



di LUSO
MUDGEE

MIDWEEK MENU

Monday to Wednesday we have a shorter a la carte menu. On Thursdays, our Wood Fired Pizza menu is also available.

STARTERS 15

Tasty starters such as olives with freshly made house breads; a pear, rocket and Parmesan salad or an antipasto platter

ENTREES 20 - 25

Entrees are usually a selection from the full seasonal a la carte menu, for example, soup in winter, salmon linguine or creamy mushroom pasta, a pot pie, a terrine or grilled sardines.

MAINS 30 - 39

A choice of several hearty Italian mains served with seasonal vegetables or a salad, for example baked trout, chicken breast with pesto, grilled quail or a lamb or pork main.

DESSERTS 10 - 15

A seasonal homemade dessert or in summer, Italian Gelato

A LA CARTE MENU

*Our full seasonal a la carte menu is available Friday - Sunday.
Our Wood Fired Pizza menu is also available.*

STARTERS AND SALADS

SICILIAN OLIVES 15

Warm and marinated - served in new season olive oil with our own focaccia

PEAR, PARMESAN AND ROQUETTE SALAD 15

SALAD SPECIAL OF THE DAY 15

FIG, FETA AND ROQUETTE SALAD 15

ANTIPASTO PLATTER FOR TWO 30

ENTREES

OVEN BAKED FIGS 25

Wrapped in prosciutto, filled with gorgonzola

PASTA OF THE WEEK 25

Stefano Borlano supplies the pasta. Chef Ali does the rest!

PIE OF THE DAY 25

A pleasant feature of lunch at di Lusso

ITALIAN REGIONAL SOUP OF THE DAY 20

Served with ciabatta rolls

BAKED LEMON AND HERB RICOTTA 20

Fresh tomato salsa and crostini

MAINS

PORK BELLY 35

With roast potato, and a fennel, pear and fig remoulade

LAMB SHOULDER 35

Slow cooked in garlic and rosemary, with roast hasselback potato, sauteed greens, lemon butter and olives

SALMON FILLET 35

Served with a saffron and dill risotto and a pickled vegetable garnish

VEGIE OR VEGAN BOWL 30

Of warm rice, smoky roast pumpkin, zucchini and tomato (lemon labne optional, poached chicken +5)

DOLCI

MANDARIN AND ALMOND CAKE 15

Served with candied peel and cream

LEMON CHEESECAKE 15

Served with cream and fresh figs

STICKY FIG CAKE 15

Served with caramel sauce and vanilla bean gelato

CHEESEBOARD 25

With three cheeses, fresh figs and our own fig paste

WOOD FIRED PIZZA MENU

Our Wood Fired Pizza menu is available all week during the colder months. The pizza oven is small, so regrettably, we can only promise six pizzas per table.

PIZZA PUTTANESCA 25

A southern Italian favourite. On a tomato base, we add anchovy, capsicum, capers, olives, tomatoes and parsley – and just a touch of chili

NONNO'S ANTIPASTO PIZZA 25

An antipasto plate on a pizza!, Tuscan salami, chorizo, pancetta, olives and semi-dried tomatoes, on a tomato base and topped with mozzarella

QUATRO FORMAGGI 25

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

PIZZA DI POLLO 25

It's back! Chicken breast fillets and pancetta on a bed of fresh pesto, topped with grated parmesan and herbs

GARLIC PRAWN 27

Delicious prawns, dipped in garlic, with chili and pesto

PIZZA MARGARHITA 23

Our version of Naples' iconic pizza style

(All pizzas are available gluten-free)