

DINNER MENU

GLOSSARY

- Aglione e olio = garlic & oil
Amaretti biscotti = macaroon like biscuit made w/ almond meal
Arrabbiata = "angry" tomato sauce w/ fresh chilli, onion & garlic
Balzanelli = local family run business supplying our charcuterie & small goods
Bocconcini = "mouthful" sized fresh mozzarella
Bresaola = Air dried, salted beef
Burrata = king of mozzarella filled w/ fresh cream
Casareccia = Sicilian twisted pasta
Ciabatta = Venetian white bread
Cotoleta = crumbed cutlet or schnitzel
Fregola = oven roasted pasta pearls from Sardinia
Giardiniera = vegetables "of the garden"
Gorgonzola = soft Italian blue cheese
Grana padano = 12 month aged parmesan
Italian slaw = cavolo nero, white & red cabbage, carrot & gorgonzola mayo
Macchiato = "to stain", cream & tomato sauce
Napoli sugo = tomato & onion sauce
Pappardelle = wide egg ribbon pasta
Pancetta = cured pork belly
Pecorino = sheep's milk semi-hard cheese
Ragu = slow cooked meat sauce or Bolognese
Ricotta salata = semi-hard salted ricotta
Salsa verde = fresh green sauce
Salsina = salsa
Scaloppine = medallion of thinly sliced meat
Veneto salami = Spicy Venetian style pork salami

FINE PRINT

- Groups of 10 or more must select a banquet or make prior arrangements with management
Licensed and BYO | Corkage \$4.5pp | Cakeage \$2pp
We allow split bills (max 10) \$1 per split
1% surcharge for credit and tap & go.
10% surcharge on Sundays.

DIETARY INFO

v = vegetarian | d = dairy free | g = gluten free | * = on request

Whilst the greatest care is taken, gluten free dishes and pizza bases are prepared in the same environment as other food.

Not all ingredients are listed. All allergies and intolerances must be brought to management's attention.



BRISCOLA

RISTORANTE ITALIANO

**BRISCOLA IS A POPULAR CARD GAME PLAYED BY ITALIANS.
IT IS NOT A CARD GAME TO BE PLAYED ALONE, NOR SHOULD
ITALIAN FOOD BE EATEN ALONE.
TO GET THE BEST DINING EXPERIENCE, BRISCOLA'S MENU IS BEST
ENJOYED SHARED.**

APERITIVO

*Aperitivo in Italy, which means to "open the palate", is not only a pre-dinner drink.
Culturally it's the way we socialise, talk politics, debate football and enjoy one's company.
We have an aperitivo for you, for your friends, for all tastes... cin cin!*

SPRITZ

APEROL SPRITZ	PROSECCO + APEROL + SODA + ORANGE	14
CAMPARI SPRITZ	PROSECCO + CAMPARI + SODA + ORANGE	15
CYNAR SPRITZ	PROSECCO + CYNAR + SODA + ORANGE	14
NEGRONI SBAGLIATO	PROSECCO + CAMPARI + CINZANO ROSSO + ORANGE TWIST	15

VERMOUTH

CIN CIN	CINZANO BIANCO + GINGER ALE + CUCUMBER	12
MILANO TORINO	CINZANO ROSSO + CAMPARI	12
AMERICANO	CAMPARI + CINZANO ROSSO + FRESH LIME + SODA	13

HIGHBALLS

CAMPARI & TONIC	CAMPARI + TONIC + FRESH LIME	9
GARIBALDI	CAMPARI + FRESH ORANGE JUICE + ORANGE TWIST	10
AMARO MIO	AMARO MONTENEGRO + TONIC + LEMON	12
AVERNA MULE	AVERNA + GINGER ALE + ANGOSTURA BITTERS + LIME	12

STUZZICHINI {STARTERS}

WARMED OLIVES	local & sicilian olives, toasted almonds, warmed in virgin oil {v g d}	7.5
SALSINA	trio of fresh dips s/w stone baked sea salt focaccia {v d*}	16
FOCACCIA BREAD	garlic butter {v}	8 / 12
	herb + sea salt {v d}	8 / 12
	mozzarella & garlic butter {v}	10 / 14
ANTIPASTO BOARD	a selection of local Balzanelli charcuterie; fresh bocconcini and marinated vegetables s/w freshly baked focaccia {min two}	11pp
STUZZICHINI	tasting platter includes: fresh house made dips, warmed olives, veal & pork meatballs, sea salt calamaretti s/w freshly baked focaccia {feeds four}	50

PRIMI {ENTREE}

ARANCINI	crumbed risotto balls, shaved ricotta salata, roasted capsicum salsina {v} {min two}	5 ea
BRUSCHETTA	balzanelli smoked alpine speck, triple cream brie, fig jam on toasted ciabatta {min two}	5.5 ea
GAMBERONI	australian banana prawns, fresh chilli & brandy sugo s/w toasted ciabatta {g*}	16
POLPETTE	slow braised veal & pork meatballs in a napoli sugo, shaved pecorino	12
COZZE	mussels w/ garlic, chilli, tomato & white wine broth s/w sardinian fregola	14
CALAMARETTI	calamari lightly dusted in rice flour & paprika s/w rocket & gorgonzola maionese {g}	13

PASTA & RISOTTO gluten free pasta available \$2.5

PENNE ALLA RICOTTA	sautéed roasted capsicum, basil, spicy 'arrabbiata' sugo & fresh basket ricotta {v d*}	20
CARBONARA	casareccia w/ chicken, balzanelli pancetta, sun-dried tomato, pepper, egg yolk, parmesan	25
PAPPARDELLE RAGU	egg ribbon pasta w/ a slow cooked three meat ragu, shaved grana padano & basil {d*}	25
GNOCCHI	mushroom, gorgonzola cream, parmesan, baby spinach, toasted walnuts {v}	24
MUM'S RAVIOLI	homemade roast pumpkin & ricotta filled ravioli w/ burnt sage butter & amaretti biscotti {v}	27
LINGUINE DI MARE	australian banana prawns, mussels, scallops, cherry tomato, chilli, garlic, shallots, vino bianco {d}	31
RISOTTO	veal backstrap, shallots, porcini mushroom, shaved ricotta salata, truffle oil {g}	27

SECONDI {MAINS} all mains served w/ seasonal vegetables

POLLO SALTIMBOCCA	chicken breast medallions, balzanelli pancetta & sage w/ fried capers & vino bianco {d g*}	26.5
COTOLETTA	crumbed pork cutlet 'alla parmigiana', napoli sugo, mozzarella s/w chips & italian slaw	30
VITELLO SCALOPPINE	veal escallops w/ seared scallops, basil and a prosecco & lemon butter sauce {g*}	35
VITELLO MIGNON	thick-cut veal backstrap, wrapped in prosciutto s/w a mushroom & marsala sauce {g}	33

CONTORNI {SALADS + SIDES}

BURRATA CAPRESE	fresh burrata mozzarella, vine tomato, basil, virgin oil, aged balsamic {v g}	16.5
RUCOLA	rocket salad w/ shaved pecornio, caramelised walnuts, fresh pear, aged balsamic {v g}	9 / 16
INSALATA	garden salad w/ mesclun, cucumber, cherry tomato, oregano, citronette {v d}	8 / 15
PATATINE	chips s/w gorgonzola maionese or ketchup {v g d*}	8 / 12

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PIZZE

SIZES	small 9" {4 slices} gluten free 10" {6 slices} medium 11" {6 slices} large 15" {8 slices}
EXTRAS	gluten free base 2 buffalo mozzarella 2.5 proteins 2.5 prawns 5 other 1.5 add 1 for large

small 9" \$13.5 medium 11" \$18 large 15" \$25

MARGHERITA	bocconcini + oregano + fresh basil + virgin oil {v}
NAPOLETANA 1889	bocconcini + anchovies + black olives + oregano
FUNGHI	bocconcini + mushrooms + parsley + truffle oil {v}

PIZZA BIANCA {WHITE PIZZA}

STELLA	potato + fresh rosemary + garlic sea salt {v d}
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small 9" \$15.5 medium 11" \$21 large 15" \$27

PIZZA 4 LUCA	mozzarella + pancetta + caramelised onions + olives + fresh rosemary
QUATTRO STAGIONI	mozzarella + smoked leg ham + mushrooms + artichokes + olives
PUTTANESCA	bocconcini + salami + anchovies + capers + black olives + chilli
GRAN SASSO	bocconcini + italian sausage + grilled eggplant + mushroom + truffle oil
CALZONE	mozzarella + tomato sugo w/ your selection of three toppings {excludes prawns}

PIZZA BIANCA {WHITE PIZZA}

SIENNA	potato + caramelised onion + fresh rocket + balsamic reduction {d}
BUFALA FORMAGGI	buffalo mozzarella + gorgonzola + shaved parmesan + chilli + fresh rocket {v}
PULCINELLA	mascarpone cream + gorgonzola + pancetta + fresh pear
STATUE OF DAVID	bocconcini + smoked leg ham + potato + sautéed zucchini + rosemary

small 9" \$17.5 medium 11" \$23.5 large 15" \$30

BRISCOLA	mozzarella + salami + gorgonzola + caramelised onions + chilli + rocket
QUEEN MARGHERITA	buffalo mozzarella + cherry tomato + olives + basil + shaved grana padano {v}
PICCANTE	mozzarella + hot veneto salami + red onion + roasted red capsicum + pickled chilli
LA POSADA	mozzarella + salami + pancetta + red onion + cherry tomato + anchovies
TOSCANA	mozzarella + mushroom + grilled eggplant + roasted capsicum + artichokes + sautéed zucchini {v}
PROSCIUTTO	buffalo mozzarella + cherry tomato + fresh prosciutto + fresh rocket + shaved grana padano
THE ITALIAN JOB	mozzarella + italian sausage + smoked leg ham + salami + pancetta
MARCO POLLO	mozzarella + chicken + cherry tomato + artichokes + red onion + basil pesto

PIZZA BIANCA {WHITE PIZZA}

SCAMPI	bocconcini + garlic prawns + sautéed zucchini + cherry tomato + chilli {olives may contain pips}
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