

GLOSSARY

Aglio 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

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"

Scaloppine = medallion of thinly sliced meat

Sugo = slow cooked tomato sauce

Veneto salami = spicy Venetian style pork salami

FINE PRINT & BILLING INFO

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% surcharge on 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. Olives may contain pips.

LUNCH MENU



LUNCH EXPRESS COMBO \$21

INCLUDES A SMALL GLASS of
HOUSE WINE, JUICE or SODA

SPAGHETTI AGLIO e OLIO

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

PENNE DIAVOLA

double chilli, onion & garlic in a creamy napoli sugo & shaved parmesan {v d*}

MUSHROOM CARBONARA

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

MARGHERITA PIZZA

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

PEPPERONI PIZZA

11" pizza w/ mozzarella + mild salami + oregano

INSALATA DI POLLO

rocket salad w/ white wine chicken, lemon, baby capers, red onion & goat's cheese {g* d*}

Conditions apply

Not to be used with any other offers. Cost/ meal cannot be shared.

Additional ingredients \$5ea. All items above may be purchased without drink for \$19ea

At Briscola we are happy to split bills {max 10 transactions} \$1 per split

STUZZICHINI {STARTERS}

WARMED OLIVES	local & sicilian olives, toasted almonds, warmed in virgin oil {v d g}	7.5
SALSINE	trio of fresh dips w/ freshly baked sea salt focaccia bread {v d*}	16
ANTIPASTO BOARD	a selection of local balzanelli charcuterie; fresh bocconcini and marinated giardiniera, s/w stone baked focaccia bread {min two ppl}	12pp
PIZZA BREAD	garlic butter {v}	8.5/12
	herb + sea salt {v d}	8.5/12
	mozzarella & garlic butter {v}	10/14

PRANZO {LIGHT LUNCH MEALS}

BRUSCHETTA	olive tapenade, sautéed mushrooms, garlic, shallots & goat's cheese {v d*}	16
POLPETTE	grass-fed veal & pork meatballs slow braised in a napoli sugo topped w/ shaved ricotta salata s/w toasted garlic ciabatta	16
GAMBERONI	australian banana prawns, fresh chilli & brandy cream s/w italian slaw & toasted ciabatta {g}	16
ARANCINI	crumbed & fried porcini mushroom & mozzarella risotto balls s/w shaved ricotta salata, roasted capsicum salsa & italian slaw {v}	20
CALAMARI	fried calamari dusted in rice flour & paprika s/w rocket, chips & gorgonzola maionese {g}	23

PASTA & RISOTTO GLUTEN FREE PASTA \$2

GNOCCHI	mushroom, gorgonzola cream, baby spinach, shaved parmesan & toasted walnuts {v}	25
CARBONARA	casareccia pasta w/ chicken breast, balzanelli pancetta, pepper, egg yolk & parmesan	25
PAPPARDELLE RAGU	egg ribbon pasta w/ a slow cooked three meat ragu, shaved parmesan & 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, field & porcini mushroom, shallots, shaved ricotta salata, truffle oil {g vd*}	28

MAINS

PARMIGIANA	crumbed pork cotoletta w/ napoli sugo & mozzarella s/w chips & italian slaw	28
POLLO SALTIMBOCCA	chicken breast seared w/ balzanelli pancetta, sage, fried capers & white wine s/w roast potato & roast vegetable caponata {d g*}	30
VITELLO SCALOPPINE	veal medallions w/ seared scallops and basil s/w a prosecco & lemon butter sauce {g*} s/w roast potato & roast vegetable caponata {g*}	35

INSALATA {SALADS + SIDES}

BURRATA CAPRESE	fresh burrata mozzarella, vine tomato, basil, virgin oil, aged balsamic {v g}	18
RUCOLA	rocket salad w/ shaved grana padano, caramelised walnuts, fresh pear & fig glaze {v g}	9/16
INSALATA	garden salad w/ mesclun, cucumber, red onion, cherry tomato, oregano, citronette {v d}	9/16
PATATINE	staright 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 \$2.5 | prawns \$5 | cheeses / 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' EVO 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

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