



# *Delizioso on Oxford*

## *SET MENU'S*



## Abruzzo Menu

*Delizioso  
on Oxford*

*All food is served Banquet Style in the Middle of the Table*

### Entree

#### **FOCACCIA ALL'AGLIO E ROSMARINO**

*Pizza Bread with Garlic and Rosemary*

#### **PANE CASARECCIO**

*Selection of Breads served with Dips, Organic Extra Virgin Olive Oil and Aged Balsamic*

#### **ARANCINI**

*Platter of Arancini Balls, Made with Different Flavours to share*

### Main

#### **GNOCCHI ALLA SORRENTINA**

*Homemade Gnocchi, Served with Grape Tomatoes, Basil and Fior di Latte Cheese*

#### **SPAGHETTI e POLPETTE**

*Spaghetti served with Meatballs and a Bolognese Sauce*

#### **TRADITIONAL ITALIAN PIZZA**

*Chefs Selection of Traditional Italian Pizza*

#### **ROASTED POTATOES**

*Served with Rosemary and Garlic*

#### **ROCKET, PECORINO AND PEAR SALAD**

*Served with a Chardonnay Dressing*

### Dessert

#### **TIRAMISU**

*Traditional Italian Recipe*

*Entree and Main - \$32 per person*

*Main and Dessert - \$32 per person*

*Entree, Main and Dessert - \$37 per person*

## Veneto Menu

*Delizioso  
on Oxford*

*All food is served Banquet Style in the Middle of the Table*

### Entree

#### **PANE CASARECCIO**

*Selection of Breads served with Dips, Organic Extra Virgin Olive Oil and Aged Balsamic*

#### **ARANCINI**

*Platter of Arancini Balls, Made with Different Flavours to share*

#### **UCCELLETTI SCAPPATI**

*Veal, Pancetta and Sage Skewers*

#### **TRADITIONAL ITALIAN PIZZA**

*Chefs Selection*

### Main

#### **SPAGHETTI ALLA PUTTANESCA**

*Spaghetti, Garlic, Onion, Chilli, Olives and Capers*

#### **PAPPARDELLE AGLIO e OLIO CON FUGO D'ANATRA**

*Pappardelle Pasta, Shredded Duck Meat, Garlic, Chilli, Onion, Parsley and White Wine*

#### **POLLO DEL DIAVOLA**

*Chicken Breast Marinated with Sage, Garlic, Chilli and Lemon Served with a Garlic and Butter Sauce*

#### **PORCHETTA**

*Slices of Rolled Pork Belly Served with Gorgonzola Cheese & a Red Wine Jus.*

#### **TRUFFLE MASHED POTATO**

#### **ROCKET, PECORINO AND PEAR SALAD**

*Served with a Chardonnay Dressing*

### Dessert

#### **TIRAMISU**

*Traditional Italian Recipe*

#### **CHOCOLATE FUDGE BROWNIE**

*Home Made Chocolate Fudge Brownie*

*Entree and Main - \$42 per person*

*Main and Dessert - \$42*

*Entree, Main and Dessert - \$47 per person*

# Campania Menu

Delizioso  
on Oxford

## *Limited A' la Carte Menu*

### Starters

#### Served in the Middle of the Table to Share

#### **FOCACCIA ALL'AGLIO E ROSMARINO**

*Pizza Bread with Garlic and Rosemary*

#### **PANE CASARECCIO**

*Selection of Breads served with Dips, Organic Extra Virgin Olive Oil and Aged Balsamic*

### Entree

#### Choice of the Following

#### **UCCELLETTI SCAPPATI (GF, DF)**

*Veal, Pancetta and Sage Skewers Served with a Capsicum, Capers and Anchovy Relish and Extra Virgin Olive Oil*

#### **GUANCIA DI MANZO BRASATA**

*Braised Beef Cheek Tart Served with a Red Onion Jam*

#### **DUO DI PROSCIUTTO**

*A Selection of Jamon Serrano and Prosciutto Crudo served with Grissini and Montasio Cheese*

#### **GNOCCHI ALLA SORRENTINA (VEG)**

*Gnocchi, Served with Grape Tomatoes, Basil and Fior di Latte Cheese*

#### **PAPPARDELLE AGLIO e OLIO CON FUGO D'ANATRA (DF)**

*Pappardelle Pasta, Shredded Duck Meat, Garlic, Chilli, Onion, Parsley and White Wine*

### Main

#### Choice of the Following

#### **PENNE CON POLLO e PANNA**

*Penne Pasta, Served with Avocado, Cream, Chicken, Vodka, Spinach and Toasted Macadamias*

#### **SPAGHETTI ALLA PUTTANESCA (VEG)**

*Spaghetti, Garlic, Onion, Chilli, Olives and Capers*

#### **POLLO DEL DIAVOLA (GF)**

*Chicken Breast Marinated with Sage, Garlic, Chilli and Lemon, Served with Green Beans, Creamy Polenta and a Garlic and Butter Sauce*

#### **PORCHETTA**

*Rolled Pork Belly, Served with Gorgonzola Cheese, Truffle Mashed Potato, Caramelised Apple & a Red Wine Jus.*

#### **RUCOLA e FORMAGGIO**

*Napoli Base, Prosciutto, Grana Padano and Rocket Lettuce*

### Dessert

#### Choice of the Following

#### **PANNACOTTA**

*Coconut and Lime Pannacotta, Topped with a Mango Jelly*

#### **TIRAMISU**

*Traditional Italian Recipe*

#### **CHOCOLATE FUDGE BROWNIE**

*Home Made Chocolate Fudge Brownie*

**Starters, Entree and Main - \$44 per person**

**Starters, Entree, Main and Dessert - \$51 per person**