



di LUSO  
MUDGEE

## SUMMER RESTAURANT MENU 2024

### APPERITIVO/ENTREES

Sicilian green olives, served warm, with focaccia and di Lusso EV olive oil 15

Beef Carpaccio 25

Sliced rare beef, horseradish cream, capers & a mushroom truffle sauce\*

Cacio Pepe - a tradition in Rome 20

Linguine with a light creamy sauce of black pepper and pecorino cheese

### INSALATA/ SALADS

Pear, pecorino and rocket salad\* 18

Candied pancetta caprese salad \* 20

Sliced tomato with candied pancetta, basil, mozzarella di bufala and EVOO  
(available without pancetta)

### SECONDI/MAINS

Orecchiette pasta 32

with mussels, chives, chilli and *salsa verde*, topped with lime

Fettuccini Boscaiola 30

with bacon, red onions and a creamy mushroom sauce

Crispy skin salmon\* 38

served medium with a watercress, pomegranate and fennel garnish

Three pepper crusted pork fillet\* 25

served on charred greens topped with balsamic reduction\* 25

### SHARE PLATES FOR THE TABLE

Seasoned fries 10

Bowl of crispy salt & pepper squid 25

with chilli lime aioli (serves a table for 4)

### DESSERT

Cassata: Italian three-layer ice cream cake infused with candied fruits & nuts

Affogato: Shot of espresso over vanilla bean gelato with Succo d'Aleatico liqueur 20

Gelato 12



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## **SUMMER PIZZA MENU 2024**

To alleviate pressure on our small oven we may need to deliver your pizzas in waves

### **NONNO'S ANTIPASTO PIZZA 33**

Now there's a thought. An Antipasto plate on a pizza: Salami, olives, sundried tomatoes, mozzarella and chorizo

### **SPICY DIAVOLA 33**

To a tomato base we add spicy salami, olives, sundried tomatoes, mozzarella, chorizo & chilli

### **MARGHERITA 30**

The original and some say the best. A simple vegetarian pizza on a tomato base with bocconcini cheese and fresh basil

### **PROSCUITTO & TARTUFO 35**

A Lombardy favourite...olive oil, bocconcini, prosciutto, truffle paste and rocket

### **GARLIC PRAWN 35**

Delicious prawns, dipped in garlic and served on a pesto base, topped with red onion, capers and pesto

### **AGNELLO 35**

Roast shoulder of Mudgee lamb served on a base of fresh herb salsa verde topped with red onion, cherry tomatoes and feta cheese

### **VEGETARIAN AND VEGAN PIZZA 30**

Extra chilli – no charge

Extra toppings – add per topping \$3

Gluten free pizza base - \$5 per pizza

**BUY SIX BOTTLES OF WINE AND GET ONE PIZZA FREE**