



di LUSO
MUDGEE

Autumn Restaurant Menu 2022

Please note, on Thursdays, we have only one chef and offer a light lunch of wood-fired pizza and salads. All other days we offer both our a la carte and wood-fired pizza menus.

Starters and Salads

di Lusso Estate olives and olive oil, served with house-made focaccia 20

Chef's arancini 18

Pear, parmesan and rocket salad 18

Cos lettuce salad with orange, walnuts and feta 18

di Lusso Estate fig salad 20

A Platter of Italian antipasti 35 for two people

Pasta

Penne estate. An Autumn pasta salad 28

Stefano's linguini served in a chilli and mussel sauce 28

Salate vergano Our vegan pasta, using dry pasta 25

Entrées

Baked di Lusso figs, with gorgonzola and prosciutto 28

Carpaccio di Manzo (beef), with pecorino and almonds 28

Vitello Tonnato (Veal fillet, topped with a tuna sauce) 28

Risotto of summer vegetables 25

Mains

Herbed, mustard encrusted lamb cutlets served with Tuscan potatoes and baby carrots 40

Portobello mushrooms stuffed with roast vegetables and couscous 25

Chicken piccata (sliced breast, pan-fried in herbs) with sweet potato, beans 36

Confit duck, Italian style, with roast beetroot and broccolini 42

Dessert and Cheese

Honey and fig pannacotta 20

Fig, ricotta and honey-baked cheesecake 20

Chocolate hazelnut torte 20

A platter of Italian cheeses served with our fig pastes 30



di LUSO
MUDGEE

Autumn Pizza Menu

Please note: As our pizza oven is small and our pizzas are handmade, we can only promise six pizzas per table. We regret that during the busy lunch period on Saturday and Sunday, we are unable to offer pizza only lunch until 2.30pm.

PIZZA DIAVOLA 28

On a tomato base, we arrange mozzarella, spicy salami, portobella mushrooms, roasted cherry tomatoes – and a touch of chili oil,

NONNO'S ANTIPASTO PIZZA 28

Now there's a thought, An antipasto plate on a pizza! Tuscan salami, olives, sundried tomatoes, mozzarella and chorizo

PROSCIUTTO TARTUFO 28

A Lombardy favourite ... olive oil, mozzarella, prosciutto, bocconcini, truffle paste and finished with a clutch of roquette

GARLIC PRAWN 30

Delicious prawns, dipped in garlic, with chili and pesto

PIZZA AGNELLO 30

Roast shoulder of Mudgee lamb served on a di Lusso pizza with roast potato, red onion and tomato

PIZZA DI POLLO 28

A tasty combination of chicken breast and pancetta on a bed of grated parmesan and herbs

PIZZA MARGHERITA 28

The original – and some say the best. A simple vegetarian pizza of tomato, cheese and basil

PIZZA ALLA SASICCIA 28

On a tomato base, we have mozzarella, fennel, red onions, capsicum and pork sausage