

ANTIPASTI

PLEASE NO SPLIT BILLS

ARANCINI

2 Bolognese, 2 Truffle and Mushroom rice balls coated in a breadcrumb shell

CALAMARI FRITTI

LG

Served with lemon & aioli

MARINATED OLIVES

LGO DF V

Mixed olives marinated in herbs, orange/lemon zest & garlic, served with house made bread

FOCACCINA ALL'AGLIO

DF V

Small pizza base with garlic, herbs & EVOO

MELENZANE ALLA PARMIGIANA

Layers of eggplant, mozzarella, parmesan with Italian tomato sugo with Parmesan Fonduta

BURRATA

LG

Burrata 125g, served with heirloom and medley of cherry tomatoes, capers and sesame crackers

ANTIPASTO

LGO

Cured Italian premium cold meats, cheese DOP, olives, artichokes & served with homemade grissini
Add our house made bread \$4

INSALATE e CONTORNI

FENNEL AND ORANGE

LG

Fennel, orange, baby spinach and black olives

ROCKET & PEAR

LG

Shaved Parmigiano Reggiano, rocket, pear, walnuts, truffled honey & EVOO

BROCCOLINI

LG V

Broccolini, grated pecorino cheese and slithered almond

PATATINE FRIES

LG DF V

Served with tomato sauce or mayonnaise

PASTA

gluten free option pasta + \$5

LASAGNA TRADIZIONALE AL FORNO

Fresh layers of egg pasta with beef & pork Bolognese sauce, bechamel & Parmigiano Reggiano

SPAGHETTI NERO DI SEPPIA

Squid ink pasta with prawns, scallops, mussels, white wine, garlic, chilli, cherry tomatoes and a touch of tomato sugo, topped with Moreton Bay Bug

PACCHERI ALLA SICILIANA

Tube pasta tossed with pistacchio pesto, prawn bisque, a touch of tomato sugo & sauteed prawns

GNOCCHI SORRENTINA

Made in house & baked in oven with napoli, mozzarella & basil

PAPPARDELLE BOLOGNESE

Traditional pork & beef mince sugo topped with Parmigiano Reggiano

RAVIOLI DI CASA

Hand rolled pasta filled with spinach and ricotta in a buttery sage sauce

PASTA OF THE DAY

Perfectly cooked risotto of the day, please ask our lovely waitstaff

RISOTTO OF THE DAY

Perfectly cooked risotto of the day, please ask our lovely waitstaff

PLEASE NOTE THAT SOME ITEMS MAY CONTAIN TRACES OF SEAFOOD, NUT, EGG, SOY, WHEAT, SEEDS & OTHER ALLERGENS, DUE TO THE NATURE OF THE RESTAURANT MEAL PREPARATION AND POSSIBLE CROSS-CONTAMINATION, WE ARE UNABLE TO 100% GUARANTEE THE ABSENCE OF THESE INGREDIENTS FROM ALL MENU ITEMS.

(DF) DAIRY FREE, (V) VEGAN, (LG) LOW GLUTEN, (O) OPTION, EVOO=Extra Virgin Olive Oil

PIZZA

SCUSA NO HALF PIZZAS

HOUSEMADE GLUTEN FREE BASE + 5

TRE SORELLE

Three cheese pizza with a white base, taleggio, mozzarella, Parmigiano Reggiano & black pepper

SAN CATALDO

Mozzarella, fresh boccolini, ricotta, drizzle of honey, hint of chilli, topped with grated pecorino

NAPOLETANA

San Marzano tomatoes, mozzarella, olives, anchovies & oregano

ANANAS

Mozzarella, caramelized onion, pineapple circles, guanciale, chilli infused honey

DIAVOLA

San Marzano tomatoes, mozzarella, hot salame & oregano

MARGHERITA

San Marzano tomatoes, mozzarella, basil & EVOO

ABRUZZESE

White base, potato slices, rosemary, olive oil & oregano

VERDURE

White base, mozzarella, cherry tomatoes, eggplant, zucchini & olives

CAPRICCIOSA

San Marzano tomatoes, mozzarella, ham, fresh hand cut button mushrooms & kalamata olives

MESSICANA

San Marzano tomatoes, mozzarella, hot salame, fresh hand cut roasted capsicum, olives & chilli

CARNI

San Marzano tomatoes, mozzarella, ham, mild salame, pork sausage & guanciale

DELIANA

White base, mozzarella, Italian sausage, friarielli & button mushrooms

BUFALINA

San Marzano tomatoes with Bufala mozzarella

WOODHOUSE

San Marzano tomatoes, ham, fior di latte, rocket & olive tapenade

SEAFOOD MARINARA

San Marzano tomatoes, mozzarella, prawns, calamari, mussels, clams, olives, garlic & EVOO

FILIPPO

San Marzano tomatoes, mozzarella, sliced prosciutto (24 month), Parmigiano Reggiano, basil pesto & EVOO

GAMBERI

San Marzano tomatoes, prawns, cherry tomatoes, garlic, chilli, rocket, bocconcini & EVOO

TROPICANA

San Marzano tomatoes, mozzarella, ham & pineapple

PROSCIUTTO TARTUFATA

Truffle cream, fior di latte, fresh hand cut mushrooms and prosciutto (aged 24 months)

CALZONE

Italian folded pizza, filled with ham, mushrooms, mozzarella, basil & Parmigiano Reggiano

SECONDI

DAL PESCIVENDOLO

Daily special from the Fishmonger

DAL MACELLAIO

Daily special from the Butcher

COTOLETTA DI MAIALE MILANESE STYLE

Crumbed pork schnitzel served with chips & lemon **add taleggio cheese and guanciale for Italian take on parmigiana \$6**

COZZE ALLA SICILIANA

Sauteed fresh mussels with chilli, garlic, cherry tomatoes and parsley deglazed with white wine, served with homemade fresh bread

HAVING A FUNCTION?

Book the Delia room for your next event!
Ask our wait staff.

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DA PINO

PIZZERIA E CUCINA

BOX HILL NORTH

