

MARTEDI MANGIA

Tuesday Special • Three Course Meal • \$45 per person*

1. Entree (Choose one)

Polpette – meatballs/napoletana sauce/
crusty bread

Funghi Arancini – mushroom arancini/
cauliflower puree/truffle oil/parmesan
crisp (v)

Bruschetta – homemade roasted
capsicum/ provolone/charcoal bread (v)
(+\$5 for gf bread)

Suppli Al Telefono - beef ragu risotto
mozzarella/parmesan fondue

2. Mains (Choose one)

PASTA

Spaghetti Polpette - spaghetti/homemade
meatballs/napoletana sauce (nuts)

Gnocchi - gnocchi/pomodoro or creamy
mushroom sauce/parmesan (v)

Mezzemaniche Pollo - mezzemaniche
pasta/chicken/mushroom/cream sauce
(Any of above pasta can be made with gf
penne or spaghetti extra \$5)

PIZZA

MARGHERITA (V)

Fior di latte mozzarella and fresh basil

PEPPERONI

Fior di latte mozzarella and pepperoni

AUSTRALIANA

Fior di latte mozzarella, cured leg ham
and pineapple

MARCO POLO

Fior di latte mozzarella, chicken, roasted
potato, red onion and bbq sauce

DELIZIA

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

VEGETARIANA (V)

Fior di latte mozzarella, mushrooms,
zucchini and red capsicum

3. Desserts (Choose one)

Affogato - Italian coffee/vanilla ice cream
(+\$5 for frangelico shot)

Bomboloni Caramello – sugar coated
doughnuts/salted caramel sauce

Peach Bellini Panacotta - peach coulis/
toasted almond flakes/tuille (gf option)

*One promo per person/Not for share.

EVOO=Extra Virgin Olive Oil / GF= Gluten Free / V= Vegetarian



CASA

Delizia

MANGIA MANGIA

Degustation Menu \$60 per head (min 10 people)

INCLUDES: PIZZA TO SHARE (REFER TO PIZZA MENU) +

BRUSCHETTA (V)

homemade roasted capsicum/provolone/charcoal bread

BACCALA CROQUETTES

salted cod fish/putanesca sauce

FUNGHI ARANCINI (V)

mushroom arancini/cauliflower puree/truffle oil/parmesan crisp

POLPETTE

meatballs/napoletana sauce/ crusty bread

BEEF CARPACCIO (GF)

thinly sliced beef eye fillet/rocket/shaved parmesan/Italian dressing

FRITTO MISTO

lightly fried prawns/calamri/squid ink aioli

GNOCCHI (VG/V)

stracciatella/napoletana sauce

CROSTINI PORCHETTA (GF)

roast pork/apple reduction/veggies/wedges

CASA
Delizia

CIAO BELLA

Bottomless Spritz Lunch \$50 per head (min 4 people)

Available Friday & Saturday Lunch (12pm - 3pm)

UNLIMITED SPRITZ OF YOUR CHOICE ACCOMPANIED WITH GRAZING
BOARDS FOR THE TABLE.

FOCACCIA AGLIETTO •V•

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

ANTIPASTO DELLA CASA •GF•

Cured meats/pecorino/olives/roasted capsicum/crusty bread

FUNGHI ARANCINI •V•

Mushroom arancini/cauliflower puree/truffle oil/parmesan crisp

POLPETTE

Meatballs/napoletana sauce/ crusty bread

FRITTO MISTO

Lightly fried prawns/calamri/squid ink aioli

CASA
Delizia



APERITIVO HOUR

**With every cocktail purchased,
get a FREE tasty Italian treat!**

Available between 5pm & 6pm.

NUTELLA MARTINI

Vodka, frangelico, chocolate moztart, nutella & fresh cream

BLUEBERRY/ROSEMARY GIN SOUR

Gin, elderflower liqueur, infused blueberry and rosemary syrup, lemon juice & egg white

BELLISIMO

Rum, galliano, pineapple juice, lime juice & prosecco

PAZZO

Markers mark bourbon whisky, sugar syrup, lemon juice & grenadine

MANGO DAIQUIRI

Rum, mango puree, lime juice

CLASSIC COCKTAILS AVAILABLE

Americano, Negroni, Old Fashioned, Espresso Martini, Margarita, Sours, Daiquiri, Mojito, Cosmopolitan, Manhattan, Martini, Pina Colada, Long Island Iced Tea, Caipiroska, French Martini, Moscow Mule, Dark n Stormy