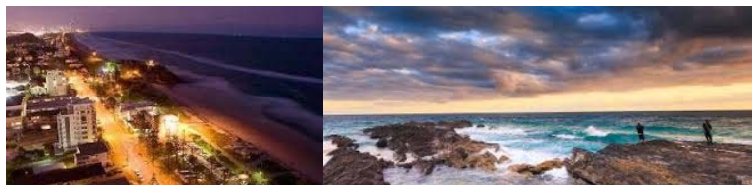


Delizioso

@ 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 and Delivery also Available

Please note that prices are subject to change

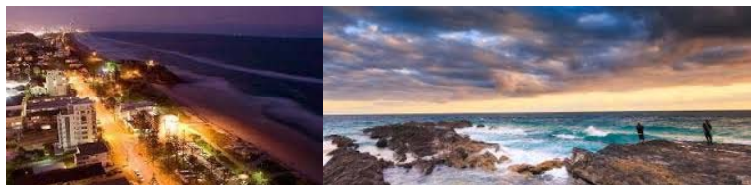
Breads and Sharing Platters

FOCACCIA (DF)	\$13
<i>Pizza Bread with Garlic and Rosemary With Mozzarella Cheese</i>	\$16
BRUSCHETTA (VEG, GF on Request)	\$14
<i>Two Pieces of Crusty Italian Bread Served with Cherry Tomatoes, Red Onion, Basil and Finished with Balsamic Vinegar</i>	
BRUSCHETTA al GORGONZOLA	\$17
<i>Freshly Baked Pizza Bread Served with Prosciutto, Gorgonzola, Walnuts and Pear</i>	
SELEZIONE di BRUSCHETTA	For 1 \$17.5
<i>Three Pieces of Crusty Italian Bread with an assortment of toppings, Cherry Tomatoes, Basil & Red Onion / Marinated Roasted Capsicum / Pancetta, Parmesan, Rocket Lettuce and Balsamic Glaze</i>	For 2 \$27.5
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 - Six Arancini Balls to share, served with a Selection of Sauces	\$18
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 (DF) (GF on Request)	\$19
<i>Fresh Pineapple Cut Calamari Served with a Rocket Salad, and a Homemade Garlic & Lemon Aioli</i>	
PARMIGIANA DI MELENZANE (VEG)	\$19
<i>Thick Slices of Eggplant, lightly crumbed and fried, finished with a Napoli Sauce and Bocconcini and Parmesan cheese</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>Locally Caught Cooked Grilled Prawns Served on a Bed of Fresh Avocado and a Caramelised Sweet Corn Salsa</i>	
CAPEANTE	\$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 Napoletana 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

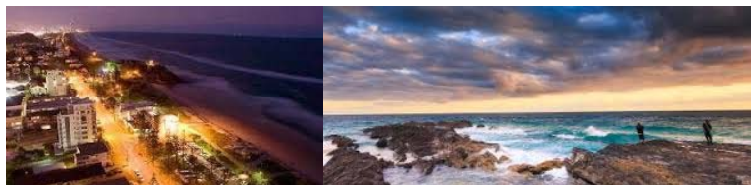
VERDURE - Roasted Pumpkin, Spinach, Pinenuts, Slow Roasted Capsicum, Rosemary, Black Olives & Bocconcini	\$24
CARNE - Beef Cheek Ragù, Sopressa, Lamb, Ham, Sliced Potato and Feta, Served with a Parmesan Crust	\$26

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

All Dishes can be made with the extra Condiments listed below

<i>Add Chicken</i>	<i>Entrée \$3.5</i>	<i>Main \$5</i>
<i>Add Duck</i>	<i>Entrée \$4</i>	<i>Main \$6</i>
<i>Add Prawns</i>	<i>Entrée \$5</i>	<i>Main \$8.5</i>

*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*

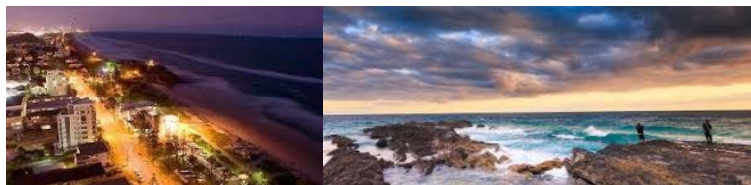
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Please note that only the dishes listed as an entrée can be made as an entrée size



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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

AGNELLO MARINATO

Mediterranean Marinated Lamb Rump with a Parmesan & Basil Pesto Crust,
Cooked to your preference and served with a Rustic Ratatouille and Rosemary Jus

\$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

FILETTO DI MANZO

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

GAMBERI TOSCANA (GF)

A Dozen of Local Caught 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

\$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 (GF & DF on Request)

Mixed Seafood Platter for 2, Served with a Fillet of Goldband Snapper,
Grilled Moreton Bay Bugs, Fried Calamari, Sautéed Mussels, Scallops & Prawns Served in a Butter and White Wine
Sauce, Fries and a Rocket & Pear salad

For 2 \$89.5

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





Dolci / Dessert

AFFOGATO <i>Vanilla Bean Gelato served with a shot of Espresso and Savoiard Biscuits</i>	\$9.5
AFFOGATO CON LIQUORE <i>Vanilla Bean Gelato served with a shot of Espresso and Savoiard Biscuits and your choice of one of the following liqueurs Baileys, Cointreau, Amaretto, Drambuie, Frangelico, Kahlua & Tia Maria</i>	\$16
CIOCCOLATA CALDA <i>Italian Thick Hot Chocolate, Topped with Whipped Cream and Nutmeg, Served with Savoiard Biscuits</i>	\$9.5
GELATO <i>A Trio of Italian Gelato & Sorbet, Served with Chocolate Wafer Please ask your Waiter for Flavours that are available</i>	\$12
TIRAMISU <i>Traditional Italian Recipe, Made with a Coffee Liqueur, Mascarpone Cream, Savoiard Italian Sponge Biscuits and Topped with a Wild Berry Compote</i>	\$13
PANNACOTTA (GF) <i>Italian Honey & Vanilla Pannacotta, finished with Berries & Toasted Almond Flakes</i>	\$14
CROSTATA DI LIMONE <i>Traditional Italian Lemon Tart Served with Whipped Cream</i>	\$15
BROWNIE AL CIOCCOLATO <i>Home Made Chocolate and Macadamia Fudge Brownie, Served with a Lindt Chocolate Sauce and a Rum & Raisin Gelato</i>	\$16
APPLE PIE <i>Traditional Recipe made with Apple and Cinnamon, Served Hot with a Brandy Custard and Vanilla Bean Ice Cream</i>	\$17
PARFAIT <i>Poached Vanilla Pear Pieces, Chocolate, Zabaione Cream and Sponge Finger Parfait, Sprinkled with Nutmeg</i>	\$18
DOLCI PER DUE <i>Dessert Plate for two people to share with a selection of Lemon Tart, Chocolate & Macadamia Brownie, Tirasmisu, Gelato and Pannacotta</i>	\$29.5
PIATTO DI FORMAGGI <i>An assortment of three cheeses served with a Selection of Fresh Fruit and Nuts, Muscatels, Quince Paste and Artisan Crisp Breads</i>	
Cheese Plate for 1	\$18
Cheese Plate for 2	\$27
Cheese Plate for 4	\$37





Degustation Menu's

At Delizioso at the Strand we are proud to present our Degustation Menus that have been designed by Executive Chef and Owner, Brad Nascone, who has over 25 years of experience in Italian Cooking. Brad has won numerous awards for his cooking. He has appeared on "The Today Show" and has also been featured twice in "Gourmet Traveller".

Brad takes amazing pride in the dishes he serves and is always happy to accommodate any special requests.

Degustation Menu 1 \$89 per person

Five Courses of Delizioso's Signature Dishes

CEVICHE

Atlantic Salmon and Tuna pieces, cured in Citrus, Red Onion, Coriander, Chilli and Mint and served with Croutons

CARPACCIO DI MANZO

Thinly Sliced Beef, Served with Rocket Lettuce, Red Onion Jam, Parmesan and Extra Virgin Olive Oil

GNOCCHI AL CONIGLIO

Homemade Delizioso Gnocchi Served with a Rabbit & Mushroom Ragu

PORCHETTA

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

TIRAMISU

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

Please note that the Degustation menus are per person only and cannot be shared



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Degustation Menu 2

Seven Courses of Delizioso's Signature Dishes

\$139 per person

CEVICHE

Atlantic Salmon and Tuna pieces, cured in Citrus, Red Onion, Coriander, Chilli and Mint and served with Croutons

CARPACCIO DI MANZO

Thinly Sliced Beef, Served with Rocket Lettuce, Red Onion Jam, Parmesan and Extra Virgin Olive Oil

BIANCHETTI FRITTI

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

SORBET OF THE DAY

GUANCIA DI MANZO

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

CICALE DI MORETON BAY

Whole Moreton Bay Bug, Cut in Half and Grilled, Served with Semi Dried Tomatoes, Fresh Peas and Polenta Coated Gnocchi, Topped with a Garlic Cream Sauce

PANNACOTTA

Italian Honey & Vanilla Pannacotta, finished with Berries & Toasted Almond Flakes

Please note that the Degustation menus are per person only and cannot be shared

