

Welcome to *Delizioso on Oxford*

Delizioso
on Oxford

Breads and Starters

BRUSCHETTA DI POMODORINI E CARCIOFINI	\$9.5
<i>2 Pieces of Crusty Italian Bread Served with Diced Tomato, Basil and Organic Extra Virgin Olive Oil</i>	
FOCACCIA ALL'AGLIO E ROSMARINO	\$9.5
<i>Pizza Bread with Garlic and Rosemary</i>	
PANE CASARECCIO	\$9.5
<i>Selection of Breads served with Dips, Organic Extra Virgin Olive Oil and Aged Balsamic</i>	
A SELECTION OF HOT AND COLD OLIVES	\$12
<i>A selection of Hot & Cold Olives to share in the middle of the table</i>	
ARANCINI	\$11
<i>Platter of Arancini Balls, Made with Different Flavours to share</i>	
ANTIPASTO MISTO DELLA CASA	For 2 \$29
<i>A selection of antipasti dishes to share</i>	

Antipasti/Entrees

PANTOFOLA ARAGOSTA (GF, DF on Request)	\$21
<i>Fresh Slipper Lobster lightly fried and served with a Lemon Beurre Blanc Sauce</i>	
UCCELLETTI SCAPPATI (GF, DF)	\$16
<i>Veal, Pancetta and Sage Skewers Served with Capsicums, Capers, Anchovy Relish and Extra Virgin Olive Oil</i>	
FIORI DI ZUCCA (VEG)	\$18
<i>Stuffed Zucchini Flowers with Marinated Fetta and Ricotta, Topped with an Olive Tapenade, Served with a Rocket and Pear Salad</i>	
COZZE CON SALSA AL VINO BIANCO (GF, DF)	\$21
<i>Fresh Black Mussels served in a White Wine and Lemon Sauce</i>	
GUANCIA DI MANZO BRASATA	\$19
<i>Braised Beef Cheek Tart Served with a Red Onion Jam</i>	
DUO DI PROSCIUTTO	\$16
<i>A Selection of Jamon Serrano and Prosciutto Crudo served with Lightly Toasted Bread and Montasio Cheese</i>	
CAPRESE SALAD (VEG)	\$14
<i>Buffalo Mozzarella, Roma Tomato and Basil</i>	
ABBACCHIO INSALATA (VEG on Request)	\$15
<i>Grilled Mediterranean Vegetables, Rocket, Lamb Rump</i>	

Pizzeria

MARGHERITA (VEG)	\$17
<i>Napoli Base, Mozzarella and Basil</i>	
RUCOLA e FORMAGGIO	\$19
<i>Napoli Base, Prosciutto, Grana Padano and Rocket Lettuce</i>	
PEPERONCINO GAMBERETTI	\$21
<i>Olive Oil Base, Garlic and Chilli Marinated Prawn's, Cherry Tomatoes and Mozzarella</i>	
CAMPAGNOLA	\$18
<i>Napoli Base, Mozzarella, Caramelised Spanish Onion, Brocolini and Italian Sausage</i>	
ZUCCA e FORMAGGIO (VEG)	\$20
<i>Olive Oil Base, Roasted Pumpkin, Goats Cheese, Sage and Spinach</i>	

PASTA/RISOTTO

GNOCCHI ALLA SORRENTINA (VEG) <i>Gnocchi, Served with Grape Tomatoes, Basil and Fior di Latte Cheese</i>	ENT - \$14	MAIN - \$19
PENNE CON POLLO e PANNA <i>Penne Pasta, Served with Avocado, Cream, Chicken, Vodka and Rocket Lettuce</i>		MAIN - \$24
LINGUINI ALLO SCOGLIO (DF) <i>A selection of Mixed Seafood, Organic Extra Virgin Olive Oil, Garlic, Chilli, Parsley and White Wine</i>		MAIN - \$25
SPAGHETTI ALLA PUTTANESCA (VEG) <i>Spaghetti, Garlic, Onion, Chilli, Olives and Capers</i>	ENT - \$15	MAIN - \$20
PAPPARDELLE AGLIO e OLIO CON FUGO D'ANATRA (DF) <i>Pappardelle Pasta, Shredded Duck Meat, Garlic, Chilli, Onion, Parsley and White Wine</i>	ENT - \$19	MAIN - \$24
SPAGHETTI e POLPETTE <i>Spaghetti served with Meatballs and a Bolognese Sauce</i>		MAIN - \$21
RISOTTO AI FUNGHI (GF, VEG) <i>Risotto served with a Medley of Mixed Mushrooms With Chicken a extra Three Dollars</i>		MAIN - \$21
RISOTTO WITH SLIPPER LOBSTER (GF) <i>Garlic Slipper Lobster, Served through a Creamy Risotto</i>		MAIN - \$25

*All Pasta can be made with Penne Gluten Free Pasta with the exception of Spaghetti e Polpette,
For a an extra cost of \$2.50*

CARNI

POLLO DEL DIAVOLA (GF) <i>Chicken Breast Marinated with Sage, Garlic, Chilli and Lemon, Served with Green Beans, Creamy Polenta and a Garlic and Butter Sauce</i>	\$26
SCALOPPINE DI VITELLO (DF) <i>Veal Escalope's Cooked in a White Wine and Lemon Sauce, Served with Roasted Kipfler Potatoes, Baby Capers and Broccolini</i>	\$27
PORCHETTA (GF on Request) <i>Rolled Pork Belly, Served with Gorgonzola Cheese, Truffle Mashed Potato, Caramelised Apple & a Red Wine Jus.</i>	\$28
AGNELLO MARINATO CON LIMONE e TIMO (GF on Request) <i>Lemon and Thyme Marinated Lamb Rack, Served with a Sweet Potato Roesti, Wilted Spinach and Truss Cherry Tomatoes, Dressed with a Beetroot Jus</i>	\$29
SELEZIONE DI CARNI <i>A selection of Lamb Cutlet, Beef Cheek, Duck Breast and Pork, Served with Red Cabbage and a Beetroot Jus</i>	\$29
BISTECCA (DF, GF on Request) <i>Gippsland 500g T-Bone Steak served with Roasted Potatoes, Red Wine Jus, Olive Oil and Sea Salt</i>	\$32

PESCE E CROSTACEI

PESCE DEL GIORNO (GF) <i>Red Emperor Fillet served with Vincotto Red Cabbage, Broccolini and Mash Potato</i>	\$32
FRITTO MISTO <i>Mixed seafood platter for 2, Served with Grilled Whole Baby Snapper, Scallops, Slipper Lobster, Prawns, Roasted potatoes and a Rocket and Pear salad</i>	For 2 \$69

Sides

<i>Roasted Kipfler Potatoes with Confit Garlic and Rosemary</i>	\$8.5
<i>Rocket, Pecorino and Pear salad with a Chardonnay Dressing</i>	\$8.5
<i>Honey Glazed Carrots</i>	\$8.5
<i>Radicchio Salad</i>	\$8.5
<i>Snow Peas and Green Beans Sautéed in Extra Virgin Olive Oil</i>	\$8.5