

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

Take Away & Delivery Also Available - Please note that prices 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 ai 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 Neapolitan 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

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

Bianca – Served on a Olive Oil Base

FUNGHI SALTATI (VEG) - Trio of Mushrooms & Mozzarella, Topped with Roasted Capsicum, Crumbled Feta and Rocket Lettuce	\$24.5
BUFFALO – Mozzarella, Pepperoni, Chorizo Roasted Capsicum & Caramelised Onion, Garnished with Buffalo Mozzarella	\$25.5
ANATRA – Mozzarella, Slow Roasted Duck Confit, Red Onion, Feta Cheese & Walnuts, Drizzled with a Black Pepper Aioli Sauce and topped with Rocket Lettuce	\$27.5
ARROSTO - Mozzarella, Slow Roasted Pork Belly, Sweet & Sour Red Cabbage, Onion, Apple Confit & Rocket Lettuce	\$27.5
FRUTTI DI MARE – Mozzarella, Prawns, Calamari, Atlantic Salmon & Scallops, Drizzled with an Aioli Sauce and Lemon Wedge	\$29.5
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	\$35.5

Calzone – Pizza Turned Over and Served with a Rosso Sauce

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

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



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Pasta e Risotto



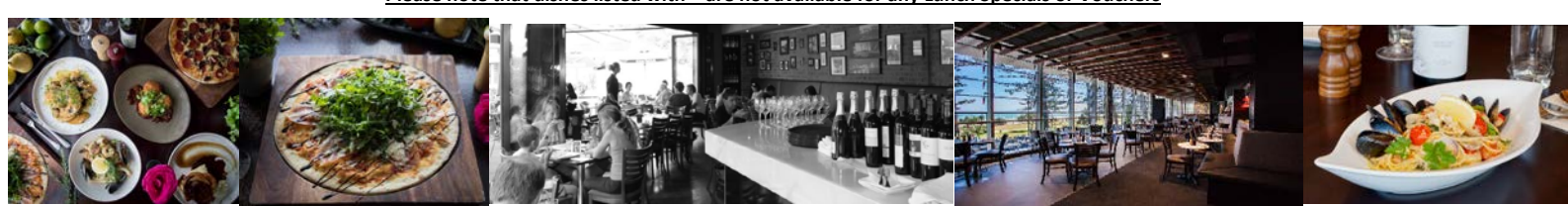
GNOCCHI ALLA ZUCCA ** (VEG) Homemade Delizioso Gnocchi Served with Roasted Pumpkin & Sage in a Burnt Butter Sauce	ENT - \$20.5	MAIN - \$26.5
PESTO di BASILICO ** (VEG) Penne Pasta served with Traditional Creamy Basil Pesto	ENT - \$20.5	MAIN - \$26.5
AMATRICIANA ** (DF on Request) Bacon, Chilli, Garlic & Onion, Tossed through spaghetti with a Napoli Sauce and Topped with Parmesan	ENT - \$21.5	MAIN - \$27.5
VERDURE STAGIONALI E SALSA DI NAPOLI (VEG/GF/VEGAN) Seasonal Vegetables cooked in a Napoli Sauce and tossed through Spiral Gluten Free Pasta		MAIN - \$25.5
SPAGHETTI DELLA NONNA Spaghetti Pasta served with Sicilian Meatballs and a Bolognese Sauce		MAIN - \$27.5
CARBONARA ** Bacon, Mushrooms & Egg served in a Traditional Creamy Sauce with Pappardelle Pasta		MAIN - \$28.5
RIGATONI DI CARNE Sicilian Meatballs, served with Mushroom & Bacon, in a Creamy Garlic and White Wine Sauce through Rigatoni Pasta		MAIN - \$28.5
RAVIOLI ALLA SORRENTINA (VEG) Spinach & Ricotta Ravioli, served in a Napoli Sauce with Cherry Tomatoes, Basil and Buffalo Bocconcini		MAIN - \$29.5
PAPPARDELLE RAGU ** (DF on Request) Slow Cooked Beef Cheek Ragù, tossed through Pappardelle Ribbon Pasta, & Pecorino		MAIN - \$29.5
GNOCCHI AL CONIGLIO ** (DF on Request) Homemade Delizioso Gnocchi, served with a Rabbit & Mushroom Ragù		MAIN - \$29.5
FANTASIA ** Prawns, Vongole and Chorizo tossed through Spaghetti Pasta with Fresh Ribbon Zucchini and finished with a White Wine and Light Cream Sauce		MAIN - \$29.5
LINGUINI ALLO SCOGLIO ** (DF on Request) Prawns, Calamari, Vongole & Mussels, Sautéed with Garlic, Chilli, Onion, Parsley, and White Wine, tossed through Linguine Pasta & Topped with Parmesan		MAIN - \$31.5
RISOTTO ai FUNGHI (GF) (VEG) Risotto served with a Medley of Lightly Caramelised Mixed Mushrooms		MAIN - \$27.5
RISOTTO alla PESCATORA (GF) Risotto served with Napolitana Sauce & Prawns, Mussels, Calamari and Vongole		MAIN - \$31.5
RISOTTO alla CICALA * (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 - \$37.5
LASAGNE alla MARINARA * 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		MAIN - \$37.5

All Dishes can be made with the extra Condiments listed below

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

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

Pesce e Crostacei / Fish & Shellfish

PESCE DEL GIORNO	
<i>Fish of the Day - Please check with your Waiter for Details</i>	
GAMBERI TOSCANA (GF)	\$35.5
<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>	
BRODETTO (DF, GF on Request)	\$38.5
<i>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</i>	
CICALE DI MORETON BAY	\$45.5
<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>	
FRITTO MISTO (GF & DF on Request)	For 2 \$89.5
<i>Mixed Seafood Platter for Two People</i> <i>Served with a Fillet of Goldband Snapper, Natural Oysters, Grilled Moreton Bay Bugs, Fried Calamari, Sautéed Mussels, Scallops & Prawns served in a Butter and White Wine Sauce, Finished with Fresh Seasonal Fruit</i>	

Sides

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



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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

Well Cooked Lamb Rump 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, Served with Chocolate Wafer
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

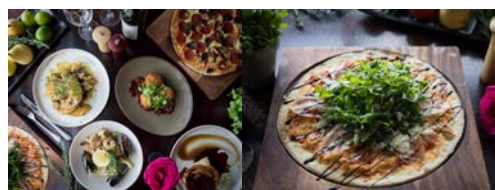
PIATTO DI FORMAGGI

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

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 Ragù

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

