

Delizioso on Oxford



Delizioso on Oxford A'la'Carte Menu

Available Wednesday to Monday for Lunch & Dinner

For Reservations Please call - (07) 3399 9813 or you can

book online at www.deliziosorestaurant.com.au

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

Entrees

Focaccia

Pizza Bread with Garlic and Rosemary **\$11.5**
With Mozzarella Cheese **\$13.5**

Pane Casa **\$12.5**

House Made Garlic Bread, served with a House Dip and Olive Oil and Balsamic

Bruschetta (VEG, GF on Request) **\$13.5**

Two Pieces of Crusty Italian Bread Served with Chopped Tomatoes, Red Onion, Basil and Balsamic Vinegar

Arancini (VEG) **\$13.5**

Four Vegetarian Arancini Balls, served with Aioli

Caldo e Fredo **\$14.5**

Marinated Black Kalamata Olives and Fetta Stuffed and Crumbed Green Olives

Polpette Siciliane **\$14.5**

House Made Beef Sicilian Meatballs topped with a Napoli Sauce and Parmesan

Calamari Fritti (GF on Request) **\$14.5**

Fried Pineapple Cut Calamari Served with a Cold Slaw Salad

Gamberi **\$16.5**

Five King Prawns cooked with Garlic and Chilli

Carne e Formaggio **\$17.5**

Slices of Soppressa and Prosciutto with Monchego and Buffalo Mozzarella with Crusty Italian Bread

SALADS

Insalata di Pere **\$18.5**

Rocket Lettuce, Fresh Pear, Shaved Parmesan, Onion, Fetta, Pine-nuts, Cucumber Ribbon and Cherry Tomatoes tossed in an Olive oil and Balsamic Reduction

Insalata di Zucca **\$19.5**

Roasted Pumpkin, Spinach, Onion, Tomato and Roasted Hazelnuts tossed in an Olive oil and Balsamic Reduction and topped with a Sesame Seed Reduction

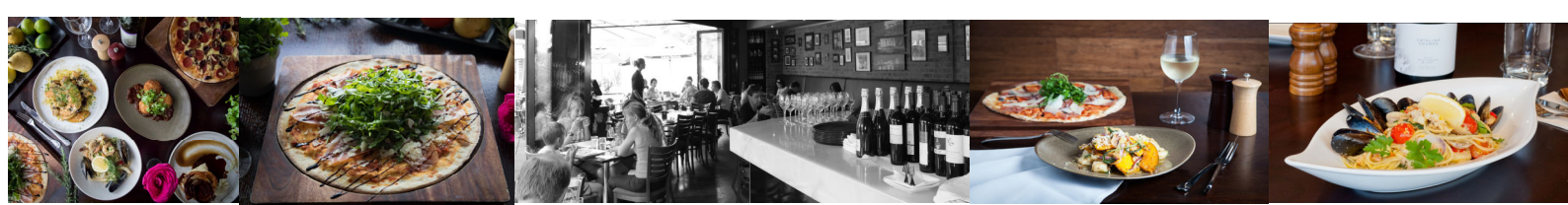
Caesar Salad **\$19.5**

Bacon, Croutons, Poached Egg and Parmesan Cheese tossed through Cos Lettuce with a Caesar Sauce

**The above Salads can be made with Grilled Chicken for an extra \$3.5
or Smoked Salmon for an extra \$5**

Dukkan Chicken **\$22.5**

Chicken Marinated in Dukkan Spice and served with Mescaline Lettuce, Tomato, Onion and Cucumber



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Pizzeria

All of our Pizzas are rolled to order and are made with the best Italian Ingredients including Caputo 00 Flour of Naples and are 11 inches in diameter

ROSSO – Served on a Tomato Base

Margherita (VEG) \$19.5

Mozzarella, Bocconcini & Basil, Served on a Rosso Base

New Yorker \$21.5

Mozzarella, Pepperoni, Basil & Oregano

Zucca (VEG) \$22.5

Roasted Pumpkin, Feta Cheese, Pine Nuts, Rosemary, Garlic & Spinach

Capricciosa \$23.5

Mozzarella, Ham, Mushrooms & Black Olives

Pollo & Avocado \$24.5

Mozzarella, Chicken, Spanish Onion & Fresh Cherry Tomatoes,
Topped with Avocado & Aioli

Gamberi \$25.5

Mozzarella, Marinated Chilli Prawns, Fresh Chilli, Semi Dried Tomatoes,
Coriander and a Lemon Wedge

Carnivora \$25.5

Mozzarella, Caramelised Spanish Onion, Ham, Pepperoni, Grilled Chicken,
Bacon & Eye Fillet Beef

Bianca – Served on an Olive Oil Base

Potato (VEG) \$22.5

Mozzarella, Potato, Parmesan, Rosemary and Sea Salt
Add Prosciutto for \$3.5 extra

Buffalo \$24.5

Mozzarella, Pepperoni, Chorizo Roasted Capsicum & Caramelised Onion,
Garnished with Buffalo Mozzarella

Frutti di Mare \$26.5

Mozzarella, Prawns, Calamari, Scallops and Smoked Salmon
Drizzled with an Aioli Sauce and Lemon Wedge

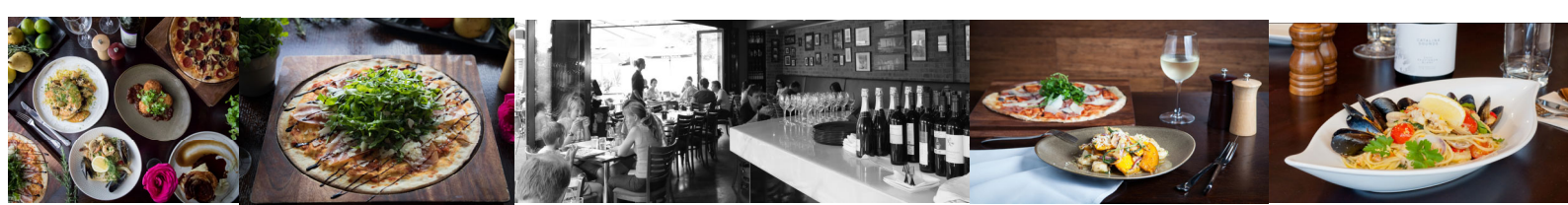
Calzone – Pizza Turned Over and Served on a Rosso Sauce

Verdure \$24.5

Roasted Pumpkin, Spinach, Pine-nuts, Slow Roasted Capsicum, Rosemary,
Black Olives & Fetta Cheese

Carne \$26.5

Ham, Pepperoni, Grilled Chicken, Prosciutto Sliced Potato and Feta Cheese,
Served with a Parmesan Crust



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Pasta e Risotto

Gnocchi (VEG)

Ent - \$19.5 Main - \$24.5

House Made Gnocchi served with Roasted Pumpkin & Sage in a Burnt Butter Sauce
Add Chicken for \$3.5 extra

Amatriciana

ENT - \$20.5 MAIN - \$25.5

Bacon, Chilli, Garlic & Onion, tossed through Spaghetti with a Napoli Sauce

Gamberi Toscana

ENT - \$23.5 MAIN - \$28.5

Fresh Prawns, Sautéed in a Tuscan Sauce and tossed through Linguine
(Chilli, Garlic, Red Onion, Chard, Cherry Tomatoes, White Wine, Butter and Extra Virgin Olive Oil)

Vegetarian Lasagne

MAIN - \$23.5

Seasonal Vegetable Lasagne served with a Cold Slaw Salad

Beef Lasagne

MAIN - \$25.5

Beef and Mushroom Lasagne served with a Cold Slaw Salad

Della Nonna

MAIN - \$25.5

Sicilian Meatballs and a Bolognese Sauce Tossed through Spaghetti Pasta

Grande Ravioli (VEG)

MAIN - \$24.5

Spinach and Ricotta Ravioli Served with Mushrooms in a Creamy Sauce and
Topped with Avocado
Add Chicken for \$3.5 extra

Trota Arcobaleno

MAIN - \$27.5

Rainbow Trout Cooked in a Garlic, Onion, Chilli, Caper and White Wine Sauce,
Tossed through Orecchiette Pasta with Rocket Lettuce

Carbonara

MAIN - \$25.5

Bacon, Mushrooms & Egg served in a Traditional Creamy Sauce with Spaghetti Pasta

Salsa Cremosa

MAIN - \$26.5

Sicilian Meatballs, served with Mushroom & Bacon, in a Creamy Garlic &
White Wine Sauce through Orecchiette Pasta

Scoglio

MAIN - \$29.5

Prawns, Scallops, Calamari & Mussels, Sautéed with Garlic, Chilli, Onion, Parsley, and
White Wine, tossed through Linguine Pasta & Topped with Parmesan

Risotto al Funghi (GF/VEG)

MAIN - \$24.5

Risotto served with a Medley of Lightly Caramelised Mixed Mushrooms
Add Chicken for \$3.5 extra

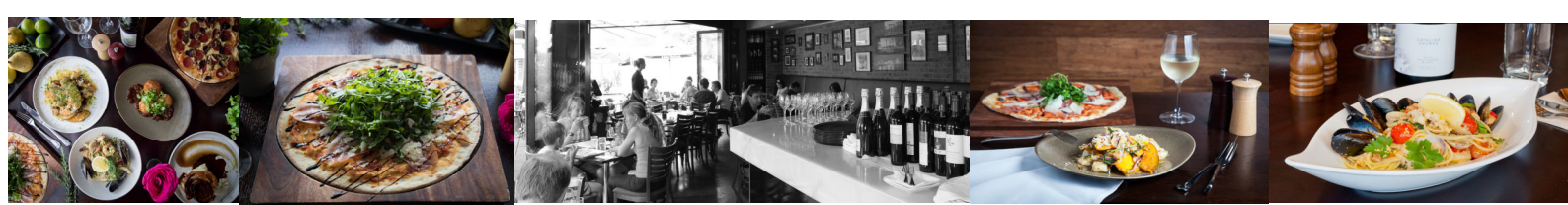
Risotto alla Cicale (GF)

MAIN - \$29.5

Moreton Bay Bug Pieces and Fresh Asparagus served in a Saffron Risotto

**Enjoy 2 Pieces of Crusty Italian Bread with Olive Oil & Balsamic Vinegar
For an additional cost of \$4**

**All Pasta Dishes can be Made with Gluten Free Pasta except for the Gnocchi and the Ravioli
And please be advised that the Meatballs do contain Gluten**



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Carni / Meats

Scallopine \$28.5

Your Choice of Chicken or Veal , Cooked in a Marsala, Cream, Mushrooms, Garlic & Basil Sauce. Served on a Bed of Mashed Potato and Broccoli

Stinco D'Agnello \$29.5

Lamb Shank, Slow Cooked in a Rich Red Sauce and served on a Roasted Pumpkin Mash with Fresh Peas

Porchetta (GF) \$29.5

Crispy Skin Pork Belly served with Crispy Kipfler Potato, House Made Apple Sauce, Cauliflower Puree and Finished with a Red Wine Jus

Filetto \$32.5

250 gram Black Agnus Eye Fillet, Served on a Bed of Roasted Kipfler Potatoes with Sautéed Beans and a Red Wine Jus
Served with King Prawns in a Garlic Cream Sauce - \$6 Extra

Pesce e Crostacei / Fish & Shellfish

Pesce del Giorno

Fish of the Day - Please check with your Waiter for Details

Brodetto (DF, GF on Request) \$32.5

Rainbow Trout Fillet, Prawns, Calamari, Scallops & Mussels, Cooked in a Napoli & White Wine Broth & Served with Toasted Pane di Casa Bread

Fritto Misto \$32.5

Mixed Seafood Platter Served with Crumbed Fish of The Day, Calamari, Scallops & Prawns, Served with House Made Tartare Sauce and Cold Slaw Salad

Sides

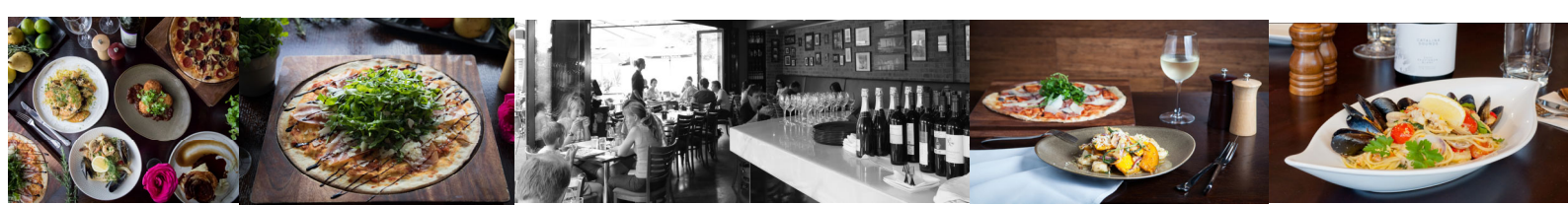
Shoestring Fries, Served with Aioli \$8.5

Deep Fried Potato Skins, Served with Aioli \$8.5

Garden Salad, Served with an Extra Virgin Olive Oil & Balsamic Dressing \$9.5

Seasonal Greens \$9.5

Sautéed Mushrooms and Peas \$9.5



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Dolci / Dessert

Affogato

\$8.5

Vanilla Bean Gelato served with a shot of Espresso and a Savoiard Biscuit
Add a shot of one of the following liqueurs for \$7 extra
Baileys, Cointreau, Amaretto, Drambuie, Frangelico, Kahlua & Tia Maria

Ciocolata Calda

\$9.5

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

Gelato

\$10.5

A Trio of Italian Gelato & Sorbet, Served with Chocolate Wafer
Please ask your Waiter for Flavours that are available

Tiramisu

\$11.5

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

Valencia Cake (GF)

\$12.5

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

Pannacotta (GF)

\$13.5

House Made Pannacotta, finished with Berries & Toasted Almond Flakes

Cheesecake Bacche (GF)

\$14.5

Berry Cheesecake served with Whipped Cream

Brownie al Cioccolato

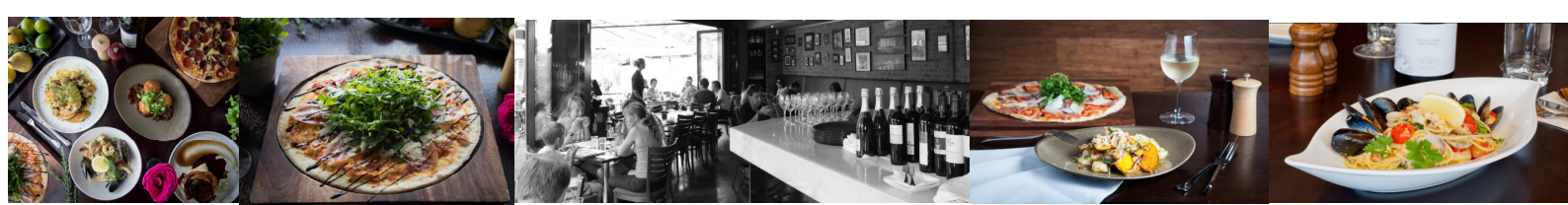
\$14.5

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

Crumble di Mele

\$15.5

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



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KIDS MENU (UP TO 14 YEARS OLD)

Cheese Pizza - \$9

Ham & Cheese Pizza - \$10

New Yorker Pizza - \$11

Orecchiette Pasta & Sauce - \$12

Spaghetti Bolognese - \$12

**Beef Lasagne with Chips and Salad or
Steamed Vegetables and Mashed Potato -\$12.5**

**Crumbed Calamari with Chips and Salad or
Steamed Vegetables and Mashed Potato -\$12.5**

**Grilled Chicken with Chips and Salad or
Steamed Vegetables and Mashed Potato -\$13.5**

**Crumbed Fish of the Day with Chips and Salad or
Steamed Vegetables and Mashed Potato -\$15.5**

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

