



di LUSO  
MUDGEE

## A LA CARTE MENU WINTER 2023

### ENTREES AND SALADS

GREEN SICILIAN OLIVES 15

Served with di Lusso EVOO and focaccia from our wood-fired oven.

10 CRISPY ARANCINI TO SHARE AT TABLE 30

Wine suggestion: Vermentino or eComplicato

SEASONED CRISPY FRIES TO SHARE AT TABLE 10

PEAR, PECORINO AND ROCKET SALAD\* 17

Wine suggestion: Pinot Grigio, Fiano

BABY COS, ORANGE AND WALNUT SALAD\* 17

Wine suggestion: Pinot Grigio, Chardonnay

A PLATTER OF ITALIAN ANTIPASTI (serves two or three) 35

Wine suggestion: Chardonnay, Vivo!

### ENTREES

PASTA TAJARIN 25

A rich egg pasta pan-fried in fresh, locally sourced black Perigold truffle and sage butter. Wine suggestion: Nebbiolo.

CHEF'S SOUP OF THE DAY 20

MUSSELS\* 25

Mussels tossed in the pan with our Vermentino flavoured with chilli, lime and served with crispy seasoned fries. Wine suggestion: Vermentino.

CANERDELI 20

Bread dumplings flavoured with speck, cheese and served in hot flavoured broth – a favourite from Alto Adige in northern Italy. Wine suggestion: Chardonnay, eComplicato.

### MAINS

COTECHINO\* 40

Italy's famous hand-made pork sausage twice cooked and seared, served on a bed of polenta with a sauteed onion and pepper sauce. Wine suggestion: Nebbiolo.

LAMB AND ROSEMARY POT PIE 40

served with parmesan and garlic-roasted broccoli.  
Wine suggestion: Sangiovese, eComplicato.

CHICKEN CACCIATORE\* 30

Chicken on the bone cooked with bell peppers, capers, tomatoes and red wine, served with toasted ciabatta rolls. Wine suggestion: Sangiovese or Fiano.

PASTA AL FORNO 35

An Emilia Romana tradition. A Rigatoni-style pasta bake with a traditional Bolognese beef sauce.  
Wine suggestion: Lagrein.

OSSO BUCCO\* 40

slow braised beef falling off the bone served in a rich tomato-based sauce with sautéed green bean almondine. Wine suggestion: Il Palio, Lagrein.

## PIZZA MENU

*Our pizza oven is small, so we may need to limit the number of pizzas per table on busy days.*

### PIZZA DIAVOLA 30

On a tomato base, we arrange mozzarella, spicy salami, Italian spicy sauce, mushrooms, and roasted cherry tomatoes. Suggested wine: Pinot Grigio, Vino Rosato, eComplicato.

### NONNA'S ANTIPASTO ITALIANO 30

Now there's a thought, an antipasto plate on a pizza! Tuscan salami, olives, sundried tomatoes, mozzarella and chorizo. Suggested wine: Sangiovese, Il Palio, Fiano.

### MARGHERITA 33

The original – and some say the best. A simple vegetarian pizza on a tomato base topped with bocconcini, cheese and fresh basil. Suggested wine: eComplicato or Il Palio.

### GARLIC PRAWN 35

Delicious prawns dipped in garlic served on a pesto base and topped with red onion, capers and pesto. Suggested wine: Vermentino, Sangiovese, Chardonnay.

### AGNELLO 35

Roast shoulder of Mudgee lamb, served on a pesto base and topped with roast potato, red onion and feta cheese. Suggested wine: Sangiovese.

### VEGETARIAN PIZZA 30

Gluten-free pizza base – additional \$5

BUY A SIX-PACK OF WINE AND RECEIVE A FREE PIZZA

## DESSERT AND CHEESE

### CANNOLI 17

Chef's house-made and filled cannoli

### CHEESES 30

Platter of Italian cheeses with Estate fig pastes (for two people)

### CHEF'S DESSERT SPECIALS 15

Ask the team about Chef's daily selection of delicious desserts

### GELATO 6 a scoop

A choice of your choice of PURE gelato.

## KID'S MENU

### KID'S SIZED PIZZA MARGHERITA 20

A simple vegetarian pizza on a tomato base topped with bocconcini, cheese and ham

### PASTA BOLOGNAISE 20

Fresh pasta with traditional Bolognese meat sauce and topped with cheese

### KID'S PASTA 15

Fresh pasta served with either tomato sauce or cheese

### NUGGETS AND CHIPS 20

Classic chicken nuggets with crispy fries