

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) 5536 9855

Delivery also available,

For all Deliveries please log onto Uber Eats on your Phone or Computer

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 - \$6

Aqua Panna Still Mineral Water 1lt - \$6

San Pellegrino Lemon Iced Tea \$3.5

San Pellegrino Peach Iced Tea \$3.5

San Pellegrino Chinotto - Italian Style Cola \$3.5

San Pellegrino Limonata – Italian Style Sparkling Lemon Juice \$3.5

San Pellegrino Aranciata Rosso - Italian Style Sparkling Blood Orange Juice \$3.5

Breads and Sharing Platters

FOCACCIA (DF) \$10

Pizza Bread with Garlic and Rosemary

With Mozzarella Cheese \$13

BRUSCHETTA al GORGONZOLA \$13

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

ARANCINI \$14

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

Entrées

POLPETTE SICILIANE \$14

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

BIANCHETTI FRITTI (GF) \$14.5

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

CALAMARI FRITTI (DF) (GF on Request) \$15

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

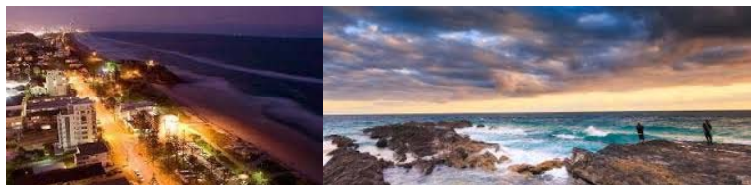
PARMIGIANA DI MELENZANE \$15

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



Delizioso

@ the strand, Coolangatta



Pizzeria

All Pizza Bases are 12 inches in size and are made with Delizioso's Special Recipe and these are based on Traditional Thin Based Italian Pizzas

ROSSO – Served on an Tomato Base

MARGHERITA - Mozzarella, Bocconcini & Basil, Served on a Rosso Base	\$17
NEW YORKER – Mozzarella, Pepperoni, Basil & Oregano	\$18.5
ZUCCA - Roasted Pumpkin, Feta Cheese, Pine Nuts, Rosemary, Garlic & Spinach	\$19
CHORIZO - Mozzarella, Chorizo, Roasted Capsicum, Spinach and Broccolini	\$20
QUATTRO FORMAGGI - Mozzarella, Parmesan, Gorgonzola & Feta Cheese	\$21
NAPOLETANA - Mozzarella, Bocconcini, Capers, Anchovies & Black Olives	\$21
RUCOLA e FORMAGGIO - On top of a Rosso Base, Prosciutto, Parmesan, & Rocket Lettuce	\$21.5
CAPRICCIOSA – Mozzarella, Pepperoni, Mushrooms & Black Olives	\$21.5
POLLO & AVOCADO - Mozzarella, Grilled Chicken, Spanish Onion & Fresh Cherry Tomatoes, Topped with Avocado & Aioli	\$22
PEPERONCINO GAMBARI – Mozzarella, Marinated Chilli Prawns, Fresh Chilli, Semi Dried Tomatoes, Coriander and a Lemon Wedge	\$23
CARNIVORA - Mozzarella, Caramelised Spanish Onion, Ham, Pepperoni, Grilled Chicken, Bacon & Eye Fillet Beef	\$24

Bianca – Served on a Olive Oil Base

FUNGHI SALTATI - Trio of Mushrooms & Mozzarella, Topped with Roasted Capsicum, Crumbled Feta and Rocket Lettuce	\$19
BUFFALO – Mozzarella, Pepperoni, Chorizo Roasted Capsicum & Caramelised Onion, Garnished with Buffalo Mozzarella	\$21.5
ANATRA – Mozzarella, Slow Roasted Duck Confit, Red Onion, Feta Cheese & Walnuts, Drizzled with a Black Pepper Aioli Sauce and topped with Rocket Lettuce	\$22
ARROSTO - Mozzarella, Slow Roasted Pork Belly, Sweet & Sour Red Cabbage, Onion, Apple Confit & Rocket Lettuce	\$22
FRUTTI DI MARE – Mozzarella, Prawns, Calamari, Atlantic Salmon & Scallops, Drizzled with an Aioli Sauce and Lemon Wedge	\$25
MANZO – Mozzarella, Eye Fillet Beef, Wild Mushrooms, Caramelised Onions, Parsley & Basil, Fetta Cheese and topped with an Truffle Oil	\$26.5
OCEANO - 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	\$32

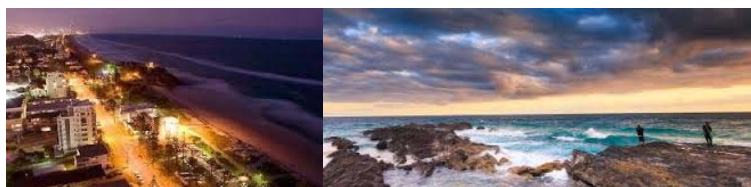
Calzone – Pizza Turned Over and Served with a Rosso Sauce

VERDURE - Roasted Pumpkin, Spinach, Pinenuts, Slow Roasted Capsicum, Rosemary, Black Olives & Bocconcini	\$21
CARNE - Beef Cheek Ragu, Sopressa, Lamb, Ham, Sliced Potato and Feta, Served with a Parmesan Crust	\$22



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Pasta e Risotto

GNOCCHI ALLA ZUCCA ** (VEG) Homemade Delizioso Gnocchi Served with Roasted Pumpkin & Sage in a Burnt Butter Sauce	MAIN - \$21
PESTO di BASILICO ** (VEG) Penne Pasta served with Traditional Creamy Basil Pesto	MAIN - \$21
AMATRICIANA ** (DF on Request) Bacon, Chilli, Garlic & Onion, Tossed through spaghetti with a Napoli Sauce and Topped with Parmesan	MAIN - \$22.5
RAVIOLI ALLA SORRENTINA (VEG) Spinach & Ricotta Ravioli, served in a Napoli Sauce with Cherry Tomatoes, Basil and Buffalo Bocconcini	MAIN - \$22.5
SPAGHETTI DELLA NONNA (DF on Request) Spaghetti Pasta served with Sicilian Meatballs and a Bolognaise Sauce	MAIN - \$22.5
CARBONARA ** Bacon, Mushrooms & Egg served in a Traditional Creamy Sauce with Pappardelle Pasta	MAIN - \$23
RIGATONI DI CARNE Sicilian Meatballs, served with Mushroom & Bacon, in a Creamy Garlic and White Wine Sauce through Rigatoni Pasta	MAIN - \$23.5
BEEF LASAGNE Traditional Home Made Beef Lasagne served with Chips and Salad	MAIN - \$23.5
PAPPARDELLE RAGU ** (DF on Request) Slow Cooked Beef Cheek Ragù tossed through Pappardelle Ribbon Pasta, & Pecorino	MAIN - \$24
GNOCCHI AL CONIGLIO ** (DF on Request) Homemade Delizioso Gnocchi Served with a Rabbit & Mushroom Ragù	MAIN - \$24.5
FANTASIA ** Prawns, Vongole and Chorizio tossed through Spaghetti Pasta with Fresh Ribbon Zucchini and finished with a White Wine and Light Cream Sauce	MAIN - \$24.5
LINGUINI ALLO SCOGLIO ** Prawns, Calamari, Vongole & Mussels, Sautéed with Garlic, Chilli, Onion, Parsley, and White Wine, Tossed through Linguine Pasta	MAIN - \$26
RISOTTO AI FUNGHI (GF) (VEG) Risotto served with a Medley of Mixed Mushrooms	MAIN - \$22.5
RISOTTO ALLA PESCATORA (GF) Risotto Served with Napoletana Sauce & Prawns, Mussels, Calamari and Vongole	MAIN - \$26
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 - Entrée \$3.5, Main \$5

Duck - Entrée \$4, Main \$6

Prawns - Entrée \$5, Main \$8.5

All Dishes with the ** Symbol can be made can be made with

Gluten Free Pasta for an additional cost of \$2.50



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Carni / Pesce e Crostacei

SCALLOPINE

Sautéed Chicken Breast, Cooked in a Marsala, Cream, Mushrooms, Garlic & Basil Sauce.
Served on a Bed of Wilted Spinach and Potato Rosti

\$27

GUANCIA DI MANZO (GF/DF)

Braised Beef Cheek cooked Osso Bucco Style and served on a bed of Mashed Potato

\$28

ANATRA AL FORNO (GF/DF)

Crispy Duck Leg, served on a Bed of Sweet Potato Mash, with Oven Roasted Mushrooms and Artichokes and finished with a Muscat Jus

\$31

TROTA SALMONATA (GF, DF on Request)

Whole Baby Rainbow Trout served with a Rocket, Roasted Pumpkin, Parmesan, Toasted Hazelnuts and Crispy Prosciutto Salad, Topped with a Balsamic Dressing

\$28

GAMBERI SALTATI (GF)

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

\$28

Sides

Caprese Salad

\$7.5

Garden Salad, Served with an Extra Virgin Olive Oil & Balsamic Dressing

\$8.5

Shoestring Fries, Served with Garlic Aioli

\$8.5

Rocket, Pecorino and Pear salad with a Chardonnay Dressing

\$9.5

Truffle Mashed Potato

\$9.5

Seasonal Greens

\$9.5

Dolci / Dessert

TIRAMISU

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

\$10

CROSTATA DI LIMONE

Traditional Italian Lemon Tart Served with Whipped Cream

\$12

BROWNIE AL CIOCCOLATO

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

\$12

APPLE PIE

Traditional Recipe made with Apple and Cinnamon, Served Hot with a Brandy Custard and Vanilla Bean Ice Cream

\$13

PIATTO DI FORMAGGI

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

Cheese Plate for 2

\$24

