

Welcome to *Delizioso on Oxford*

TAKEAWAY MENU

*Delizioso*  
on Oxford

Please Call (07) 3399 9813 for all orders

Breads and Starters

Breads and Starters

<b>BRUSCHETTA DI POMODORINI E CARCIOFINI</b>	\$7.5
<i>2 Pieces of Crusty Italian Bread Served with Diced Tomato, Basil and Organic Extra Virgin Olive Oil</i>	
<b>FOCACCIA ALL'AGLIO E ROSMARINO</b>	\$7.5
<i>Pizza Bread with Garlic and Rosemary</i>	
<b>ARANCINI</b>	\$12
<i>Eight Arancini Balls to share, served with a Aioli Sauce</i>	

Antipasti/Entrees

<b>PANTOFOLA ARAGOSTA (GF, DF on Request)</b>	\$16
<i>Fresh Slipper Lobster lightly Pan Fried and served with a Lemon Beurre Blanc Sauce</i>	
<b>FIORI DI ZUCCA (VEG)</b>	\$13
<i>Stuffed Zucchini Flowers with Marinated Fetta and Ricotta, Topped with an Olive Tapenade, Served with a Rocket and Pear Salad</i>	
<b>SPIEDINI DI POLLO E CHORIZO</b>	\$10
<i>Chicken and Chorizo Skewers served with a Roasted Beetroot, Semi Dried Tomato, Rocket and Red Pepper Salad</i>	
<b>CAPRESE SALAD (VEG)</b>	\$9
<i>Buffalo Mozzarella, Roma Tomato and Basil</i>	
<b>ABBACCHIO INSALATA (VEG on Request)</b>	\$10
<i>Lamb, Grilled Mediterranean Vegetables, Rocket and Crumbled Fetta</i>	

Pizzeria

<b>MARGHERITA (VEG)</b>	\$14
<i>Napoli Base, Mozzarella and Basil</i>	
<b>RUCOLA e FORMAGGIO</b>	\$16
<i>Napoli Base, Prosciutto, Grana Padano and Rocket Lettuce</i>	
<b>PEPERONCINO GAMBERETTI</b>	\$18
<i>Olive Oil Base, Garlic and Chilli Marinated Prawn's, Cherry Tomatoes and Mozzarella</i>	
<b>CAMPAGNOLA</b>	\$15
<i>Napoli Base, Mozzarella, Caramelised Spanish Onion, Brocolini and Italian Sausage</i>	
<b>ZUCCA e FORMAGGIO (VEG)</b>	\$16
<i>Olive Oil Base, Roasted Pumpkin, Goats Cheese, Sage and Spinach</i>	

## PASTA/RISOTTO

<b>GNOCCHI ALLA SORRENTINA (VEG)</b>	<b>MAIN - \$15</b>
<i>Gnocchi, Served with Grape Tomatoes, Basil and Fior di Latte Cheese</i>	
<b>ORECCHIETTE CON OCEAN TROTE e LIMONE (DF)</b>	<b>MAIN - \$20</b>
<i>Orecchiette Pasta served with Ocean Trout, Rocket Lettuce, Garlic, Chilli and Lemon</i>	
<b>PAPPARDELLE AGLIO e OLIO CON FUGO D'ANATRA (DF)</b>	<b>MAIN - \$20</b>
<i>Pappardelle Pasta, Shredded Duck Meat, Garlic, Chilli, Onion, Parsley, Anchovy paste and White Wine</i>	
<b>LINGUINI ALLO SCOGLIO (DF)</b>	<b>MAIN - \$21</b>
<i>Linguine Pasta served with a selection of Mixed Seafood, Garlic, Chilli, Parsley and White Wine</i>	
<b>TORTILLIONE CON UNA QUATTRO FORMAGGI SALSA</b>	<b>MAIN - \$19</b>
<i>Veal Tortillione served with Cream and a Reggiano Pecorino, Grana Padano, Asiago and Gorgonzola Cheese Sauce</i>	
<b>SPAGHETTI e POLPETTE</b>	<b>MAIN - \$17</b>
<i>Spaghetti Pasta served with Meatballs and a Bolognese Sauce</i>	
<b>RISOTTO AI FUNGHI (GF, VEG)</b>	<b>MAIN - \$18</b>
<i>Risotto served with a Medley of Mixed Mushrooms With Chicken a extra Three Dollars</i>	
<b>RISOTTO WITH SLIPPER LOBSTER (GF)</b>	<b>MAIN - \$22</b>
<i>Garlic Slipper Lobster, Served through a Creamy Risotto</i>	
<i>All Pasta can be made with Penne Gluten Free Pasta with the exception of Spaghetti e Polpette and Tortillione Con Una Quattro, For a an extra cost of \$2.50</i>	

## CARNI & PESCE

<b>POLLO DEL DIAVOLA (GF)</b>	<b>\$22</b>
<i>Chicken Breast Marinated with Sage, Garlic, Chilli and Lemon, Served with Green Beans, Creamy Polenta and a Garlic and Butter Sauce</i>	
<b>SCALOPPINE DI VITELLO</b>	<b>\$23</b>
<i>Veal Escalope's Cooked Medium in a White Wine and Lemon Sauce, Served with Mashed Potatoes, Fried Capers and Broccolini</i>	
<b>PORCHETTA (GF on Request)</b>	<b>\$24</b>
<i>Rolled Pork Belly, Served with Gorgonzola Cheese, Truffle Mashed Potato, Caramelised Apple &amp; a Red Wine Jus.</i>	
<b>AGNELLO MARINATO CON LIMONE (GF on Request)</b>	<b>\$27</b>
<i>Lemon and Thyme Marinated Lamb Rack, Served with a Sweet Potato, Spinach and Silverbeet Informare and a Warm Caponata Verde</i>	
<b>SELEZIONE DI CARNI</b>	<b>\$27</b>
<i>A selection of Lamb Cutlet, Twice Cooked Duck, Pork, 80g Eye fillet, Served with Red Cabbage and a Beetroot Jus</i>	

## Sides

<i>Roasted Kipfler Potatoes with Confit Garlic and Rosemary</i>	<b>\$7</b>
<i>Rocket, Pecorino and Pear salad with a Chardonnay Dressing</i>	<b>\$7</b>
<i>Honey Glazed Carrots</i>	<b>\$7</b>
<i>Snow Peas and Green Beans Sautéed in Extra Virgin Olive Oil</i>	<b>\$7</b>