

DRINKS MENU

VINO ROSSO / RED WINE

n/v	house red wine	seasonal	9 / 44
2021	fantini sangiovese	tuscany, italy	12 / 59
2020	borgo molino merlot	venezia, italy	12 / 59
2021	long rail gully cabernet sauvignon	canberra	13 / 64
2020	bricco langhe nebbiolo	piemonte, italy	14 / 68
2019	geoff hardy shiraz	mdlaren vale, sth aus	15 / 72
2022	long rail gully pinot noir	canberra	15 / 72
2021	nick o'leary 'heywood' shiraz	canberra	62
2019	zenato valpolicella superiore	veneto, italy	65
2019	burchino chianti superiore	tuscany, italy	69
2020	villa santera primitivo	puglia, italy	69
2019	four winds cabernet merlot	murrumbateman, nsw	70
2020	3 passo negroamaro sangiovese	puglia, italy (vgn/ org)	75
2019	vignaquadra montepulciano	abruzzo, italy	85

// ask for more wines from our cellar list

VINO BIANCO / WHITE WINE

n/v	house white wine	seasonal	9 / 44
2021	fantini pinot grigio	sicily, italy	12 / 59
2021	3 passo fiano chardonnay (vgn/ org)	venice, italy	13 / 64
2023	nick o'leary riesling	canberra	13 / 64
2022	alan mccorkindale sauvignon blanc	marlborough, nz	15 / 72
2021	zenato soave classico d.o.c.	veneto, italy	58
2016	happs semillion sauvignon blanc	margaret river, wa	69

SPUMANTE / BUBBLES & ROSE

n/v	santa margherita prosecco	valdobbiadene, italy	12 / 65
2020	borgo molino rose	venice, italy	12 / 59
2022	pasqua moscato d'asti	piedmont, italy	12 / 59
2022	four winds sparkling shiraz rosé	murrumbateman, nsw	65
n/v	moet & chandon champagne	epernay, france	110

BIRRE / BEER & CIDER

TAP	menabrea blonde	{4.8%}	italy	400ml	14
500ml	peroni nastro azzurro lager	{5.1%}	italy		12
330ml	peroni leggera mid-strength	{3.5%}	italy		8.5
500ml	peroni gran riserva double malt	{6.6%}	italy		16
375ml	capital brewing co coast ale	{4.3%}	canberra		11
375ml	bentspoke crankshaft IPA	{5.8%}	canberra		12
330ml	batlow apple cider	{5.2%}	nsw		11
375ml	heaps normal XPA zero alcohol	{0.5%}	canberra		9

BEVANDE FREDDE / COLD DRINKS

san pellegrino mineral water {500ml}	8
coke / coke no sugar / sprite / ginger ale / tonic / soda water	5.6
limonata {lemon} / aranciata rossa {blood orange} / chinotto	6.5
lemon lime bitters / soda lime bitters	6.5
fresh orange juice / fresh apple juice / cranberry juice	8
red bull	7.5

BEVANDE CALDE / HOT DRINKS

espresso / long black	4	white coffee	5 / 6.5
hot chocolate / chai latte	6	mocha	6.5
english breakfast tea / earl grey / green / peppermint / chamomile	6		

// de-caf & milk alternatives add \$1

APERITIVO

SPRITZ

aperol spritz	aperol + prosecco + soda	16
cynar spritz	cynar + prosecco + soda	16
campari spritz	campari + prosecco + soda	18
limoncello spritz	limoncello + prosecco + lemonade	19
negroni sbagliato	campari + cinzano rosso + prosecco	19

HIGHBALLS

campari	w/ tonic, soda or lemonade	12
garibaldi	campari + fluffy orange juice	12
averna mule	averna + ginger ale + orange bitters	12
amaro mio	amaro montenegro + tonic + lemon	12

VERMOUTH

cin cin	cinzano bianco + ginger ale+ lime	12
americano	campari + cinzano rosso+ lime + soda	15

COCKTAILS

bellini	/ prosecco w/ passionfruit, melon or mango liqueur	16
sex with a bearded man	/ aperol + crema pesca {peach} + prosecco	18
coconut mojito	/ vanilla galliano + malibu rum + lime + mint	18
gianni's sour	/ caramel vodka + amaretto + lemon juice + egg white	18
cosmo-talian	/ vodka + frangelico + cranberry + lime	18
manhattan	/ rye wild turkey + bitters + vermouth	18
espresso martini	/ espresso + tia maria + vanilla vodka	20
negroni	/ bulldog gin + campari + cinzano rosso	20

MOCKTAILS / NON-ALCOHOLIC

zero beer	heaps normal XPA {0.5% abv}	9
san bitter spritz	bitter orange aperitif + tonic + orange	12
virgin mojito	passionfruit + ginger ale + lime + mint	14
blue bulls	blueberry + red bull + mint + lime + lemonade	14

// add vodka, gin or tequila + \$5

CARAFFA / JUGS

osteria fizz	/ rosso antico + lemonade + citrus fruits + mint	35
sangria rossa	/ sangiovese + brandy + lemonade + citrus fruit + pineapple + mint	40
pinot punch	/ pinot grigio + grey goose vodka + meloncello + strawberries + tonic	45

DIGESTIVI / DIGESTIVES

LIQUORE

limoncello, frangelico, amaretto, sambucca, nocello, galliano, strega	10
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AMARO

montenegro, fernet branca,	
averna, del capo, braulio	10

GRAPPA

strega alberti di aglianico {42%}	10
masi amarone {50%}	12

WHISKY

laphroaig {10yo}	14
lagavulin {16yo}	16
glenlivet {18yo}	22

BRANDY

vecchia romagna, italy	12
hennessy VSOP cognac, france	12
hennessy XO cognac, france	24

SPIRITS {see bar for selection}

basic spirits	from 9	PORT	
premium spirits	from 10	house tawny port	8
		penfolds grandfather barossa	15

DESSERT WINE

2016 lisa mcguigan botrytis semillon	riverina, nsw	gl 50ml / btl 200ml	12 / 40
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BRISCOLA ITALIAN

est. 2010

MENU

PANE / BREAD

PANE DI CASA {vgn}	warm italian bread / evo oil / balsamic	8
GARLIC BREAD {vgn}	garlic butter & parsley	9 / 12
ANCHOVY BREAD	garlic butter / anchovies / sun-dried tomato / parsley	12
PIZZA BREAD	choice of: mozzarella & garlic butter {v}; garlic butter & parsley {vgn}; rosemary & sea salt {vgn}	12 / 15

STUZZICHINI / STARTERS

WARMED OLIVES {vgn gf}	marinated italian olives / toasted almonds / warm evo oil...s/w pane di casa & evo oil	15
BRUSCHETTA {v}	toasted pane di casa / whipped ricotta / cherry tomato / basil / balsamic & fig glaze	16
POLPETTE	veal & pork meatballs / napoli sugo / shaved parmigiano	15
ARANCINI 'CACIO E PEPE' {v}	crumbed risotto balls / pecorino / black pepper / tomato & roasted capsicum sugo	19
CAPRESE DI BURRATA {v*}	burrata / heirloom tomatoes / basil / evo oil / balsamic glaze // add grilled pancetta \$3	22
CALAMARETTI {gf}	sea salt calamari / rocket / gorgonzola maionese // add chips \$6	22
ANTIPASTO BOARD	salume / prosciutto / mortadella / giardiniera / pane di casa	25
GAMBERONI	king prawns / chilli / garlic / brandy / macchiato sugo / fregola	24 / 32

PASTA & RISOTTO // gluten free pasta +\$2.5

LINGUINE ALLA NORMA {v df*}	grilled eggplant / garlic / chilli <i>arrabbiata</i> sugo / fresh ricotta / basil	26
CASARECCIA ALIBRANDI	chicken / pancetta / sun-dried tomato / shallots / garlic / brandy / macchiato sugo	28
GNOCCHI GORGONZOLA {v}	gorgonzola / mushroom / baby spinach / cream / shaved parmigiano / toasted walnuts	30
RAVIOLI DEL GIORNO {v}	locally made ravioli of the day / see blackboard	m/p
PAPPARDELLE AL RAGU {df*}	egg ribbon pasta / three meat ragú / shaved parmigiano / basil // as <i>gnocchi</i> +\$3	31
LINGUINE DI MARE {df}	king prawns / scallops / mussels / garlic / chilli / shallots / cherry tomato // in olive oil or napoli sugo	36
RISOTTO LINO {gf}	veal / mushroom / baby spinach / shaved parmigiano / truffle oil // <i>vegan version</i> \$27	31
RISOTTO NICOLA {gf}	king prawns / saffron / baby peas / mascarpone	35

SECONDI / MAINS

BARRAMUNDI	seared barramundi / vongole / fregola / green beans / cherry toms / salmoriglio	36
POLLO GAMBERI {gf*}	chicken breast / king prawns / garlic / chilli / brandy / <i>macchiato</i> sugo / roasted veg & chats	44
SALTIMBOCCA ROMANA {gf*}	veal backstrap scaloppine / prosciutto / sage / garlic / vino bianco / roasted veg & chats	45
BISTECCA ANGUS {gf*}	300gm angus sirloin / green beans / truffled parmesan chips // add three king prawns \$8 // choice of sauce: <i>mushroom marsala; garlic cream OR salmoriglio (garlic & lemon)</i>	50

CONTORNI / SIDES

RUCOLA {v df* gf}	rocket salad / shaved parmigiano / toasted walnuts / fresh pear / balsamic & fig glaze	12 / 18
FAGIOLINI {v df* gf}	sauteed green beans / baby spinach / garlic / almonds / sweet vermouth	15
PATATINE {v df* gf}	straight cut chips s/w gorgonzola maionese or ketchup // <i>shaved truffled parmesan</i> \$2	8 / 15

BAMBINI / KIDS \$17 // kids 12 & under choose a pizza or pasta below + ice cream

PIZZA 🍕	PASTA 🍝	DESSERT 🍰	
margherita w/ mozzarella	mac & cheese	vanilla ice cream w/ topping	<i>included</i>
pepperoni w/ mozzarella + mild salami	penne w/ tomato sugo & parmesan	swap for a scoop of gelato	\$5
hawaiian w/ mozzarella + ham + pineapple	penne w/ butter & parmesan		
meatlover w/ mozzarella + ham + salami	spaghetti carbonara	EXTRA 🍷	
ham w/ mozzarella + ham	spaghetti bolognese & parmesan	hot chips w/ sauce	\$8

// TO HARD TO CHOOSE? 10 COURSES | \$90pp | MIN 4ppl | ask staff for details

LUNCH EXPRESSO COMBO + a glass of house wine, soft drink, juice or coffee

\$24

MORTADELLA REUBEN	panino roll / grilled mortadella / dijon / provolone / caramelised onions / aioli ...add chips +\$6
PROSCIUTTO PANINO	panino roll / prosciutto / bocconcini / roasted peppers / rocket... add chips +\$6
SMASHED MEATBALL SUB	panino roll / veal & pork meatballs / mozzarella / basil pesto / shaved parmesan... add chips +\$6
STELLA PANINO {v vgn*}	panino roll / roast vegetable caponata / ricotta / garlic / chilli / rocket... add chips +\$6
SPAGHETTI AGLIO OLIO {vgn}	spaghetti / chilli / garlic / parsley / cherry tomato / evo oil / pangrattato
PENNE DIAVOLA {v}	penne / double chilli / onion / garlic / tomato & cream sauce / shaved parmesan
MUSHROOM MARSALA {v}	rigatoni / mushroom / shallots / garlic / marsala / cream
MARGHERITA PIZZA {v}	tomato sugo + bocconcini + basil + evo oil
NAPOLETANA PIZZA	tomato sugo + bocconcini + anchovies + olives + pepperoncino + oregano
SIENNA PIZZA {vgn}	olive oil base + potato + mushroom + caramelised onion + rocket + balsamic glaze
PEPPERONI PIZZA	tomato sugo + mozzarella + salami

// extras larger pasta portion add \$5 // extra ingredients min \$5ea

PIZZA // 11 inches / medium size

// extras / gluten free base {12"} +\$4.5 / *vegan cheese* \$2.5 / *proteins, anchovies* +\$3.5 / *cheeses, veg* +\$2.5 / *king prawns (3)* \$8

PIZZA ROSSA tomato base

MARGHERITA {v}	bocconcini + oregano + fresh basil + olive oil	20
NAPOLETANA	bocconcini + anchovies + black olives + baby capers + pepperoncino + oregano	22
QUEEN MARGHERITA {v}	bocconcini + basil pesto + sun-dried tomato + shaved parmesan + olives + basil	23
PIZZA 4 LUCA	mozzarella + pancetta + caramelised onions + olives + rosemary	23
QUATTRO STAGIONI	mozzarella + smoked leg ham + mushrooms + artichokes + olives	23
PICCANTE	mozzarella + hot veneto salami + red onion + roasted capsicum + chilli	23
LA POSADA	mozzarella + pepperoni + pancetta + cherry tomato + red onion + anchovies	24
TOSCANA {v}	mozzarella + garlic + mushroom + grilled eggplant + roasted peppers+ artichokes + shallots	24
PROSCIUTTO	bocconcini + prosciutto + cherry tomato + rocket + shaved parmesan + evo oil	24
BRISCOLA	mozzarella + hot veneto salami + gorgonzola + caramelised onions + chilli + rocket	25
THE ITALIAN JOB	mozzarella + italian pork sausage + smoked leg ham + salami + pancetta	25
MARCO POLLO	mozzarella + chicken + pancetta + red onion + roasted peppers + basil pesto	25
SUPREMO	mozzarella + smoked ham + salami + mushroom + red onion + roasted peppers + olives	25

PIZZA BIANCA olive oil base

SIENNA {vegan}	potato + mushroom + caramelised onion + rocket + balsamic & fig glaze	23
GRAN SASSO	mascarpone + bocconcini + italian pork sausage + grilled eggplant + mushroom + truffle oil	23
MORTADELLA	bocconcini + mortadella + burrata + pistachio pesto + basil + shaved parmigiano	24

DOLCI / DESSERT

GELATO / SORBETTO {df* gf*}	belgian chocolate / salted hazelnut / zabaglione / lemon {df} / mango {df}	duo 13 / trio 16
TIRAMISU	savoardi / zabaglione / mascarpone / espresso / marsala / cocoa	17
PISTACHIO CRÈME BRULEE {gf*}	pistachio & vanilla bean s/w nonna enza's home-made crostoli	16
CROSTATA AL LIMONE	limoncello lemon tart / passionfruit coulis / shaved white chocolate	15
FERRERO ROCHER CALZONE	nutella / mascarpone / toasted hazelnuts / rice crisps / vanilla ice cream	24
FORMAGGI	cheese board / gorgonzola / provolone dolce / lavosh / fig jam / pear	20
AFFOGATO	zabaglione gelato 'drowned' in espresso	10
AFFOGATO LIQUORE	as above w/ frangelico, nocello, amaretto, or local caramel vodka	18
AFFOGATO LIMONCELLO {df}	lemon sorbet / limoncello {no coffee}	14
DIGESTIVI / AMARI	ask for our complete menu of digestives, liqueurs and after dinner drinks	

v = vegetarian | vgn = vegan | df = dairy free | gf = gluten free | * = on request. ALLERGEN WARNING – Our menu cannot be guaranteed allergen free. The menu is prepared in a kitchen which handles nuts, gluten & shellfish. Not all ingredients listed on menu. Please disclose all allergies and intolerances. Our chicken and veal is certified HALAL.

BRISCOLA IS FULLY LICENSED - NO BYO | CAKEAGE \$3PP | CREDIT CARD FEE 1.6% | SUNDAY SURCHARGE 10% | PUBLIC HOLIDAY SURCHARGE 15%