

## FINE PRINT

This menu is subject to change at anytime based on the availability & cost of products.

All prices include GST | We appreciate payment details up front.  
Delivery is available around the CBD for a fee of \$10. Pick up is free.

We accept Visa, MasterCard, American Express & Diners. 1% card fee applies.

Please contact management if invoicing is required.

## 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 CATERING MENU 6248 5444

Are you tired of sandwich platters for your catering needs? At Briscola Italian we offer a simple yet impressive alternative with artisan pizzas and freshly made pastas to suit your needs. Large scale catering orders (feeding more than 20ppl) require 48 hours prior notice and we appreciate payment details up front. We also offer delivery around the CBD {\$10}.

## PIZZA MENU

### PORTION GUIDE

LARGE BASES ARE 15 INCHES AND CUT INTO 8 SLICES

GLUTEN FREE BASES ARE 9 INCHES AND CUT INTO 6 SLICES

#### EXTRAS

\$6	king prawns
\$3.5	proteins, anchovies
\$2.5	veggies, extra mozzarella

#### PIZZA ROSSA {tomato base}

		Small 9"	15"
		Gluten free	Large
MARGHERITA	bocconcini + oregano + fresh basil + virgin oil {v}	\$13	\$21
NAPOLETANA 1889	bocconcini + anchovies + black olives + oregano	\$13	\$22
FUNGHI	bocconcini + mushrooms + parsley + truffle oil {v}	\$13	\$24
QUATTRO STAGIONI	mozzarella + smoked leg ham + mushrooms + artichokes + olives	\$16	\$24
GRAN SASSO	bocconcini + italian sausage + grilled eggplant + mushroom + truffle oil	\$16	\$24
PICCANTE	mozzarella + hot venetian salami + onion + roasted capsicum + pickled chilli	\$18	\$27
LA POSADA	mozzarella + salami + pancetta + red onion + cherry tomato + anchovies	\$18	\$27
TOSCANA	mozzarella + mushroom + eggplant + capsicum + artichokes + zucchini {v}	\$18	\$27
PROSCIUTTO	buffalo mozzarella + cherry tomato + fresh prosciutto + rocket + parmesan	\$18	\$27
MARCO POLLO	mozzarella + chicken + cherry tomato + artichokes + red onion + basil pesto	\$18	\$27
BRISCOLA	mozzarella + salami + gorgonzola + caramelised onions + chilli + rocket	\$18	\$28
THE ITALIAN JOB	mozzarella + italian sausage + smoked leg ham + salami + pancetta	\$18	\$28

#### PIZZA BIANCA {'white' olive oil base}

		Small 9"	15"
		Gluten free	Large
SIENNA	potato + caramelised onion + fresh rocket + balsamic reduction {v d}	\$16	\$24
STATUE OF DAVID	bocconcini + smoked leg ham + potato + sautéed zucchini + rosemary	\$16	\$24

{olives may contain pips}

## PASTA & RISOTTO MENU

PORTION GUIDE: EACH TRAY CONTAINS APPROX 6 SERVES

PENNE ARRABBIATA	roasted capsicum, basil & fresh chilli in a creamy napoli sugo {v}	\$64
CASARECCIA MATRICIANA	pancetta, white wine, parmesan, fresh parsley, napoli sugo	\$72
GNOCCHI ROSSA	gnocchi w/ a classic napoli sugo {v d}	\$76
RIGATONI POLLO E PESTO	chicken, basil pesto, sun-dried tomato, garlic cream sauce	\$76
PENNE CARBONARA	pancetta, egg yolk, black pepper, parmesan, cream	\$76
SPAGHETTI & MEATBALLS	slow braised veal & pork meatballs, napoli sugo	\$76
RISOTTO AI FUNGHI	arborio risotto, porcini mushrooms, garlic, shallots + truffle oil {v g d}	\$80
RIGATONI BOLOGNESE	three meat ragu, chianti & basil	\$84
LINGUINE MARINARA	king prawns, scallops, mussels, garlic, chilli, napoli sugo	\$100

\$0.5 extra tub of parmesan, tub of fresh chilli

## BEVERAGES

SODA RANGE 1.25L		\$6 ea
Coke, Coke No Sugar, Lemonade		
FRESH JUICE RANGE 2L		\$8 ea
Orange, Cloudy Apple		
SAN PELLEGRINO ITALIAN SODA RANGE (6X 330ML CANS)		\$20 (6 pack)
Chinotto, limonata, aranciata rossa		

## BREADS, SALADS & DESSERT

GARLIC FOCACCIA BREAD {v}		medium \$12 / large \$18
GARLIC & MOZZARELLA FOCACCIA BREAD {v}		medium \$14 / large \$20
FRESH SALADS {v g d*}		\$20
Garden Salad w/ mesclun, cucumber, tomato, red onion & oregano		
Rocket Salad w/ shaved parmesan, caramelised walnuts, fresh pear & balsamic glaze		
TIRA MI SU {v}		\$65
Savoardi biscuit, espresso, zabaglione, mascarpone & marsala		
Tray includes approx 20 portions. Two days notice required.		
CUTLERY {plastic fork, knife & napkin}		\$0.5ea

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