



di LUSO

A' LA CARTE SPRING MENU

SHARE PLATES FOR THE TABLE

MATCHING WINES

Bowl of Arancini topped with crumbed parmesan, rocket served with a garlic aioli	25	Chardonnay Rosato
Sicilian green olives, served warm, with home-baked focaccia & di Lusso EV olive oil	15	Vivo Chardonnay
Mixed leaf salad with fresh pear, cranberries, roasted fennel and walnuts served with a balsamic dressing*	20	Pinot Grigio Fiano
Roast pumpkin and rocket salad topped with feta and baked pinenuts, dressed with balsamic glaze*	22	Chardonnay Nero d'Avola
Seasonal fries	10	Everything!

ENTREES & MAINS

Frito misto: salt & pepper soft-shell crab, prawns and squid served with a lemon aioli	30	Arneis Vermentino
Prawn and crab meat linguine served with garlic, cherry tomatoes and rocket	32	Vermentino Arneis
Pollo Diavola: Chicken thighs marinated with paprika, garlic salt & cayenne, oven baked and served with seasonal greens and potatoes*	32	Vivace! Fiano
Crispy skin salmon fillet on a burnt butter & sweet potato puree, served with a Sicilian olive and tomato salsa*	36	Sangiovese, Chardonnay
Mudgee lamb cutlets marinated in garlic and rosemary and served with feta cheese, pine nuts and an eggplant caponata*	40	Sangiovese Il Palio

* *Gluten-free*



di LUSO

WOODFIRED PIZZA MENU

WOODFIRED PIZZA

To alleviate pressure on our small oven, we may need to deliver your pizzas in waves

MATCHING WINE

Nonna's Antipasto Italiano	Now there's a thought. An Antipasto plate on a pizza: Salami, olives, sundried tomatoes, mozzarella and chorizo	35	Sangiovese, Il Palio
Spicy Diavola	To a tomato base we add spicy salami, Italian chilli paste, mushrooms olives, sundried tomatoes, mozzarella & chorizo	35	Barbera, Nero d'Avola
Margherita	The original and some say the best. A simple vegetarian pizza on a tomato base with Stracciatella cheese and fresh basil	32	Chardonnay, Vivace!
Pollo	On a base of salsa verde, a tasty fusion of chicken breast, pancetta, mushrooms & <i>Parmigiano</i> cheese with seasonal fresh herbs	35	Pinot Grigio Vino Rosato
Garlic Prawn:	Delicious prawns, dipped in garlic and served on a pesto base, topped with red onion. capers and pesto	38	Vermentino Sangiovese Pinot Grigio
Agnello	Roast shoulder of Mudgee lamb served on a base of fresh herb <i>salsa verde</i> topped with red onion, cherry tomatoes and feta cheese	38	Sangiovese, Nebbiolo
	Vegetarian/vegan pizza - \$32 Extra chilli – no charge Extra toppings – add per topping \$3 Gluten free pizza base - \$5 per pizza		Vivo, Chardonnay

BUY SIX BOTTLES OF WINE AND GET ONE PIZZA FREE



DOLCI: DESSERT

MATCHING WINE

Chef's dessert special	18	Dolci
Affogato: Vanilla bean gelato served with a shot of espresso and either Succo or Dopo Cena	20	Dopo Cena Succo d'Aleatico

ITALIAN GELATO Two scoops for \$12

Espresso	Lemon	Strawberry
Chocolate	Pistachio	Salted Caramel
Chocolate Mint		Vanilla Bean

KID'S MENU

ITEM	PRICE
Chef's suggestion of the day	20
Chicken nuggets with chips	20
Penne pasta with tomato sauce	18
Kids Margherita pizza (no basil or cherry tomatoes)	20
Kids portion of crispy fries	8

ITALIAN GELATO – One or two scoops - \$6 per scoop

- Espresso



WOODFIRED PIZZA

MATCHING WINES

Pizza di Maiale, prepared on a base of barbeque balsamic sauce. A pizza with shredded pork, Cotichino pork sausage, red onion, mozzarella, capers and a garnish of rocket

34 Sangiovese or il Palio

PRIMI / ENTRÉE

MATCHING WINES

James' creamy seafood pie: delicious pot pie of whitefish, mussels, crab meat in a seafood & Vermentino sauce with a pastry crust – Yum!

30 Chardonnay, Rosato

SECONDI / MAINS

MATCHING WINES

James' baked crispy skin salmon prepared with.....and served with broccolini

38 Chardonnay, Rosato Pinot Grigio

DOLCI / DESSERTS

MATCHING WINES

Fig and date cake made with di Lusso figs, topped with a fig and Aleatico reduction and a warm butterscotch sauce

18 Dolci Aleatico

* *Gluten-free*