



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 MENU

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 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 salsa & 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

GNOCHI	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

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	
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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 pits}		