



diLUSSO

RESTAURANT WINTER MENU

## STARTERS, SALADS & ENTREÉS

## MATCHING WINES PRICE

Olives: Green Sicilian olives prepared with rosemary and lemon zest, served with olive oil and home baked focaccia	Vivo! or Rosato	15
A bowl of crispy arancini prepared with arborio rice and cheese and served with a roast garlic aioli	Barbera or Pinot Grigio	25
Soup of the day: Ask our team about today's winter soup ** served with a ciabatta roll	Fiano, or Nero d'Avola	25
Winter salad of cos lettuce, roast pumpkin, pine nuts and feta**	Rosato or il Palio	20

## MAINS

Prawn and crab meat tagliatelle with a touch of garlic, cherry tomatoes and chilli topped with fresh herbs	Vermentino or Arneis	38
Beef Brasato: Beef slow cooked in red wine, rosemary & winter vegetables, served on baby potatoes**	Lagrein or Barbera Reserve	39
Medley of slow roast vegetables seasoned with burnt sage butter, topped with pecorino cheese, oven baked and served warm**	Barbera or Nero d'Avola	32
Locally sourced lamb cutlets marinated in garlic and served with seasonal greens, baked potatoes and a mint sauce**	Sangiovese or Il Palio	42

\*\* = Gluten free



diLUSSO

## 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 • Nonna's Diavola: a spicy version	38	Sangiovese, or Fiano
Pollo	A tasty combination of chicken breast mushrooms and pancetta on a bed of grated cheeses and fresh herbs	36	Chardonnay, Pinot Grigio, or il Palio
Margherita	The original and some say the best. A classic vegetarian pizza on a tomato base with cheese, cherry tomatoes & fresh basil dressed with a light vinaigrette	33	Chardonnay or Vivace!
Putanesca	A favourite in Napoli with a tomato base to which we add garlic, mozzarella cheese, anchovies, capers, olives and cherry tomatoes	38	Fiano or Nero d'Avola
Garlic Prawn:	Delicious fresh prawns, tail on, dipped in garlic and served on a pesto base, topped with red onion, capers and fresh herbs	38	Vermentino or Arneis
Agnello	Roast shoulder of Mudgee lamb served on a pesto base topped with roasted potato, red onion, cherry tomatoes and feta cheese	39	Sangiovese or Rosato
	Vegetarian includes capsicum, red onions, mushrooms, pumpkin, potatoes & parsley Extra toppings – add per topping \$4 Gluten free pizza base – Add \$5 per pizza		

**BUY SIX BOTTLES OF WINE AND GET ONE PIZZA FREE**



diLUSSO

DESSERT, GELATO, BEER, SOFT DRINKS

## DOLCI: DESSERT

## MATCHING WINE

Tiramisu, a classic Italian dessert, layers of mascarpone and liqueur & espresso-soaked biscuits dusted with cocoa	20	Dopo Cena Aleatico
Affogato: Vanilla bean gelato served with espresso coffee and Succo or Dopo Cena	20	Dopo Cena Succo d'Aleatico
House-made sticky fig cake served warm with a fig sauce and cream	20	Dolce Aleatico
Espresso or flat white coffee (pod machine)	3.50	Dopo Cena

## ITALIAN GELATO One or two scoops \$6 per scoop

Espresso	Lemon & Lime	Salted Caramel
Chocolate	Pistachio	Vanilla Bean
Chocolate Mint	Raspberry	

## WILD ONE ORGANIC, SUGAR FREE SOFT DRINKS

## PRICE

SMOOTHIES 340ml: ENERGISE: Mango, pear & apple or IMMUNITY Blueberry, rosehip & apple	8.00
345ml ORGANIC SPARKLING SUGAR FREE: Raspberry Lemonade, Ginger Beer, Lemon Lime & Bitters, Passionfruit, Cola	7.50
360ml Peach Tea	7.00

## BEER AND OTHER SOFT DRINKS

## SIZE

## PRICE

Beer: Peroni, Corona	330ml	10
San Pellegrino sparkling mineral water	500ml	7
Arancia Rossa or Limonata (sparkling blood orange or sparkling Lemon)	200ml	7
Coke Classic, Coke Zero Sugar, Lemonade	200ml	6



diLUSSO

## KID'S WINTER MENU

### KIDS WINTER SPECIAL

Pasta with Bolognaise meat sauce and a side of  
grated cheese 25

Kid's Crispy fries 8

---

### KIDS THREE COURSE MENU

---

A main course from the selection below served  
with apple juice & a scoop of gelato 26

---

- Pasta Carbonara with bacon and cheese 20
- Chicken nuggets & chips with tomato dipping sauce 18
- Pasta with tomato sauce 16
- Kid's Margherita pizza (no basil or tomatoes) 20

---

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

---

- Espresso
- Chocolate
- Chocolate mint
- Lemon & Lime
- Raspberry
- Salted caramel
- Vanilla Bean