

## 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

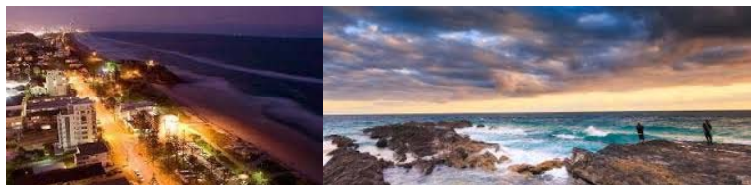
**PARMIGIANA DI MELENZANE \$15**

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

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

### Bianca – Served on a Olive Oil Base

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

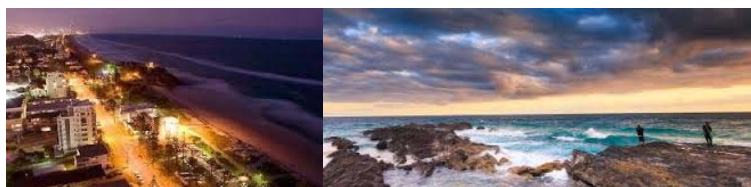
### Calzone – Pizza Turned Over and Served with a Rosso Sauce

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



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## Pasta e Risotto

<b>GNOCCHI ALLA ZUCCA ** (VEG)</b> Homemade Delizioso Gnocchi Served with Roasted Pumpkin & Sage in a Burnt Butter Sauce	<b>MAIN - \$21</b>
<b>PESTO di BASILICO ** (VEG)</b> Penne Pasta served with Traditional Creamy Basil Pesto	<b>MAIN - \$21</b>
<b>AMATRICIANA ** (DF on Request)</b> Bacon, Chilli, Garlic & Onion, Tossed through spaghetti with a Napoli Sauce and Topped with Parmesan	<b>MAIN - \$22.5</b>
<b>RAVIOLI ALLA SORRENTINA (VEG)</b> Spinach & Ricotta Ravioli, served in a Napoli Sauce with Cherry Tomatoes, Basil and Buffalo Bocconcini	<b>MAIN - \$22.5</b>
<b>SPAGHETTI DELLA NONNA (DF on Request)</b> Spaghetti Pasta served with Sicilian Meatballs and a Bolognaise Sauce	<b>MAIN - \$22.5</b>
<b>CARBONARA **</b> Bacon, Mushrooms & Egg served in a Traditional Creamy Sauce with Pappardelle Pasta	<b>MAIN - \$23</b>
<b>RIGATONI DI CARNE</b> Sicilian Meatballs, served with Mushroom & Bacon, in a Creamy Garlic and White Wine Sauce through Rigatoni Pasta	<b>MAIN - \$23.5</b>
<b>BEEF LASAGNE</b> Traditional Home Made Beef Lasagne served with Chips and Salad	<b>MAIN - \$23.5</b>
<b>PAPPARDELLE RAGU ** (DF on Request)</b> Slow Cooked Beef Cheek Ragù tossed through Pappardelle Ribbon Pasta, & Pecorino	<b>MAIN - \$24</b>
<b>GNOCCHI AL CONIGLIO ** (DF on Request)</b> Homemade Delizioso Gnocchi Served with a Rabbit & Mushroom Ragù	<b>MAIN - \$24.5</b>
<b>FANTASIA **</b> Prawns, Vongole and Chorizio tossed through Spaghetti Pasta with Fresh Ribbon Zucchini and finished with a White Wine and Light Cream Sauce	<b>MAIN - \$24.5</b>
<b>LINGUINI ALLO SCOGLIO **</b> Prawns, Calamari, Vongole & Mussels, Sautéed with Garlic, Chilli, Onion, Parsley, and White Wine, Tossed through Linguine Pasta	<b>MAIN - \$26</b>
<b>RISOTTO AI FUNGHI (GF) (VEG)</b> Risotto served with a Medley of Mixed Mushrooms	<b>MAIN - \$22.5</b>
<b>RISOTTO ALLA PESCATORA (GF)</b> Risotto Served with Napoletana Sauce & Prawns, Mussels, Calamari and Vongole	<b>MAIN - \$26</b>
<b>RISOTTO ALLE CICALI (GF)</b> Moreton Bay Bug pieces cooked with Sauté Garlic, Leek, White Wine, Cream and Parmesan, Topped with a Half Grilled Moreton Bay Bug and Lemon	<b>MAIN - \$31.5</b>
<b>LASAGNE alla MARINARA</b> 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	<b>MAIN - \$31.5</b>

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

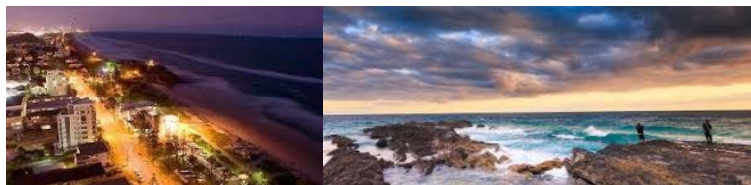
All Dishes with the \*\* Symbol can be made can be made with

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

### 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

