

## GLOSSARY

- Aglio e olio = garlic & oil  
Amaretti biscotti = macaroon like biscuit made w/ almond meal  
Arrabbiata = "angry" tomato sauce w/ fresh chilli, onion & garlic  
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 = 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. Olives may contain pips.

# LUNCH MENU



**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.**

## ✧ LUNCH EXPRESS COMBO \$20.90 ✧

INCLUDES GLASS of HOUSE WINE, JUICE or SODA

### SPAGHETTI AGLIO e OLIO

fresh chilli, garlic, cherry tomato, lemon & parsley {v d}

### PENNE ARRABBIATA

sautéed roasted capsicum, basil & fresh chilli in a creamy napoli sugo {v}

### MUSHROOM CARBONARA

mushroom, onion, black pepper, egg yolk & parmesan {v}

### MARGHERITA

11" pizza w/ bocconcini + oregano + fresh basil + virgin oil {v}

### PEPPERONI

11" pizza w/ mozzarella + mild salami + oregano

### INSALATA DI POLLO

rocket salad w/ white wine chicken, lemon, baby capers, red onion & sun-dried tomato {g\* d}

T&Cs

Limit of 8ppl per table. Not to be used with any other offers. One order per person. Costs cannot be shared.  
All items above may be purchased without drink for \$18ea

## STUZZICHINI {STARTERS}

WARMED OLIVES	local & sicilian olives, toasted almonds, warmed in virgin oil {v d g}	7.5
SALSINE	trio of fresh dips, stone baked sea salt focaccia {v d*}	16
ANTIPASTO BOARD	a selection of local balzanelli charcuterie; fresh mozzarella and marinated giardiniera s/w freshly baked focaccia {min two ppl}	11pp
FOCACCIA BREAD	garlic butter	8 / 12
	herb + sea salt	8 / 12
	mozzarella & garlic butter	10 / 14

## PRANZO {LIGHT LUNCH MEALS}

POLPETTE	grass-fed veal & pork meatballs in napoli sugo, shaved pecorino s/w garlic ciabatta	16
ARANCINI	crumbed mushroom & provolone risotto balls s/w roasted capsicum salsina & italian slaw {v}	18
TRENTINO	freshly baked focaccia w/ smoked alpine speck, rocket, triple cream brie & fig jam s/w chips	17
CHEESEBURGER	beef patty, double provolone, pancetta, baby spinach & gorgonzola mayo on a brioche bun s/w chips & pickled chilli	21

## PASTA, RISOTTO & MAINS

gluten free pasta available \$2

GNOCCHI	mushroom, gorgonzola cream, parmesan, baby spinach & crushed walnuts {v}	24
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 pecorino & basil {d*}	25.5
MUM'S RAVIOLI	homemade roast pumpkin & ricotta ravioli w/ burnt sage butter & amaretti biscotti {v}	28
RISOTTO	veal backstrap, shallots, porcini mushroom, shaved pecorino & truffle oil {g d*}	27
LINGUINE DI MARE	australian banana prawns, mussels, scallops, cherry tomato, chilli, garlic, shallots, white wine {d}	31
POLLO SALTIMBOCCA	chicken breast, pancetta, sage, fried capers & vino bianco s/w vegetables & potato {d g*}	26.5
COTOLETTA	crumbed pork cutlet 'alla parmigiana', napoli sugo, mozzarella s/w chips & italian slaw	29

## INSALATA {SALADS + SIDES}

INSALATA CALAMARI	calamari lightly dusted in rice flour & paprika s/w rocket & gorgonzola maionese {g}	24
BURRATA CAPRESE	fresh burrata mozzarella, vine tomato, basil, virgin oil, aged balsamic {v g}	16.5
RUCOLA	rocket salad w/ shaved grana padano, caramelised walnuts, fresh pear, aged balsamic {v g}	9 / 16
INSALATA	garden salad w/ mesclun, cucumber, red onion, 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" \$14      medium 11" \$18      large 15" \$25**

MARGHERITA bocconcini + oregano + fresh basil + virgin oil {v}

NAPOLETANA bocconcini + anchovies + black olives + oregano

FUNGHI bocconcini + mushrooms + parsley + truffle oil {v}

### PIZZA BIANCA {WHITE PIZZA}

STELLA potato + fresh rosemary + garlic salt {v d}

**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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