a Butter and White Wine Sauce and Beer Battered Prawns. Finished with Fresh Seasonal Fruit and Shoestring Fries.	

## Sides

<b>Caprese Salad</b>	<b>\$7.5</b>
<b>Garden Salad, Served with an Extra Virgin Olive Oil &amp; Balsamic Dressing</b>	<b>\$8.5</b>
<b>Shoestring Fries, Served with Garlic Aioli</b>	<b>\$8.5</b>
<b>Rocket, Pecorino and Pear salad with a Chardonnay Dressing</b>	<b>\$9.5</b>
<b>Truffle Mashed Potato</b>	<b>\$9.5</b>
<b>Seasonal Greens</b>	<b>\$9.5</b>



# Delizioso on Oxford



## Dolci / Dessert

### **TIRAMISU**

**\$11**

Traditional Italian Recipe, Made with a Coffee Liqueur, Mascarpone Cream, Savoiardi Italian Sponge Biscuits and Topped with a Wild Berry Compote

### **VALENCIA CAKE (GF)**

**\$11.5**

Italian Orange Cake served with Orange Syrup, Mascarpone and Macadamia Praline

### **CHEESECAKE BACCHE MISTE (GF)**

**\$12.5**

Berry Cheesecake served with Cointreau Infused Strawberries and Whipped Cream

### **BROWNIE AL CIOCCOLATO**

**\$12.5**

Home Made Chocolate and Macadamia Fudge Brownie, Served with a Lindt Chocolate Sauce and Vanilla Bean Ice Cream

### **CRUMBLE DI MELE**

**\$13.5**

Apple, Raspberry, Sultana and Cinnamon Crumble, Served Hot with a Brandy Custard and Vanilla Bean Ice Cream

### **PIATTO DI FORMAGGI**

**Cheese Plate for 2**

**\$24**

An assortment of three cheeses served with a Selection of Fresh Fruit and Nuts, Muscatels, Quince Paste and Artisan Crisp Breads

