

Casa Delizia

PANINI (FRESHLY BAKED ROLLS IN OUR WOODFIRED OVEN)

CONTI \$13

Mixed meats, provolone cheese and antipasto mix

PORCHETTA \$13

Roasted porchetta with our apple infused jus and crackle

POLPETTE \$14

Meatballs in pomodoro sauce & mozzarella

POLLO \$15

Marinated chicken, camembert cheese, spinach & mayo

All our pizzas are rested 48hrs with a certified blended flour. Ingredients used are all D.O.P

Gluten-free and Vegan cheese available: \$6 extra

evoo = Extra Virgin Olive Oil / gf = Gluten Free / v = Vegetarian

PIZZA BIANCHE/MOZZARELLA BASE

FOCACCIA AGLIETTO (V) \$11

Garlic, sea salt and Italian herbs served with balsamic EVOO dip

PATATE (V) \$19

Mozzarella, roasted potatoes and roasted capsicum

DELIZIA \$23

Mozzarella, bacon, pecorino, cracked pepper, drizzled with swan valley honey

QUATTRO FORMAGGI (V) \$25

Fior di latte mozzarella, gorgonzola, scamorza and parmesan

PRIMO AMORE \$26

Fior di latte mozzarella, roquette, cherry tomatoes, shaved parmesan and prosciutto

CONTADINA \$26

Fior di latte mozzarella, roasted potatoes, red onions, home-made Italian sausage and scamorza cheese

PIZZA ROSSE/TOMATO BASE

MARGHERITA (V) \$18

Fior di latte mozzarella and fresh basil

PEPPERONI \$23

Fior di latte mozzarella, pepperoni and bacon

AUSTRALIANA \$24

Fior di latte mozzarella, cured leg ham and pineapple

VEGETARIANA \$24

Fior di latte mozzarella, mushrooms, zucchini and red capsicum

FUOCO \$26

Fior di latte mozzarella, salami, olives and nduja

SAN LUCA \$26

Fior di latte mozzarella, home-made Italian sausage, nduja and red capsicum

PORCINI \$26

Fior di latte mozzarella, porcini mushrooms, spinach and pecorino

SUPREMA \$28

Fior di latte mozzarella, mushrooms, red onion, red capsicum, olives, salami and home-made Italian sausage

MARCO POLO \$27

Fior di latte mozzarella, marinated chicken, camembert cheese, avocado and sweet chilli sauce

CARNIVORA \$27

Fior di latte mozzarella, home-made Italian sausage, salami and cured leg ham

SICILIANA \$27

Fior di latte mozzarella, olives, anchovies and capers

CLASSICO \$27

Burrata, prosciutto di parma, rocket and shaved parmesan

SUPREMA \$28

Fior di latte mozzarella, mushrooms, red onion, red capsicum, olives, salami and Italian sausage

CALZONE

COLOSSEO \$26

Fior di latte mozzarella, tomato, cured leg ham and mushrooms

VATICANO \$28

Fior di latte mozzarella, salami, ham

PASTA (+5 FOR GF PASTA)

SPAGHETTI POLPETTE \$25

Homemade spaghetti meatballs/napoletana sauce

FETTUCCINE AI FUNGHI (V) \$27

Fettuccine/wild mushrooms/white wine reduction sauce

GNOCCHI (V) \$27

Stracciatella/napoletana sauce

FILEJA CALABRESE \$29

Nduja/porchetta/cherry tomato

CASARECCE RAGU \$32

Fresh casarecce/lamb shoulder ragu

DESERT

TIRAMISU \$12

Traditional coffee flavoured

AFFOGATO \$12 (+\$5 for franglico shot)

Italian coffee/vanilla ice cream

BOMBOLONI CARMELLO \$14

Sugar coated doughnuts/salted caramel sauce

CANNOLI \$14

Homemade cannoli/sweetened ricotta/chocolate drops/pistachio

LIMONCELLO PANACOTTA \$14

Lemon/crumbed biscuits