

Delizioso on Oxford



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) 3399 9813

**Delivery also available
Through**



Entrees

Focaccia

Pizza Bread with Garlic and Rosemary **\$9.5**
With Mozzarella Cheese **\$11.5**

Arancini (VEG) \$11.5

Four Vegetarian Arancini Balls, served with Aioli

Polpette Siciliane \$12.5

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

Calamari Fritti (GF on Request) \$12.5

Fried Pineapple Cut Calamari Served with a Cold Slaw Salad

Gamberi \$14.5

Five King Prawns cooked with Garlic and Chilli

Carne e Formaggio \$15.5

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

SALADS

Insalata di Pere \$16.5

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 \$17.5

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 \$17.5

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 \$19.5

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) \$17.5

Mozzarella, Bocconcini & Basil, Served on a Rosso Base

New Yorker \$19.5

Mozzarella, Pepperoni, Basil & Oregano

Zucca (VEG) \$20.5

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

Capricciosa \$21.5

Mozzarella, Ham, Mushrooms & Black Olives

Pollo & Avocado \$22.5

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

Pancetta di Maiale \$22.5

Mozzarella, Slow Cooked Pork Belly, Scallops, Spring Onion, Sesame Seeds & Plum Sauce

Gamberi \$23.5

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

Carnivora \$23.5

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

Bianca – Served on an Olive Oil Base

Potato (VEG) \$20.5

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

Buffalo \$22.5

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

Frutti di Mare \$24.5

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 \$22.5

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

Carne \$24.5

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 - \$17.5 Main - \$22.5

House Made Gnocchi served with Roasted Pumpkin & Sage in a Burnt Butter Sauce

Add Chicken for \$3.5 extra

Amatriciana

ENT - \$18.5 MAIN - \$23.5

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

Gamberi Toscana

ENT - \$21.5 MAIN - \$27.5

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 - \$21.5

Seasonal Vegetable Lasagne served with a Cold Slaw Salad

Beef Lasagne

MAIN - \$23.5

Beef and Mushroom Lasagne served with a Cold Slaw Salad

Della Nonna

MAIN - \$23.5

Sicilian Meatballs and a Bolognese Sauce Tossed through Spaghetti Pasta

Grande Ravioli (VEG)

MAIN - \$22.5

Spinach and Ricotta Ravioli Served with Mushrooms in a Creamy Sauce and Topped with Avocado

Add Chicken for \$3.5 extra

Trota Arcobaleno

MAIN - \$25.5

Rainbow Trout Cooked in a Garlic, Onion, Chilli, Caper and White Wine Sauce,

Tossed through Orecchiette Pasta with Rocket Lettuce

Carbonara

MAIN - \$23.5

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

Salsa Cremosa

MAIN - \$24.5

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

Scoglio

MAIN - \$27.5

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 - \$22.5

Risotto served with a Medley of Lightly Caramelised Mixed Mushrooms

Add Chicken for \$3.5 extra

Risotto alla Cicale (GF)

MAIN - \$27.5

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

**All Pasta Dishes can be Made with Gluten Free Pasta except for the Gnocchi,
Lasagne and the Ravioli**

And please be advised that the Meatballs do contain Gluten and Dairy



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Carni & Pesce / Meats & Fish

Scallopine \$26.5

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 \$27.5

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

Porchetta (GF) \$27.5

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

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

Dolci / Dessert

Tiramisu \$9.5

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

Valencia Cake (GF) \$9.5

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

Pannacotta (GF) \$11.5

House Made Pannacotta,

Cheesecake Bacche (GF) \$11.5

Berry Cheesecake served with Whipped Cream

Brownie al Cioccolato \$12.5

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

Crumble di Mele \$12.5

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

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)

