



di LUSO
MUDGEE

Summer Restaurant Menu

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 15

Pear, parmesan and roquette salad 15

Orange, parmesan and roquette 15

A Platter of Italian antipasti \$30 for two people

Pasta

Spinach and three-cheese cannelloni (V) 25

Spaghetti with baby clams alla Tarantino cooked in Arneis, served with parsley, bread and a touch of chilli 25

Entrées

Salt and Pepper Prawns served with delicate chilli aioli and a side salad 25

Sardine Basilicata served with pine-nuts and *agrodolce* onions 25

Vegetarian medley of orecchiette, turnips, broccolini, garnished with chilli 20

Mains

Roast Mudgee leg of lamb served with Tuscan potatoes, beans & oven-braised fennel 35

Portabello mushrooms stuffed with roast vegetables and couscous (V) 25

Oven-baked Vermentino chicken served with grilled eggplant and Florentine green beans 30

Slow roasted crispy pork belly served with baked polenta, baby carrots and apple sauce 25

Dessert and Cheese

Cheesecake - Ricotta, fig and honey flavours 15

La Torta Tenerina - an Italian brownie, served with gelato 15

Orange polenta cake served with cream or gelato 15

A platter of Italian cheeses served with our fig pastes 25



Summer 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 PUTTANESCA 25

Sometimes simple is best! On a tomato base, we add anchovy, capsicum, parsley and chilli

NONNO'S ANTIPASTO PIZZA 25

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

QUATRO FORMAGGI 25

A Northern Italian favourite... Reggiano or Grana Padana cheese, pancetta, fresh rocket and a touch of garlic, topped with fresh parsley

GARLIC PRAWN 27

Delicious prawns, dipped in garlic, with chili and pesto

PIZZA AGNELLO 27

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

PIZZA DI POLLO 25

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

PIZZA VERDURE 23

A buttuto of Italian herbs and vegetables on our pizza.
Hmm, delicious!

PIZZA MARGHERITA 23

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