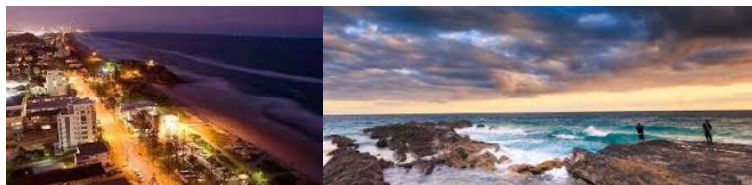


Delizioso

@ the strand, Coolangatta



A'la'Carte Menu

Available Monday to Sunday from 11.30am for Lunch & Dinner

Reservations Please call (07) 5536 9855

www.deliziosorestaurant.com.au

Take Away Menu Also Available

Please note that prices are subject to change

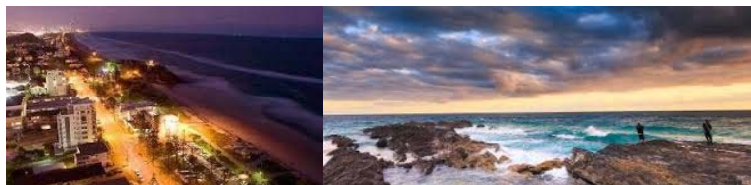
Breads and Sharing Platters

FOCACCIA (DF)	\$13
<i>Pizza Bread with Garlic and Rosemary With Mozzarella Cheese</i>	\$16
BRUSCHETTA (VEG) (GF on Request)	\$14
<i>2 Pieces of Crusty Italian Bread Served with Diced Tomato, Basil, Balsamic Vinegar and Extra Virgin Olive Oil</i>	
BRUSCHETTA ai GORGONZOLA	\$17
<i>Freshly Baked Pizza Bread Served with Prosciutto, Gorgonzola, Walnuts and Pear</i>	
PANE CASARECCIO (GF on Request)	\$15
<i>Pana di Casa Toasted Bread served with Extra Virgin Olive Oil, Balsamic and Dip of the Day</i>	
ARANCINI	\$18
<i>Six Arancini Balls to share, served with a Selection of Sauces</i>	
SELECTION OF HOT AND COLD OLIVES	\$19.5
ANTIPASTO DELLA CASA (GF or DF on Request)	\$32.5
<i>Selection of Cured Italian Meats & Cheeses, Medley of Marinated Vegetables, Caprese, Pane di Casa Bread & Dips</i>	
ANTIPASTO CALDO	\$42.5
<i>Selection of Hot Antipasto which includes Calamari, Arancini, Whitebait Fritters, Crumbed & Stuffed Olives, Grilled Chorizo & Sicilian Meatballs</i>	
<u>Entrées</u>	
POLPETTE SICILIANE	\$18
<i>Traditional Beef and Pork Sicilian Meatballs topped with a Napoli Sauce and Parmesan</i>	
BIANCHETTI FRITTI (GF)	\$18.5
<i>Grilled Whitebait Fritters served with a Rocket & Pear Salad and a Chilli Jam</i>	
CALAMARI FRITTI (GF on Request)	\$19
<i>Fresh Pineapple Cut Calamari Served with a Rocket Salad, and a Homemade Garlic & Lemon Aioli</i>	
PARMIGIANA DI MELENZANE	\$19
<i>Thick Slices of Eggplant, lightly crumbed and fried, finished with a Napoli Sauce and Bocconcini and Parmesan cheese</i>	
CROCCHETTE D'ANATRA	\$19.5
<i>Confit Duck Potato Croquets, served with a Bush Tomato Relish & Watercress Salad</i>	
CARPACCIO DI MANZO (GF) (DF on Request)	\$21
<i>Thinly Sliced Eye Fillet Beef, Served with Rocket Lettuce, Red Onion Jam, Parmesan and Extra Virgin Olive Oil</i>	
GAMBERI ALLA GRIGLIA (GF/DF)	\$22
<i>Fresh Avocado, Served with Cooked Grilled Prawns and a Caramelised Sweet Corn Salsa</i>	
CAPELANTE	\$22
<i>Pan Seared Scallops served with a Pancetta, Shallot, Butter, White Wine Sauce</i>	
COZZE AL VINO BIANCO (GF on Request)	\$23
<i>Live Black Mussels cooked in a Chilli, White Wine and Neapolitan Sauce Served with Sour Dough Bread</i>	
CEVICHE (DF)	\$24
<i>Atlantic Salmon and Tuna pieces, cured in Citrus, Red Onion, Coriander, Chilli and Mint and served with Croutons</i>	



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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	\$19.5
NEW YORKER – Mozzarella, Pepperoni, Basil & Oregano	\$21.5
ZUCCA - Roasted Pumpkin, Feta Cheese, Pine Nuts, Rosemary, Garlic & Spinach	\$22
CHORIZO - Mozzarella, Chorizo, Roasted Capsicum, Spinach and Broccolini	\$23
QUATTRO FORMAGGI - Mozzarella, Parmesan, Gorgonzola & Feta Cheese	\$24
NAPOLETANA - Mozzarella, Bocconcini, Capers, Anchovies & Black Olives	\$24
RUCOLA e FORMAGGIO - On top of a Rosso Base, Freshly Sliced Prosciutto, Parmesan, & Rocket Lettuce	\$24.5
CAPRICCIOSA – Mozzarella, Pepperoni, Mushrooms & Black Olives	\$24.5
POLLO & AVOCADO - Mozzarella, Grilled Chicken, Spanish Onion & Fresh Cherry Tomatoes, Topped with Avocado & Aioli	\$25
PEPERONCINO GAMBARI – Mozzarella, Marinated Chilli Prawns, Fresh Chilli, Semi Dried Tomatoes, Coriander and a Lemon Wedge	\$26
CARNIVORA - Mozzarella, Caramelised Spanish Onion, Ham, Pepperoni, Grilled Chicken, Bacon & Eye Fillet Beef	\$27

Bianca – Served on a Olive Oil Base

FUNGHI SALTATI - Trio of Mushrooms & Mozzarella, Topped with Roasted Capsicum, Crumbled Feta and Rocket Lettuce	\$22
BUFFALO – Mozzarella, Pepperoni, Chorizo Roasted Capsicum & Caramelised Onion, Garnished with Buffalo Mozzarella	\$24.5
ANATRA – Mozzarella, Slow Roasted Duck Confit, Red Onion, Feta Cheese & Walnuts, Drizzled with a Black Pepper Aioli Sauce and topped with Rocket Lettuce	\$25
ARROSTO - Mozzarella, Slow Roasted Pork Belly, Sweet & Sour Red Cabbage, Onion, Apple Confit & Rocket Lettuce	\$25
FRUTTI DI MARE – Mozzarella, Prawns, Calamari, Atlantic Salmon & Scallops, Drizzled with an Aioli Sauce and Lemon Wedge	\$28
MANZO – Mozzarella, Eye Fillet Beef, Wild Mushrooms, Caramelised Onions, Parsley & Basil, Fetta Cheese and topped with Truffle Oil	\$29.5
OCEANO * - Mozzarella, Moreton Bay Bug Pieces, Spanish Onion and Capers Drizzled with a Pesto Sauce and Topped with Rocket Lettuce, Lemon Wedge and a Grilled Half Bug	\$36

Calzone – Pizza Turned Over and Served with a Rosso Sauce

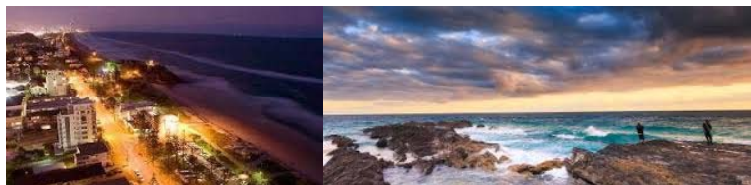
VERDURE - Roasted Pumpkin, Spinach, Pinenuts, Slow Roasted Capsicum, Rosemary, Black Olives & Bocconcini	\$24
CARNE - Beef Cheek Ragù, Sopressa, Lamb, Ham, Sliced Potato and Feta, Served with a Parmesan Crust	\$26

Please note that dishes listed with * are not available for any Lunch Specials or Vouchers



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Pasta e Risotto

GNOCCHI ALLA ZUCCA ** (VEG) <i>Homemade Delizioso Gnocchi Served with Roasted Pumpkin & Sage in a Burnt Butter Sauce</i>	ENT - \$19.5	MAIN - \$26
PESTO di BASILICO ** (VEG) <i>Penne Pasta served with Traditional Creamy Basil Pesto</i>	ENT - \$19.5	MAIN - \$26
AMATRICIANA ** (DF on Request) <i>Bacon, Chilli, Garlic & Onion, Tossed through spaghetti with a Napoli Sauce and Topped with Parmesan</i>	ENT - \$21,5	MAIN - \$27.5
RAVIOLI ALLA SORRENTINA (VEG) <i>Spinach & Ricotta Ravioli, served in a Napoli Sauce with Cherry Tomatoes, Basil and Buffalo Bocconcini</i>		MAIN - \$27.5
SPAGHETTI DELLA NONNA (DF on Request) <i>Spaghetti Pasta served with Sicilian Meatballs and a Bolognese Sauce</i>		MAIN - \$27.5
CARBONARA ** <i>Bacon, Mushrooms & Egg served in a Traditional Creamy Sauce with Pappardelle Pasta</i>		MAIN - \$28
RIGATONI DI CARNE <i>Sicilian Meatballs, served with Mushroom & Bacon, in a Creamy Garlic and White Wine Sauce through Rigatoni Pasta</i>		MAIN - \$28.5
PAPPARDELLE DI MANZO ** (DF on Request) <i>Slow Cooked Beef Cheek Ragu tossed through Pappardelle Ribbon Pasta, & Pecorino</i>		MAIN - \$29
GNOCCHI AL CONIGLIO ** (DF on Request) <i>Homemade Delizioso Gnocchi Served with a Rabbit & Mushroom Ragu</i>		MAIN - \$29.5
FANTASIA ** <i>Prawns, Vongole and Chorizio tossed through Spaghetti Pasta with Fresh Ribbon Zucchini and finished with a White Wine and Light Cream Sauce</i>		MAIN - \$29.5
LINGUINI ALLO SCOGLIO ** <i>Prawns, Calamari, Vongole & Mussels, Sautéed with Garlic, Chilli, Onion, Parsley, and White Wine, Tossed through Linguine Pasta</i>		MAIN - \$31
RISOTTO AI FUNGHI (GF) (VEG) <i>Risotto served with a Medley of Mixed Mushrooms</i>		MAIN - \$27.5
RISOTTO ALLA PESCATORA (GF) <i>Risotto Served with Napoletana Sauce & Prawns, Mussels, Calamari and Vongole</i>		MAIN - \$31
RISOTTO ALLE CICALI * (GF) <i>Moreton Bay Bug pieces cooked with Sauté Garlic, Leek, White Wine, Cream and Parmesan, Topped with a Half Grilled Moreton Bay Bug and Lemon</i>		MAIN - \$37.5

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

*Enjoy 2 Pieces of Crusty Italian Bread with Olive Oil & Balsamic Vinegar
For an additional cost of \$5*

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

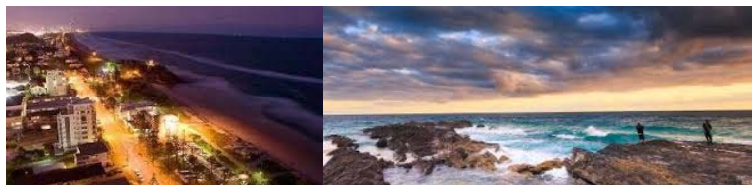
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Please note that only the dishes listed as an entrée can be made as an entrée size



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Carni / Meats

SCALLOPINE

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

\$34

GUANCIA DI MANZO (GF/DF)

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

\$35

PORCHETTA (GF) (DF on Request)

Rolled Pork Belly served with Truffle Mashed Potato, Apple Puree, Gorgonzola Cream,
Finished with a Red Wine Jus

\$36

STINCO DI AGNELLO (GF on Request)

Lamb Shank braised in Masterstock, served with a Parmesan Risotto and topped with a
Broad Bean, Tomato & Red Wine Cassoulet and Toasted Pane di Casa Bread

\$37

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

\$38

CONIGLIO MARINATO (GF)

Mediterranean Marinated Rabbit served on a Bed of Polenta with a Green Olive and Quince Jus

\$39

FILETTO DI MANZO (GF/DF)

250 gram Black Agnus Eye Fillet, Wrapped in Prosciutto & Sage, Served on a Bed of
Sweet Potato Mash with Wilted Spinach and a Garlic and Red Wine Jus
Served with King Prawns & Scallops with a Garlic Cream Sauce - \$9.5 Extra

\$42

Pesce e Crostacei / Fish & Shellfish

PESCE DEL GIORNO

Fish of the Day - Please check with your Waiter for Details

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

\$35

BRODETTO (DF) (GF on Request)

Fillet of Fish (Same Fish as fish of the Day) Prawns, Calamari, Vongole, Scallops & Mussels,
Cooked in a Napoli & White Wine Broth & Served with Toasted Pane di Casa Bread

\$38

CICALE DI MORETON BAY

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

\$45

FRITTO MISTO

Mixed Seafood Platter for 2, Served with Grilled Whole Baby Rainbow Trout,
Fried Calamari, Sautéed Mussels, Scallops & Prawns Served in a Butter and White Wine Sauce,
Fries and a Rocket & Pear salad

For 2 \$85

Sides

Caprese Salad

\$8.5

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

\$9.5

Shoestring Fries, Served with Garlic Aioli

\$9.5

Rocket, Pecorino and Pear salad with a Chardonnay Dressing

\$10.5

Truffle Mashed Potato

\$10.5

Seasonal Greens

\$11

