



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



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 al GORGONZOLA

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

\$17.5

ARANCINI

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

\$15.5

OLIVES

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

\$15.5

ANTIPASTO CALDO

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

\$35

Entrées

POLPETTE SICILIANE

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

\$15.5

BIANCHETTI FRITTI (GF)

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

\$15.5

CALAMARI FRITTI (DF) (GF on Request)

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

\$16.5

PARMIGIANA DI MELENZANE

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

\$16.5

CAPELANTE

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

\$17.5



Delizioso

@ the strand, Coolangatta



Pizzeria

All of our Pizza's 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

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

Bianca – Served on a Olive Oil Base

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

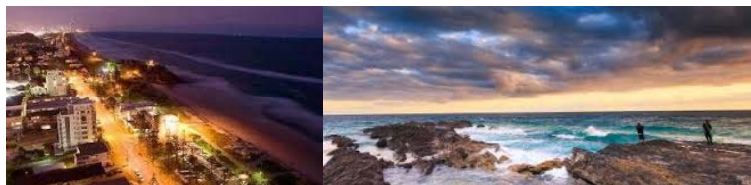
Calzone – Pizza Turned Over and Served with a Rosso Sauce

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



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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 - \$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

PAPPADELLE 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



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Dolci / Dessert

TIRAMISU

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

\$11

VALENCIA CAKE (GF)

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

\$11.5

CHEESECAKE BACCHE MISTE (GF)

Berry Cheesecake served with Cointreau Infused Strawberries and Whipped Cream

\$12.5

BROWNIE AL CIOCCOLATO

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

\$12.5

CRUMBLE DI MELE

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

\$13.5

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

