



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 WEEK \$15

Classic Italian salad with feta and olives

ANTIPASTO PLATTER FOR TWO \$30

ENTREES

CHICKEN FEGATINI \$25

A pate with crostini and pickles

PASTA OF THE WEEK \$25

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

SARDINES \$25

Lightly crumbed, then pan-fried and served with a Sicilian salsa of pine nuts, currants, lemon and parsley

TERRINE OF PORK \$25

Pork, chicken and pistachio terrine served with a side salad

MAINS

VITELLO TONNATO \$39

A dish of veal, cold, with a tuna mayonnaise sauce, capers and mustard fruits

LEMON AND GARLIC PRAWNS \$35

Served with a fresh garden salsa and tomato and oregano aspic

QUAIL \$39

Chargrilled and butterflied, served on a bed of jeweled cous cous with an orange butter sauce

MEDITERRANEAN LAMB \$35

Served with a roast vegetable salad and feta

PORTOBELLO MUSHROOMS \$30

Topped with beetroot and artichoke hommus, served with salad greens and feta

DOLCI

BERRY PANNACOTTA \$15

CHERRY AND ALMOND AMERETTO CAKE \$15

Served with cinnamon cream

CHOCOLATE AND MACADAMIA FUDGE BROWNIE \$15

Served with your choice of gelato

CHEESE PLATTER \$25

A platter of Italian DOP cheeses, served with our fig paste

WOOD FIRED PIZZA MENU

Our Wood Fired Pizza menu is available Thursday to Sunday and all week during NSW School Holidays and the Mudgee Wine Festival. 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 MARGARITA \$23

Our version of Naples' iconic pizza style

(All pizzas are available gluten-free)