

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
Burrata = king of mozzarella filled w/ fresh cream
Caponata = Italian style roast vegetables
Casareccia = Sicilian twisted pasta
Ciabatta = Venetian style white bread
Citronette = citrus based dressing
Cotoletta = 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
Napoli sugo = Neapolitan tomato sauce
Pappardelle = wide egg ribbon pasta
Pancetta = pork belly & loin, rolled & cured
Polpette = meatballs
Prosciutto = dry cured female pork leg
Ragu = slow cooked meat sauce or Bolognese
Ricotta salata = semi-hard salted ricotta
Salsa verde = green sauce {parsley, lemon, olive oil, garlic}
Salsina = salsa / dips
Saltimbocca = literally "jump in your mouth"
Sugo = slow cooked tomato sauce
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 \$2.5pp
We are happy to split bills {max 10} \$1 per split | 1% surcharge for credit and tap & go
10% surcharge on Sundays ~ 15% public holidays.

DIETARY & ALLERGY 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.

DINNER MENU



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
CYNAR SPRITZ	prosecco + cynar + soda + orange	14
CAMPARI SPRITZ	prosecco + campari + soda + orange	15
MARASCHINO SPRITZ	prosecco + maraschino + soda + orange bitters	16
LIMONCELLO SPRITZ	prosecco + limoncello + lemonade + lemon	16
NEGRONI SBAGLIATO	prosecco + campari + cinzano rosso + orange twist	18

VERMOUTH

CIN CIN	cinzano bianco + ginger ale + cucumber	12
MILANO TORINO	campari + cinzano rosso + orange twist	12
AMERICANO	campari + cinzano rosso + fresh lime + soda	13

HIGHBALLS

CAMPARI & TONIC	campari + tonic + fresh lime	9
GARIBALDI	campari + fresh orange juice	9
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 freshly baked sea salt focaccia bread {v d*}	16
PIZZA BREAD	garlic butter {v}	8.5/12
	herb + sea salt {v d}	8.5/12
	mozzarella & garlic butter {v}	10/14
ANTIPASTO BOARD	a selection of local <i>balzanelli</i> charcuterie; fresh bocconcini and marinated vegetables s/w stone baked focaccia {min two}	12pp

PRIMI {ENTREE}

BRUSCHETTA	olive tapenade, sautéed mushrooms, garlic, shallots & goat's cheese {v d*} {min two}	5 ea
ARANCINI	crumbed & fried porcini mushroom & mozzarella risotto balls s/w shaved ricotta salata & roasted capsicum salsa {v} {min two}	7 ea
POLPETTE	grass-fed veal & pork meatballs slow braised in a napoli sugo topped s/w shaved ricotta salata	15
CALAMARETTI	fried calamari lightly dusted in rice flour & paprika s/w rocket & gorgonzola maionese {g}	13/23
GAMBERONI	australian banana prawns w/ fresh chilli, garlic & a brandy cream sauce s/w italian slaw {g}	16

PASTA & RISOTTO

GLUTEN FREE PASTA \$2

PENNE ALLA RICOTTA	roasted capsicum, black olives & basil in a spicy 'arrabbiata' sauce s/w fresh ricotta {v d*}	23
GNOCCHI	mushrooms, gorgonzola cream, baby spinach, shaved parmesan & toasted walnuts {v}	25
CARBONARA	casareccia pasta w/ chicken breast, <i>balzanelli</i> pancetta, pepper, egg yolk & parmesan	25
PAPPARDELLE RAGU	egg ribbon pasta w/ a slow cooked three meat ragu, shaved grana padano & basil {d*}	27
MUM'S RAVIOLI	individually handmade roast pumpkin & ricotta ravioli w/ burnt sage butter & amaretti biscotti {v}	28
LINGUINE DI MARE	australian banana prawns, mussels, scallops, cherry tomato, chilli, garlic & vino bianco {d}	32
RISOTTO	veal backstrap, shallots, field & porcini mushroom, shaved ricotta salata, truffle oil {g vd*}	28

SECONDI {MAINS} mains served w/ roast potato & vegetables {excludes parmigiana}

PARMIGIANA	crumbed pork <i>cotoletta</i> w/ napoli sugo & mozzarella s/w chips & italian slaw	28
POLLO SALTIMBOCCA	chicken breast seared w/ <i>balzanelli</i> pancetta, sage, fried capers & vino bianco {d g*}	30
VITELLO MIGNON	thick-cut veal backstrap, wrapped in prosciutto s/w a mushroom & marsala sauce {g}	34
VITELLO SCALOPPINE	veal medallions w/ seared sea scallops and basil s/w a prosecco & lemon butter sauce {gd*}	35

CONTORNI {SALADS + SIDES}

BURRATA CAPRESE	fresh burrata mozzarella, vine tomatoes, basil, virgin oil & aged balsamic {v g}	18
RUCOLA	rocket salad w/ shaved parmesan, caramelised walnuts, fresh pear & fig glaze {v g}	9/16
INSALATA	garden salad w/ mesclun, red onion, cucumber, cherry tomato, oregano, citronette {v d}	9/16
PATATINE	straight cut chips s/w gorgonzola maionese or ketchup {v g d*}	9/13

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PIZZA

SIZES	small	9"	4 slices
	gluten free	9"	4 slices - add \$2
	medium	11"	6 slices
	large	15"	8 slices

EXTRAS proteins / anchovies \$3 | prawns \$5 | cheese / other \$1.5 | add extra \$1 for large

PIZZA ROSSA {tomato base}

		sml / med / lrg
MARGHERITA	bocconcini + oregano + fresh basil + virgin oil {v}	13 / 18 / 25
NAPOLETANA 1889	bocconcini + anchovies + black olives + oregano	13 / 18 / 25
FUNGHI	bocconcini + mushrooms + parsley + truffle oil {v}	13 / 18 / 25
PIZZA 4 LUCA	mozzarella + balzanelli pancetta + caramelised onions + olives + fresh rosemary	16 / 21 / 28
QUATTRO STAGIONI	mozzarella + smoked leg ham + mushrooms + artichokes + olives	16 / 21 / 28
PUTTANESCA	bocconcini + salami + anchovies + capers + black olives + chilli	16 / 21 / 28
QUEEN MARGHERITA	bocconcini + cherry tomato + olives + basil + shaved parmesan {v}	16 / 21 / 28
GRAN SASSO	bocconcini + italian sausage + grilled eggplant + mushroom + truffle oil	17 / 22 / 29
PICCANTE	mozzarella + hot venetian salami + red onion + roasted red capsicum + pickled chilli	18 / 23 / 30
LA POSADA	mozzarella + salami + balzanelli pancetta + red onion + cherry tomato + anchovies	18 / 23 / 30
TOSCANA	mozzarella + mushroom + eggplant + roasted capsicum + artichokes + zucchini {v}	18 / 23 / 30
PROSCIUTTO	bocconcini + cherry tomato + fresh prosciutto + fresh rocket + shaved parmesan	18 / 23 / 30
MARCO POLLO	mozzarella + chicken breast + cherry tomato + artichokes + red onion + basil pesto	18 / 23 / 30
BRISCOLA	mozzarella + salami + gorgonzola + caramelised onions + chilli + rocket	18 / 24 / 31
THE ITALIAN JOB	mozzarella + italian sausage + smoked leg ham + salami + balzanelli pancetta	18 / 24 / 31

PIZZA BIANCA {'white' olive oil base}

		sml / med / lrg
STELLA	potato + fresh rosemary + garlic sea salt {v d}	13 / 18 / 25
SIENNA	potato + caramelised onion + fresh rocket + balsamic reduction {v d}	16 / 21 / 28
PULCINELLA	mascarpone + gorgonzola + pancetta + fresh pear	16 / 21 / 28
STATUE OF DAVID	bocconcini + smoked leg ham + potato + sautéed zucchini + rosemary	16 / 21 / 28
THREE CHEESE	bocconcini + gorgonzola + parmesan + chilli + fresh rocket {v}	16 / 21 / 28
SCAMPI	bocconcini + garlic prawns + sautéed zucchini + cherry tomato + chilli	18 / 24 / 31

{olives may contain pips}

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