

# DRINKS MENU

## RED WINE

2012	jirra <b>sangiovese</b>	canberra	8 / 39
2019	farnese <b>sangiovese</b>	tuscany, italy	9.5/ 47
2018	lerida estate <b>shiraz</b>	canberra	11 / 54
2019	four winds <b>cabernet merlot</b>	murrumbateman	11 / 54
2017	long rail gully <b>cabernet sauvignon</b>	murrumbateman	12 / 59
2018	long rail gully <b>pinot noir</b>	murrumbateman	13 / 62
2016	burchino <b>chianti superiore</b>	tuscany, italy	59
2017	zenato <b>valpolicella superiore</b>	veneto, italy	55
2016	3 passo <b>negroamaro sangiovese</b>	puglia, italy (vegan organic)	59
2017	cordero di montezemolo <b>dolcetto</b>	piemont, italy	65
2018	villa santera <b>primitivo</b>	puglia, italy	62
2013	vignaquadra <b>montepulciano</b>	abruzzo, italy	75
2015	corte adami <b>amarone valpolicella</b>	veneto italy	99
2013	tenute rosette <b>'super tuscan'</b>	tuscany italy	120

## WHITE WINE

2018	jirra <b>riesling</b>	canberra	8 / 39
2019	farnese <b>pinot grigio</b>	sicily, italy	9.5/ 47
2019	brindabella hills <b>sauvignon blanc</b>	canberra	10 / 49
2019	nick o'leary <b>riesling</b>	canberra	11 / 54
2018	3 passo <b>fiano chardonnay</b> (vegan organic)	venice, italy	11 / 54
2018	zenato <b>soave classico</b> d.o.c.	veneto, italy	49
2017	alan mccorkindale <b>sauvignon blanc</b>	marlborough, nz	59

## BUBBLES, ROSE & MOSCATO

n/v	carpene malvolti <b>prosecco</b>	valdobiaddene, italy	10 / 55
2019	four winds <b>mataro rosé</b>	murrumbateman	9.5/ 47
2018	pasqua <b>moscato</b> d'asti	piemont, italy	9 / 45

## BEER & CIDER

peroni leggera <b>mid-strength lager</b>	{3.5%} {330ml}	8.5
peroni <b>red lager</b>	{330ml}	8.5
peroni nastro azzurro <b>lager</b>	{330ml}	9
peroni gran riserva <b>pure malt</b>	{500ml}	15
menabrea <b>blonde</b>	{330ml}	9
theresianer <b>pilsner</b>	{330ml}	9.5
capital brewing co <b>coast ale</b>	{375ml}	9.5
bentspoke crankshaft <b>IPA</b>	{375ml}	10
batlow apple <b>cider</b>	{330ml}	9.5

## COCKTAILS

<b>BELLINI</b>		
prosecco w/ passionfruit, melon or mango		13
<b>SEX WITH A BEARDED MAN</b> {recipe shared by bar rochford}		
aperol + crema alla pesca + prosecco + lemon juice		14
<b>CANBERRA SOUR</b>		
caramel vodka + amaretto + lemon + egg white		18
<b>NEGRONI</b>		
bulldog gin + cinzano rosso + campari		18
<b>ESPRESSO MARTINI</b> {recipe shared by molly bar}		
espresso + tia maria + vanilla vodka		18
<b>MANHATTAN</b>		
rye wild turkey + bitters + vermouth		18
<b>COCONUT MOJITO</b>		
vanilla galliano + malibu rum + lime + mint		18

NO BYO | WINE VINTAGES SUBJECT TO CHANGE AT ANYTIME | CAKEAGE \$2.50PP | BILL SPLITTING + \$1 PER SPLIT {max 10} | SUNDAY SURCHARGE 10% | PUBLIC HOLIDAY 15%

## APERITIVO (italian pre-dinner drink)

<b>SPRITZ</b>		
APEROL SPRITZ	aperol + prosecco + soda	14
CYNAR SPRITZ	cynar + prosecco + soda	14
CAMPARI SPRITZ	campari + prosecco + soda	15
VENETIAN SPRITZ	select + prosecco + soda + green olive	15
LIMONCELLO SPRITZ	limoncello + prosecco + lemonade	16
NEGRONI SBAGLIATO	campari + cinzano rosso + prosecco	19
<b>HIGHBALLS</b>		
CAMPARI	w/ tonic, soda or lemonade	9
GARIBALDI	campari + fluffy orange juice	9
AVERNA MULE	averna + ginger ale + orange bitters	12
AMARO MIO	amaro montenegro + tonic + lemon	12
<b>VERMOUTH</b>		
CIN CIN	cinzano bianco + ginger ale + cucumber	12
AMERICANO	campari + cinzano rosso + lime + soda	14

## CARAFFA {JUGS}

<b>OSTERIA FIZZ</b>		29
rosso antico vermouth + lemonade + citrus fruits + mint		
<b>SANGRIA ROSSA</b>		35
sangiovese + brandy + lemonade + citrus fruits + pineapple + mint		
<b>PINOT PUNCH</b>		39
pinot grigio + grey goose vodka + melon liqueur + strawberries + tonic		

## AFTER DINNER/ DIGESTIVI

<b>LIQUORE</b>		
limoncello, frangelico, amaretto, sambucca, nocello, galliano, strega		9
<b>AMARO</b>		
montenegro, fernet branca,		
averna, del capo, san simone	9	
<b>GRAPPA</b>		
carpene malvolti {38%}		9
masi amarone {50%}		12
<b>SCOTCH WHISKY</b>		
laphroaig {10yo}	10	
lagavulin {16yo}	12	
glenlivet {18yo}	15	
<b>BRANDY</b>		
napolean brandy, france		8
hennessy VS cognac, france		10
hennessy XO cognac, france		15
<b>SPIRITS</b>		
<b>DESSERT WINE</b>		
basics	from 8	
corazza <b>verduzzo</b> , veneto italy		8
patron silver tequila	10	
<b>PORT</b>		
underground caramel vodka	10	
house <b>tawny port</b>		7
hendrick's gin	10	
smidge <b>grand muscat</b> barossa		12
underground vodka	10	

## COLD DRINKS

san bitter w/ tonic (non-alcoholic aperitif)		6
san benedetto mineral water {500ml}		6.5
coke, coke no sugar, sprite, soda water		5
limonata (lemon), aranciata rossa (blood orange), chinotto		6
lemon lime bitters, soda lime bitters		6
tonic water; ginger ale		6
orange juice, apple juice, cranberry juice		6

## COFFEE / TEA / HOT DRINKS

espresso, macchiato		3.8
piccolo, flat white, latte, cappuccino, long black		4 / 5.5
hot chocolate, mocha, chai latte		4.5
english breakfast, earl grey, green, peppermint, chamomile		4.5

bon soy \$1 / extra shot \$1 / mexican de-caf \$1



**BRISCOLA**  
RISTORANTE ITALIANO



# MENU

BRISCOLA ITALIAN IS USING THE "CHECK-IN CBR" APP.

THE SAFE AND EASY WAY FOR YOU TO RECORD YOUR VISIT WITH US AND SUPPORT ACT HEALTH CONTACT TRACING.

USE YOUR CAMERA TO SCAN THE QR CODE BELOW AND REGISTER YOUR VISIT.



## STUZZICHINI (ENTREES & STARTERS)

PIZZA BREAD - AL FORNO	garlic butter & parsley {v} rosemary & sea salt {vegan} mozzarella & garlic butter {v} sun-dried tomato & black olive {vegan}	9 / 12 9 / 12 11 / 14 11 / 14
CIABATTA {vegan}	rustic sourdough bread s/w evo oil & balsamic	5.5
WARMED OLIVES {vegan gf}	local black olives, sicilian olives, herbs, toasted almonds, warm evo oil	8
SALSINA {v}	trio of dips, sea salt pizza bread	16
ANTIPASTO BOARD	hot veneto salami, sopressa, prosciutto, marinated vegetables, rustic sourdough {min two}	13pp
BRUSCHETTA {v}	toasted sourdough, basil pesto, fresh ricotta, cherry tomato, balsamic & fig glaze	14
ARANCINI {v}	crumbed risotto balls 'cacio e pepe' w/ pecorino & black pepper s/w capsicum salsina	19
CALAMARETTI	sea salt calamari, paprika, rocket, gorgonzola maionese {add chips \$4}	14 / 22
POLPETTE	veal & pork meatballs, napoli sugo, shaved parmesan	15
GAMBERONI	chilli king prawns, garlic, brandy, tomato & cream macchiato sugo s/w rustic sourdough	22

## PASTA & RISOTTO

{gluten free pasta +\$2}

LINGUINE RICOTTA {v df*}	roasted capsicum, black olives, garlic, basil, chilli, napoli sugo, fresh ricotta	23
GNOCCHI GORGONZOLA {v}	gorgonzola, mushroom, baby spinach, shaved parmesan, toasted walnuts	25
CASARECCIA ALIBRANDI	chicken, local pancetta, brandy, sun-dried tomato, tomato & cream macchiato sugo	26
PAPPARDELLE AL RAGU {df*}	egg ribbon pasta, three meat ragú, shaved parmesan, basil	27
NONNA ENZA'S RAVIOLI {v}	roast pumpkin & ricotta ravioli, burnt sage butter, amaretti	24 / 30
LINGUINE DI MARE {df}	king prawns, mussels, scallops, cherry tomato, fresh chilli, garlic, vino bianco, shallots, evo oil	35
RISOTTO TARTUFO {vegan gf}	mushroom, zucchini, garlic, baby spinach, sun-dried tomato, truffle oil	24
RISOTTO MILANESE {gf}	veal backstrap, porcini mushroom, eggplant, garlic, baby peas, shaved ricotta salata, truffle oil	28

## SECONDI (MAINS)

PARMIGIANA	crumbed pork cotoletta w/ napoli sugo, eggplant & mozzarella s/w chips & italian slaw	29
POLLO SALTIMBOCCA {gf*}	chicken breast, prosciutto, sage, marsala reduction s/w garlic mash & roast veg	32
POLLO ALLA MOSTARDA {gf*}	chicken breast, mushroom, seeded mustard, cream s/w garlic mash & roast veg	32
VITELLO SCALOPPINE {gf*}	veal backstrap w/ king prawns, garlic, chilli, brandy macchiato sugo s/w chat potato & roast veg	39

## CONTORNI (SIDES)

CAPRESE DI BURRATA {v}	fresh burrata mozzarella, vine tomato, basil pesto, evo oil, balsamic & fig glaze	18
RUCOLA {v df* gf}	rocket salad w/ shaved parmesan, toasted walnuts, pear, balsamic & fig glaze	10 / 17
PATATINE {v df* gf}	straight cut chips, gorgonzola maionese or ketchup	8 / 13

## LUNCH EXPRESS COMBO \$22 {includes a glass of house wine, soft drink, small juice or coffee}

SPAGHETTI AGLIO OLIO {vegan}	cherry tomato, chilli, garlic, parsley, lemon olive oil
PENNE DIAVOLA {v}	double chilli, onion, garlic, tomato & cream macchiato sugo, parmesan
MUSHROOM MARSALA {v}	rigatoni pasta, mushroom, garlic, shallots, marsala wine, cream, parmesan
MARGHERITA PIZZA {v}	tomato sugo + bocconcini + basil + olive oil
STELLA PIZZA {vegan}	olive oil base + potato + rosemary + sea salt
PESTO PEPPERONI PIZZA	tomato sugo + mozzarella + salami + basil pesto
INSALATA DI POLLO {gf* df}	white wine chicken, rocket salad, lemon, garlic, baby capers, red onion, sun-dried tomato

\* available for lunch only | combo per person only | additional ingredients min \$5ea

## PIZZA

{extra proteins, anchovies +\$3 / cheeses, veg +\$2 / gluten free base +\$4}

### PIZZA ROSSA {11" tomato base}

MARGHERITA {v}	bocconcini + oregano + fresh basil + olive oil	18
NAPOLETANA	bocconcini + anchovies + black olives + oregano	19
PUTTANESCA	bocconcini + pepperoni + baby capers + anchovies + olives + chilli	21
QUEEN MARGHERITA {v}	bocconcini + cherry tomato + basil pesto + sun-dried tomato + shaved parmesan + basil	22
PIZZA 4 LUCA	mozzarella + pancetta + caramelised onions + olives + rosemary	22
QUATTRO STAGIONI	mozzarella + smoked leg ham + mushrooms + artichokes + olives	22
PICCANTE	mozzarella + hot veneto salami + red onion + roasted capsicum + chilli	22
LA POSADA	mozzarella + pepperoni + pancetta + red onion + cherry tomato + anchovies	23
TOSCANA {v}	mozzarella + mushroom + eggplant + capsicum + artichokes + zucchini	23
VEGANA {vegan}	mushroom + crushed garlic + caramelised onion + zucchini + olives + sun-dried tomato	23
PROSCIUTTO	bocconcini + cherry tomato + prosciutto + rocket + parmesan	23
BRISCOLA	mozzarella + hot veneto salami + gorgonzola + caramelised onions + chilli + rocket	23
KING PEPPERONI	mozzarella + sopressa + pepperoni + hot veneto salami	24
THE ITALIAN JOB	mozzarella + italian sausage + smoked leg ham + pepperoni + pancetta	25
SUPREMO	mozzarella + smoked leg ham + pepperoni + mushroom + red onion + capsicum + olives	25
<b>PIZZA BIANCA {11" olive oil base}</b>		
FUNGHI {v}	bocconcini + mushrooms + parsley + truffle oil	20
SIENNA {vegan}	potato + caramelised onion + rocket + balsamic & fig glaze	21
GIANNI {v}	bocconcini + mushroom + caramelised onion + gorgonzola + parmesan + chilli + rocket	22
DAVIDE	bocconcini + ham + potato + zucchini + rosemary	22
GRAN SASSO	bocconcini + italian sausage + grilled eggplant + mushroom + truffle oil	22

## BAMBINI {KIDS} \$16

{kids 12 & under choose a pizza or pasta below + ice cream}

<b>PIZZA</b> 🍕	<b>PASTA</b> 🍝	<b>DESSERT</b> 🍰	
margherita w/ mozzarella	mac & cheese	vanilla ice cream w/ topping	{included}
pepperoni w/ mozzarella + salami	penne w/ tomato sugo & parmesan	swap for a scoop of gelato	add \$3
hawaiian w/ mozzarella + ham + pineapple	penne w/ butter & parmesan		
meatlover w/ mozzarella + ham + salami	spaghetti carbonara	<b>EXTRA</b> 🍟	
ham w/ mozzarella + ham	spaghetti bolognese w/ parmesan	small chips w/ sauce	add \$4

## DESSERT

GELATO {gf*} / SORBET {df}	belgian chocolate, caramelised fig, salted hazelnut, zabaglione, lemon {sorbet df}	duo 11 / trio 14
PANNACOTTA {gf}	vanilla bean, berry compote, chocolate soil	14
TIRAMISU	savoardi, zabaglione, vanilla galliano mascarpone, espresso, marsala	15
SICILIAN LEMON TART	s/w passionfruit reduction, lime mascarpone	15
FERRERO ROCHER CALZONE	nutella cream, toasted hazelnuts, rice crisps s/w vanilla ice cream	20
AFFOGATO	zabaglione gelato w/ double espresso	9
AFFOGATO LIQUORE	as above w/ frangelico, nocello, amaretto, or local caramel vodka	16
AFFOGATO LIMONCELLO {df}	lemon sorbet, limoncello {no coffee}	12

GIFT CARDS AVAILABLE