

# Delizioso Delizioso

on Oxford @ the strand, Coolangatta



## Delizioso on Oxford & Delizioso at the Strand A'la'Carte Menu

Available Monday to Sunday for Lunch & Dinner

Reservations Please call – Delizioso on Oxford, Bulimba (07) 3399 9813,

Delizioso at the Strand, Coolangatta (07) 5536 9855

[www.deliziosorestaurant.com.au](http://www.deliziosorestaurant.com.au)

Take Away & Delivery Also Available - Please note that prices and menus are subject to change

### Breads and Sharing Platters

**FOCACCIA (DF)** Pizza Bread with Garlic and Rosemary \$15.5  
With Mozzarella Cheese \$18.5

**BRUSCHETTA (VEG, GF on Request)** \$15.5  
Two Pieces of Crusty Italian Bread Served with Cherry Tomatoes, Red Onion, Basil and Balsamic Vinegar

**BRUSCHETTA al GORGONZOLA** \$21  
Freshly Baked Pizza Bread Served with Prosciutto, Gorgonzola, Walnuts and Pear

**SELEZIONE di BRUSCHETTA** For 1 \$18.5  
Three Pieces of Crusty Italian Bread with an assortment of toppings, For 2 \$27.5  
Cherry Tomatoes, Basil & Red Onion / Marinated Roasted Capsicum /  
Pancetta, Parmesan, Rocket Lettuce and Balsamic Glaze

**PANE CASARECCIO (GF on Request)** \$16  
Pana di Casa Toasted Bread served with Extra Virgin Olive Oil, Balsamic and Dip of the Day

**OLIVES** \$17.5  
Fetta Stuffed Green Olives, Crumbed and Fried and served with a Garlic Aioli

**ARANCINI - Six Arancini Balls to share, served with a Selection of Sauces** \$18.5

**ANTIPASTO DELLA CASA (GF or DF on Request)** \$32.5  
Selection of Cured Italian Meats & Cheeses, Medley of Marinated Vegetables, Caprese, Pane di Casa Bread & Dips

**ANTIPASTO CALDO** \$42.5  
Selection of Hot Antipasto which includes Calamari, Arancini, Whitebait Fritters, Crumbed & Stuffed Olives,  
Grilled Chorizo & Sicilian Meatballs

### Entrées

**POLPETTE SICILIANE** \$18.5  
Traditional Beef and Pork Sicilian Meatballs topped with a Napoli Sauce and Parmesan

**BIANCHETTI FRITTI (GF)** \$18.5  
Grilled Whitebait Fritters served with a Rocket & Pear Salad and a Chilli Jam

**CALAMARI FRITTI (DF) (GF on Request)** \$19.5  
Fresh Pineapple Cut Calamari Served with a Rocket Salad, and a Homemade Garlic & Lemon Aioli

**PARMIGIANA DI MELENZANE (VEG)** \$19.5  
Thick Slices of Eggplant, lightly crumbed and fried, finished with a Napoli Sauce and Bocconcini and Parmesan cheese

**CARPACCIO DI MANZO (GF) (DF on Request)** \$21.5  
Thinly Sliced Eye Fillet Beef, Served with Rocket Lettuce, Red Onion Jam, Parmesan and Extra Virgin Olive Oil

**GAMBERI ALLA GRIGLIA (GF & DF)** \$22.5  
Locally Caught Cooked Grilled Prawns Served on a Bed of Fresh Avocado and a Caramelised Sweet Corn Salsa

**CAPESANTE** \$22.5  
Pan Seared Scallops served with a Pancetta, Shallot, Butter, White Wine Sauce

**COZZE AL VINO BIANCO (GF on Request)** \$23.5  
Live Black Mussels cooked in a Chilli, White Wine and Napoletana Sauce Served with Sour Dough Bread

**CEVICHE (DF)** \$24.5  
Atlantic Salmon and Tuna pieces, cured in Citrus, Red Onion, Coriander, Chilli and Mint and served with Croutons



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**Pizzeria** on Oxford @ the strand, Coolangatta



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

<b>MARGHERITA (VEG)</b> – Fior De latte Mozzarella, Bocconcini & Basil, Served on a Rosso Base	<b>\$21.5</b>
<b>NEW YORKER</b> – Fior De latte Mozzarella, Pepperoni, Basil & Oregano	<b>\$23.5</b>
<b>ZUCCA (VEG)</b> - Roasted Pumpkin, Feta Cheese, Pine Nuts, Rosemary, Garlic & Spinach	<b>\$23.5</b>
<b>CHORIZO</b> - Mozzarella, Chorizo, Roasted Capsicum, Spinach and Broccolini	<b>\$24.5</b>
<b>QUATTRO FORMAGGI</b> - Mozzarella, Parmesan, Gorgonzola & Feta Cheese	<b>\$25.5</b>
<b>NAPOLETANA</b> - Mozzarella, Bocconcini, Capers, Anchovies & Black Olives	<b>\$25.5</b>
<b>RUCOLA e FORMAGGIO</b> - On top of a Rosso Base, Freshly Sliced Prosciutto, Parmesan, & Rocket Lettuce	<b>\$25.5</b>
<b>CAPRICCIOSA</b> – Mozzarella, Pepperoni, Mushrooms & Black Olives	<b>\$25.5</b>
<b>POLLO &amp; AVOCADO</b> - Mozzarella, Grilled Chicken, Spanish Onion & Fresh Cherry Tomatoes, Topped with Avocado & Aioli	<b>\$27.5</b>
<b>PEPERONCINO GAMBARI</b> – Mozzarella, Marinated Chilli Prawns, Fresh Chilli, Semi Dried Tomatoes, Coriander and a Lemon Wedge	<b>\$27.5</b>
<b>CARNIVORA</b> - Mozzarella, Caramelised Spanish Onion, Ham, Pepperoni, Grilled Chicken, Bacon & Eye Fillet Beef	<b>\$27.5</b>

## Bianca – Served on a Olive Oil Base

<b>FUNGHI SALTATI (VEG)</b> - Trio of Mushrooms & Mozzarella, Topped with Roasted Capsicum, Crumbled Feta and Rocket Lettuce	<b>\$24.5</b>
<b>BUFFALO</b> – Mozzarella, Pepperoni, Chorizo Roasted Capsicum & Caramelised Onion, Garnished with Buffalo Mozzarella	<b>\$25.5</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>\$27.5</b>
<b>ARROSTO</b> - Mozzarella, Slow Roasted Pork Belly, Sweet & Sour Red Cabbage, Onion, Apple Confit & Rocket Lettuce	<b>\$27.5</b>
<b>FRUTTI DI MARE</b> – Mozzarella, Prawns, Calamari, Atlantic Salmon & Scallops, Drizzled with an Aioli Sauce and Lemon Wedge	<b>\$29.5</b>
<b>MANZO</b> – Mozzarella, Eye Fillet Beef, Wild Mushrooms, Caramelised Onions, Parsley & Basil, Fetta Cheese and topped with Truffle Oil	<b>\$29.5</b>
<b>OCEANO *</b> - 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	<b>\$35.5</b>

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

<b>VERDURE (VEG)</b> - Roasted Pumpkin, Spinach, Pinenuts, Slow Roasted Capsicum, Rosemary, Black Olives & Bocconcini	<b>\$25.5</b>
<b>CARNE</b> - Beef Cheek Ragù, Sopressa, Lamb, Ham, Sliced Potato and Feta, Served with a Parmesan Crust	<b>\$28.5</b>

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





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## Pasta e Risotto

<b>GNOCCHI</b>	<b>ENT - \$21.5</b>	<b>MAIN - \$27.5</b>
Gnocchi made in house using Caputo 00 Flour direct from Italy served with your Choice of the following condiments Roasted Pumpkin & Sage in a Burnt Butter Sauce <b>or</b> Bolognese & Peas <b>or</b> Chicken & Mushroom in a Creamy Sauce and drizzled with Truffle Oil		
<b>PESTO di BASILICO ** (VEG)</b>	<b>ENT - \$20.5</b>	<b>MAIN - \$26.5</b>
Penne Pasta served with Traditional Creamy Basil Pesto		
<b>AMATRICIANA ** (DF on Request)</b>	<b>ENT - \$21.5</b>	<b>MAIN - \$27.5</b>
Bacon, Chilli, Garlic & Onion, Tossed through spaghetti with a Napoli Sauce and Topped with Parmesan		
<b>VERDURE STAGIONALI E SALSA DI NAPOLI (VEG/GF/VEGAN)</b>		<b>MAIN - \$25.5</b>
Seasonal Vegetables cooked in a Napoli Sauce and tossed through Spiral Gluten Free Pasta		
<b>SPAGHETTI DELLA NONNA</b>		<b>MAIN - \$27.5</b>
Spaghetti Pasta served with Sicilian Meatballs and a Bolognese Sauce		
<b>CARBONARA **</b>		<b>MAIN - \$28.5</b>
Bacon, Mushrooms & Egg served in a Traditional Creamy Sauce with Pappardelle Pasta		
<b>RIGATONI DI CARNE</b>		<b>MAIN - \$28.5</b>
Sicilian Meatballs, served with Mushroom & Bacon, in a Creamy Garlic and White Wine Sauce through Rigatoni Pasta		
<b>RAVIOLI ALLA SORRENTINA (VEG)</b>		<b>MAIN - \$29.5</b>
Spinach & Ricotta Ravioli, served in a Napoli Sauce with Cherry Tomatoes, Basil and Buffalo Bocconcini		
<b>PAPPARDELLE RAGU ** (DF on Request)</b>		<b>MAIN - \$29.5</b>
Slow Cooked Beef Cheek Ragù, tossed through Pappardelle Ribbon Pasta, & Pecorino		
<b>FANTASIA **</b>		<b>MAIN - \$29.5</b>
Prawns, Vongole and Chorizio tossed through Spaghetti Pasta with Fresh Ribbon Zucchini and finished with a White Wine and Light Cream Sauce		
<b>LINGUINI ALLO SCOGLIO ** (DF on Request)</b>		<b>MAIN - \$31.5</b>
Prawns, Calamari, Vongole & Mussels, Sautéed with Garlic, Chilli, Onion, Parsley, and White Wine, tossed through Linguine Pasta & Topped with Parmesan		
<b>RISOTTO ai FUNGHI (GF) (VEG)</b>		<b>MAIN - \$27.5</b>
Risotto served with a Medley of Lightly Caramelised Mixed Mushrooms		
<b>RISOTTO alla PESCATORA (GF)</b>		<b>MAIN - \$31.5</b>
Risotto served with Napolitana Sauce & Prawns, Mussels, Calamari and Vongole		
<b>RISOTTO alla CICALE * (GF)</b>		<b>MAIN - \$37.5</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>LASAGNE alla MARINARA *</b>		<b>MAIN - \$37.5</b>
Moreton Bay Bug Pieces, Scallops and Prawns between Sheets of Pasta and Covered with a Rappé Rosso Sauce and Parmesan, Topped with a Half Grilled Moreton Bay Bug		

**All Dishes can be made with the extra Condiments listed below**

<b>Chicken</b>	<b>Entree \$3.5</b>	<b>Main \$5</b>
<b>Duck</b>	<b>Entrée \$4</b>	<b>Main \$6</b>
<b>Prawns</b>	<b>Entrée \$5</b>	<b>Main \$8.5</b>
<b>Atlantic Salmon</b>		<b>Main \$8.5</b>
<b>Seared Tuna Fillet</b>		<b>Main \$8.5</b>

**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 / Meats

<b>SCALLOPINE</b>	<b>\$34.5</b>
<i>Sautéed Chicken Breast, Cooked in a Marsala, Cream, Mushrooms, Garlic &amp; Basil Sauce. Served on a Bed of Wilted Spinach and Potato Rosti</i>	
<b>GUANCIA DI MANZO (GF/DF)</b>	<b>\$35.5</b>
<i>Braised Beef Cheek cooked Osso Bucco Style and served on a bed of Mashed Potato</i>	
<b>PORCHETTA (GF) (DF on Request)</b>	<b>\$36.5</b>
<i>Rolled Pork Belly served with Truffle Mashed Potato, Apple Puree, Gorgonzola Cream, Finished with a Red Wine Jus</i>	
<b>VITELLO PICCATO</b>	<b>\$36.5</b>
<i>Thin Veal Medallions, Browned and draped in a rich Lemon &amp; Caper Sauce on top of Mashed Potato and finished with Crispy Prosciutto</i>	
<b>AGNELLO MARINATO</b>	<b>\$37.5</b>
<i>Mediterranean Marinated Lamb Rump with a Parmesan &amp; Basil Pesto Crust, Cooked to your preference and served with a Rustic Ratatouille and Rosemary Jus</i>	
<b>ANATRA AL FORNO (GF/DF)</b>	<b>\$38.5</b>
<i>Crispy Duck Leg, served on a Bed of Sweet Potato Mash, with Oven Roasted Mushrooms and Artichokes and finished with a Muscat Jus</i>	
<b>FILETTO DI MANZO</b>	<b>\$42.5</b>
<i>250 gram Black Agnus Eye Fillet, Wrapped in Prosciutto &amp; Sage, Served on a Bed of Sweet Potato Mash with Wilted Spinach and a Garlic and Red Wine Jus</i>	
<b>Served with King Prawns &amp; Scallops with a Garlic Cream Sauce - \$9.5 Extra</b>	

## Pesce e Crostacei / Fish & Shellfish

<b>PESCE DEL GIORNO</b>	
<i>Fish of the Day - Please check with your Waiter for Details</i>	
<b>GAMBERI TOSCANA (GF)</b>	<b>\$35.5</b>
<i>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</i>	
<b>BRODETTO (DF, GF on Request)</b>	<b>\$38.5</b>
<i>Fillet of Fish (Same Fish as fish of the Day) Prawns, Calamari, Vongole, Scallops &amp; Mussels, Cooked in a Napoli &amp; White Wine Broth &amp; Served with Toasted Pane di Casa Bread</i>	
<b>CICALE DI MORETON BAY</b>	<b>\$45.5</b>
<i>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</i>	
<b>FRITTO MISTO (GF &amp; DF on Request)</b>	<b>For 2 \$89.5</b>
<i>Mixed Seafood Platter for Two People</i>	
<i>Served with a Grilled Moreton Bay Bug, Fish of the Day, Fried Calamari, Sautéed Mussels in a Napoli Sauce, Scallops served in a Butter and White Wine Sauce and Beer Battered Prawns. Finished with Fresh Seasonal Fruit and Shoestring Fries.</i>	

## Sides

<b>Caprese Salad</b>	<b>\$11</b>
<b>Garden Salad, Served with an Extra Virgin Olive Oil &amp; Balsamic Dressing</b>	<b>\$11</b>
<b>Shoestring Fries, Served with Garlic Aioli</b>	<b>\$10</b>
<b>Rocket, Pecorino and Pear salad with a Chardonnay Dressing</b>	<b>\$12</b>
<b>Mashed Potato</b>	<b>\$11</b>
<b>Seasonal Greens</b>	<b>\$12</b>



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## KIDS MENU (UP TO 14 YEARS OLD)

Cheese Pizza - \$11

Ham & Cheese Pizza - \$12

New Yorker Pizza - \$13

Rigatone Pasta & Sauce - \$13

Spaghetti Bolognese - \$14

Beef Lasagne with Chips and Salad or  
Steamed Vegetables and Mashed Potato -\$14.5

Fried Calamari with Chips and Salad or  
Steamed Vegetables and Mashed Potato -\$14.5

Grilled Chicken Breast with Chips and Salad or  
Steamed Vegetables and Mashed Potato -\$15.5

Grilled Fish of the Day with Chips and Salad or  
Steamed Vegetables and Mashed Potato -\$17.5

Beef Cheek with Chips and Salad or  
Steamed Vegetables and Mashed Potato -\$19.5

## Kids Desserts

Ice Cream Sundae - \$9

Chocolate & Macadamia Brownie served with  
Ice Cream & Chocolate Sauce - \$10.5

Apple Crumble served with Custard and Ice Cream - \$11.5





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## Dolci / Dessert

### **AFFOGATO**

Vanilla Bean Gelato served with a shot of Espresso and Savoiard Biscuits

**\$11**

### **AFFOGATO CON LIQUORE**

Vanilla Bean Gelato served with a shot of Espresso and Savoiard Biscuits and your choice of one of the following liqueurs

**\$17.5**

Baileys, Cointreau, Amaretto, Drambuie, Frangelico, Kahlua & Tia Maria

### **CIOCCOLATA CALDA**

Italian Thick Hot Chocolate, Topped with Whipped Cream and Nutmeg, Served with Savoiard Biscuits

**\$11**

### **GELATO**

A Trio of Italian Gelato & Sorbet

Please ask your Waiter for Flavours that are available

**\$13**

### **TIRAMISU**

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

**\$14**

### **VALENCIA CAKE (GF)**

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

**\$14.5**

### **PANNACOTTA (GF)**

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

**\$14.5**

### **CHEESECAKE BACCHE MISTE (GF)**

Berry Cheesecake served with Cointreau Infused Strawberries and Whipped Cream

**\$15.5**

### **BROWNIE AL CIOCCOLATO**

Home Made Chocolate and Macadamia Fudge Brownie, Served with a Lindt Chocolate Sauce and a Rum & Raisin Gelato

**\$16.5**

### **CRUMBLE DI MELE**

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

**\$17.5**

### **DOLCI PER DUE**

Dessert Plate for two people to share with a selection of Valencia Cake, Chocolate & Macadamia Brownie, Tirasmisu, Gelato and Pannacotta

**\$27.5**

### **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 1 \$19.5**

**Cheese Plate for 2 \$29.5**

**Cheese Plate for 4 \$39.5**



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## Degustation Menu's

At Delizioso on Oxford & Delizioso at the Strand, we are proud to present our Degustation Menus that have been designed by our Executive Chef. Our Kitchen team takes amazing pride in the dishes they serve and are always happy to accommodate any special requests.

### Degustation Menu 1

\$95 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*

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#### **CARPACCIO DI MANZO**

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

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#### **GNOCCHI**

*Homemade Delizioso Gnocchi served with Roasted Pumpkin & Sage in a Burnt Butter Sauce*

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#### **PORCHETTA**

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

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#### **TIRAMISU**

*Traditional Italian Recipe, Made with a Coffee Liqueur, Mascarpone Cream, Savoirdi 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*

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**CARPACCIO DI MANZO**

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

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**BIANCHETTI FRITTI**

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

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**SORBET OF THE DAY**

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**GUANCIA DI MANZO**

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

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**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*

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**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**

