



di LUSO
M U D G E E

Dear Guest

Welcome to the di Lusso Estate in Mudgee, where we produce a range of Estate grown and bottled Italian varietal wines to match our offering of Italian regional dishes.

Our restaurant menu is a la carte, using a *Trattoria* style (which is less formal than *ristorante*). We also offer a selection of carefully crafted woodfired pizzas.

We pride ourselves on locally sourced and estate grown ingredients where possible. In keeping with the Italian way, we carefully curate just 3 or 4 ingredients in each dish. All meals are prepared to order and our pizza's are hand rolled and individually prepared before being wood fired. This can take a bit more time than pre-prepared meals. We hope that you will enjoy the lovely scenery and a glass of wine while your meal is prepared.

A list of wines available to you by the glass or bottle is provided, as is a list of beer and soft drinks to enjoy with your lunch, overlooking our little *Lago di Lusso*.

Buon Appetito!

Rob Fairall and your team of chefs



di LUSO

A' LA CARTE SPRING MENU

SHARE PLATES FOR THE TABLE

MATCHING WINES

Bowl of Arancini topped with crumbed parmesan, rocket served with a garlic aioli	25	Chardonnay Rosato
Sicilian green olives, served warm, with home-baked focaccia & di Lusso EV olive oil	15	Vivo Chardonnay
Mixed leaf salad with fresh pear, cranberries, roasted fennel and walnuts served with a balsamic dressing*	20	Pinot Grigio Fiano
Sicilian cos lettuce salad with fresh fennel, oranges, feta and walnuts*	20	Chardonnay Rosato
Seasonal fries	10	Everything!

ENTREES & MAINS

Authentic Italian tagliatelle pasta served with a pulled pork ragu	32	Rosato Barbera
Prawn and crab meat linguine served with garlic, cherry tomatoes and rocket	32	Vermentino Arneis
Pollo Diavola: Chicken thighs marinated with paprika, garlic salt & cayenne, oven baked - served with seasonal greens and potatoes*	32	Vivace! Fiano
Crispy skin salmon fillet on a burnt butter & sweet potato puree, served with a Sicilian olive and tomato salsa*	36	Sangiovese, Chardonnay
Locally sourced Mudgee lamb cutlets served with baby potatoes and a zesty fresh gremolata salsa (olive oil, rosemary, garlic, lemon juice & zest and parsley)*	40	Sangiovese Il Palio

* *Gluten-free*



di LUSO

WOODFIRED PIZZA MENU

WOODFIRED PIZZA

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

MATCHING WINE

Nonna's Antipasto Italiano	Now there's a thought. An Antipasto plate on a pizza: Salami, olives, sundried tomatoes, mozzarella and chorizo	35	Sangiovese, Il Palio
Spicy Diavola	To a tomato base we add spicy salami, Italian chilli paste, mushrooms olives, sundried tomatoes, mozzarella & chorizo	35	Barbera, Nero d'Avola
Margherita	The original and some say the best. A simple vegetarian pizza on a tomato base with Stracciatella cheese and fresh basil	32	Chardonnay, Vivace!
Quattro Formaggi	Four cheeses pizza: a gourmet mix of Italian cheeses; gorgonzola, Mozzarella, parmesan and mozzarella di buffala	35	Pinot Grigio Vino Rosato
Garlic Prawn:	Delicious prawns, dipped in garlic and served on a pesto base, topped with red onion. capers and pesto	38	Vermentino Sangiovese Pinot Grigio
Agnello	Roast shoulder of Mudgee lamb served on a base of fresh herb <i>salsa verde</i> topped with red onion, cherry tomatoes and feta cheese	38	Sangiovese, Nebbiolo
	Vegetarian/vegan pizza - \$32 Extra chilli – no charge Extra toppings – add per topping \$3 Gluten free pizza base - \$5 per pizza		Vivo, Chardonnay

BUY SIX BOTTLES OF WINE AND GET ONE PIZZA FREE



diLUSSO

DESSERT, GELATO, BEER, SOFT DRINKS

DOLCI: DESSERT

MATCHING WINE

Chef's dessert special – citrus tart with limoncello gelato

20

Dolci

Affogato: Vanilla bean gelato served with a shot of espresso and either Succo or Dopo Cena

20

Dopo Cena
Succo d'Aleatico

ITALIAN GELATO Two scoops for \$12

Espresso

Lemon

Raspberry

Chocolate

Pistachio

Salted Caramel

Chocolate Mint

Vanilla Bean

BEER AND SOFT DRINKS

SIZE

PRICE

Beer: Peroni Nastro Azzuro, Corona

330ml

10

Bundaberg Ginger Beer

375ml

8

Aqua Minerale: Sparkling mineral water

500ml

7

Santa Victoria Arancia Rossa (sparkling blood orange)

200ml

7

Santa Victoria Limonata (sparkling Lemon)

200ml

7

Schwepps Lemon Lime and Bitters

300ml

6

Coke Classic, Coke No Sugar, Lemonade

375ml

6



WHITE WINES

PRICES BY THE BOTTLE AND GLASS

Pinot Grigio 2021	Crisp, refreshing flavours of peach and almond with a pear and citrus palate. Clean, fresh finish with notes of red apple.	28 10
Arneis 2023	A crisp, floral white wine with flavours of pear, with a hint of melon and almonds. Enjoy with salads, seafood or chicken.	32 10
Vermentino 2021	Crisp apple, lemon and more than a hint of Vermentino's classic saltiness. Enjoy with chicken or salt pepper squid.	28 10
Fiano 2021	This southern Italian classic has a tropical palate, with a touch of macadamia. Great with salads, seafood, chicken.	25 10
Chardonnay 2021	Lightly oaked, with notes of peach, melon and macadamia. A good aperitivo wine, and a fine partner for richer white meats.	28 10

SPARKLING

Vivo! 2022	A fresh Prosecco style sparkling wine made using our Vermentino with flavours of fresh lemon/lime.	30 10
Vivace! 2022	Our sparkling Cannonau has a juicy sour cherry freshness and fulsome acidity. Great with salami, prosciutto or pizza.	30 10

ROSÉ WINES

Vino Rosato 2021	Classic rosé, made using Sangiovese. Light and fresh, with a dry finish, and lifted flavours of spicy cherry and strawberry. A great lunch time wine for red meats.	30 10
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RED WINES

PRICES BY THE BOTTLE AND GLASS

Sangiovese 2018	Flavours of spicy cherry, strawberry, rosemary and thyme. The best match with lamb ever!	35	12
Nebbiolo 2019	Aromas of rose petal, autumn undergrowth and wild herbs.	50	15
Barbera 2023	Plum and cherry fruitiness with a clean acid and gentle mouthfeel. Pair with duck.	35	12
Il Palio 2022	A cabernet, sangiovese, barbera blend. Flavours of dark berries with a savoury touch. Match with beef or hard cheeses.	35	12
eComplicato 2021	An ancient Sardinian variety Cannonau with gentle mouthfeel and aromas of undergrowth spices – OUT OF STOCK	30	10
Lagrein 2023	Flavours of blackcurrant, liquorice and spice fill the palate from the first sip. Pork or beef perhaps?	35	12

DESSERT WINES

Aleatico 2023	Medium weight palate and gentle sweetness, lifted Turkish delight and rosewater flavours, faintly spiced with cinnamon.	37	15
Dolce NV	From the aromatic grape Aleatico, we created Dolce. Sweet aromas of peaches, fresh grapes and orange blossom, semisweet with crispy bubbles	25	10
Picolit 2017	Elegant, delicious late picked white dessert wine from Italy's northeast border. Flavours of fresh flowers, pear and dried apricots.	35	12



SPRING MENU

ITEM	PRICE
Chicken nuggets with chips	20
Penne pasta with tomato sauce	18
Kids Margherita pizza (no basil or cherry tomatoes)	20
Kids portion of crispy fries	10

ITALIAN GELATO – One or two scoops - \$6 per scoop

- Espresso
- Chocolate
- Chocolate mint
- Chocolate hazelnut
- Lemon
- Raspberry
- Salted caramel
- Vanilla Bean



WOODFIRED PIZZA

MATCHING WINES

Pizza di Maiale, prepared on a base of barbeque balsamic sauce. A pizza with shredded pork, Cotichino pork sausage, red onion, mozzarella, capers and a garnish of rocket

34 Sangiovese or il Palio

PRIMI / ENTRÉE

MATCHING WINES

James' creamy seafood pie: delicious pot pie of whitefish, mussels, crab meat in a seafood & Vermentino sauce with a pastry crust – Yum!

30 Chardonnay, Rosato

SECONDI / MAINS

MATCHING WINES

James' baked crispy skin salmon prepared with.....and served with broccolini

38 Chardonnay, Rosato Pinot Grigio

DOLCI / DESSERTS

MATCHING WINES

Fig and date cake made with di Lusso figs, topped with a fig and Aleatico reduction and a warm butterscotch sauce

18 Dolci Aleatico

* *Gluten-free*