



*di* LUSSO  
MUDGEE

---

## 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 focaccia

PEAR, PARMESAN AND ROQUETTE SALAD 15

BABY COS, ORANGE AND FETA SALAD WITH PINE NUTS 15

ANTIPASTO PLATTER FOR TWO 30

Antipasto platter of cheeses, olives, giardiniera and charcuterie. Served with fig paste and dijonnaise.

### **ENTREES**

ZUCCHINI FLOWERS 25

Filled with ricotta, parmigiana and feta, served with a white anchovy aoli

SALT AND PEPPER SQUID 25

Served with a horseradish mayonnaise

SALMON CEVICÉ 25

Our version of this South American dish, served with a Peruvian red onion and avocado salad

CHEF'S POT PIE OF THE WEEK 25

Our favourite pies, with seasonal ingredients chosen by chef

### **MAINS**

SICILIAN BREADED PORK CHOPS 30

Served with Hasselback potatoes, broccoli and Dutch carrots

ROAST LEG OF LAMB 35

Roast spring Mudgee leg of lamb, served with Tuscan roast potatoes, roast tomatoes and greens

ROSEMARY BRAISED CHICKEN 30

Rosemary braised chicken, served with baked polenta, cauliflower gratin and carrots

ITALIAN VIGNOLE 25

A vegetarian stew of leeks, artichokes, zucchini and cherry tomato, with a dash of EVOO and parmesan

STUFFED RED CAPSICUM 25

Stuffed red capsicum filled with wild rice, pumpkin, spring onion and oregano.

## **DOLCI**

TIRIMISU WITH ALEATICO REDUCTION 15

RASPBERRY AND PISTACHIO PANNA COTTA 15

PROSECCO BERRY CAKE 15

CHEESEBOARD 25

A platter of Italian cheeses with Estate fig pastes

---

## **WOOD FIRED PIZZA MENU**

---

*The pizza oven is small, so regrettably, we can only promise six pizzas per table.  
(All pizzas are available gluten-free)*

### **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 MARGARITA 23**

Our version of Naples' iconic pizza style

---

## 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