

~ BRISCOLA ITALIAN ~

VALENTINE'S DAY SET MENU

THREE COURSES \$69pp

ENTRÉE - SELECT ONE

WARMED OLIVES

MARINATED ITALIAN OLIVES / WARM EVO OIL / TOASTED ALMONDS S/W ITALIAN BREAD

POLPETTE

VEAL & PORK MEATBALLS / NAPOLI SUGO / SHAVED GRANA

CALAMARETTI

SEA SALT CALAMARI / ROCKET / GORGONZOLA MAIONESE {gf*}

BRUSCHETTA

RICOTTA / CHERRY TOMATO / GARLIC / BASIL / BALSAMIC GLAZE {v vgn*}

MAINS - SELECT ONE

PIZZA

PIZZA OF YOUR CHOICE {gf v* vgn*}

GNOCCHI AL GORGONZOLA

GORGONZOLA / PARMESAN / BABY SPINACH / TOASTED WALNUTS {v}

PAPPARDELLE AL RAGU

EGG RIBBON PASTA / THREE MEAT BOLOGNESE / BASIL / SHAVED PARMESAN {gf* df*}

RISOTTO AI FUNGHI

MUSHROOM / BABY SPINACH / SHAVED PARMESAN / TRUFFLE OIL {gf vgn*}

LINGUINE CON GAMBERI

KING PRAWNS / GARLIC / FRESH CHILLI / BRANDY / MACCHIATO SUGO {gf*}

POLLO SALTIMBOCCA

CHICKEN BREAST / PROSCIUTTO / SAGE / VINO BIANCO / CHAT POTATO & ROAST VEG {gf* df*}

DESSERT - SELECT ONE

PANNACOTTA AL CIOCCOLATO

CHOCOLATE PANNACOTTA / CHOCOLATE SOIL / STRAWBERRIES & CREAM {gf}

CROSTATA AL LIMONE

LEMON TART / PASSIONFRUIT COULIS / SHAVED WHITE CHOCOLATE

TIRAMISU

SAVOIARDI / ESPRESSO / ZABAGLIONE / MARSALA

GELATI & SORBETTI

DUO OF LOCAL GELATO AND / OR DAIRY FREE SORBET {gf vgn*}

1.5 HOUR DURATION
TWO SITTINGS



BOOK ONLINE OR
CALL 6248 5444

PLEASE ADVISE STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS. NOT ALL INGREDIENTS LISTED.

* = on request | gf = gluten free | v = vegetarian | vgn = vegan | df = dairy free