

PANE / BREAD

PANE DI CASA {vgn}	warm italian bread / evo oil / aged balsamic	9 / 12
GARLIC BREAD {vgn}	italian bread w/ garlic butter & parsley	9 / 12
ANCHOVY BREAD	italian bread w/ garlic butter / anchovies / sun-dried tomato & parsley	12 / 15
PIZZA BREAD	stone baked pizza w/ rosemary & sea salt {vgn}	sml 9 / med 12 / gf 16.5
	stone baked pizza w/ mozzarella & garlic butter {v}	sml 12 / med 15 / gf 19.5

STUZZICHINI / STARTERS & ENTREES

WARMED OLIVES {vgn}	italian olives / almonds / warm evo oil...served w/ pane di casa	15
ANTIPASTO BOARD	salume / prosciutto / mortadella / giardiniera...s/w pane di casa {serves 2-4 ppl}	29
BRUSCHETTA {v vgn*}	toasted pane di casa / whipped ricotta / cherry tomato / basil / balsamic & fig glaze	16
ARANCINI {v}	crumbed risotto balls / porcini mushroom / fontina / tomato & roasted capsicum salsina	21
CALAMARETTI {gf}	sea salt calamari / lemon / rocket / gorgonzola maionese //add chips \$6	22
POLPETTE	veal & pork meatballs / napoli sugo / shaved parmigiano //as a pasta +\$12	18
GAMBERONI	king prawns / garlic / fresh chilli / brandy / macchiato sugo / served on fregola*	25 / 34

PASTA & GNOCCHI // gluten free pasta +\$2.5 // all lunch expresso pastas available for dinner

LINGUINE ALLA NORMA {v vgn*}	grilled eggplant / basil / garlic / spicy arrabbiata sugo / fresh ricotta	27
SPAGHETTI ALLA CARBONARA	pancetta / onion / garlic / pecorino / egg yolk / cream / black pepper	28
CASARECCIA ALIBRANDI	chicken / pancetta / garlic / brandy macchiato sugo / shaved parmigiano	29
PAPPARDELLE AL RAGU {df*}	egg ribbon pasta / three meat ragú / shaved parmigiano / basil	32
LINGUINE DI MARE {df}	king prawns / scallops / mussels / garlic / chilli / cherry tomato //in olive oil or napoli sugo	37
RAVIOLI CON ZUCCA {v}	pumpkin & ricotta ravioli / burnt sage butter / shaved parmigiano / crushed amaretti	32
GNOCCHI GORGONZOLA {v}	gorgonzola / mushroom / baby spinach / cream / shaved parmigiano / toasted walnuts	30
GNOCCHI BOLOGNESE {df*}	slow cooked three meat ragú / shaved parmigiano / basil	35

RISOTTO // all gluten free

RISOTTO AI FUNGHI {vgn}	mushroom / porcini / sun-dried tomato / baby spinach / balsamic / napoli sugo	28
RISOTTO LINO	milk-fed veal strips / porcini mushroom / grilled eggplant / shaved parmigiano / truffle oil	32
RISOTTO NICOLA	king prawns / baby peas / mascarpone / napoli sugo	35

SECONDI / MAINS // all available gluten free on request

BARRAMUNDI IN BIANCO {df*}	seared barramundi / salmoriglio sauce / cherry tomato / green beans / served w/ fregola*	36
BARRAMUNDI PUTTANESCA {df}	seared barramundi / napoli sugo / anchovy / chilli / olives / baby capers / served w/ fregola*	36
POLLO AL LIMONE {df*}	chicken breast / lemon / garlic / baby capers / white wine / roast veg & chats	36
POLLO CON GAMBERI	chicken breast / king prawns / garlic / chilli / brandy macchiato sugo / roast veg & chats	45
VITELLO BOSCAIOLA	crumbed milk-fed veal w/ pancetta, mushroom & garlic cream sauce / roast veg & chats	43
SALTIMBOCCA ROMANA {df*}	milk-fed veal medallions / prosciutto / sage / garlic / white wine / roast veg & chats	48

// add king prawns to any meal \$8 // * fregola are tiny pasta pearls from sardinia

CONTORNI / SIDES & SALADS // all gluten free

PATATINE {v df*}	straight cut chips served /w gorgonzola maionese or ketchup	12
RUCOLA {v df*}	rocket salad / shaved pecorino / red onion / toasted walnuts / pear / balsamic glaze	15
CAPRESE DI BURRATA {v}	burrata / heirloom tomatoes / basil / evo oil / balsamic glaze	24
FAGIOLINI {vgn}	sauteed green beans / baby chat potato / cinzano rosso / garlic butter	18

Bill splitting is available | Credit card surcharge 1.5% weekdays only | Weekend surcharge 8% | Public Holiday surcharge 15% | Cakeage \$3pp | Sorry, no BYO

BANQUET MENU

At Briscola Italian, we pride ourselves on being group specialists. Whether it's casual or formal, big or small, we have the menus to suit. So, talk to us about your work function, corporate event, Christmas party, birthday or Christening. Banquets are required for groups of 10 or more. This is a summary of our banquet and set-menus. Please see our website for more detailed information and our terms & conditions. All dietary requirements are catered for.

~ LUNCH BANQUET ~

{max 20ppl}

\$37pp

garlic bread, one pasta, mixed pizzas, rocket salad

~ PIZZA & PASTA BANQUET ~

\$50pp

bruschetta, one pasta, one gnocchi, mixed pizzas, rocket salad

~ THREE COURSE BANQUET ~

\$65pp

italian bread, antipasto & calamari

one pasta, mixed pizzas & rocket salad

chicken mushroom marsala s/w roast chats & veg

~ PLATED SET-MENU ~

{three days' notice required}

\$69pp two courses | \$79 three courses

pre-select your entrees, mains and dessert for an alternate drop

includes bottomless sparkling water, warm italian bread & salad

~ 10 COURSE 'ASSAGGINI' MENU | MIN 4ppl ~

\$90pp

chef's selection of tasting dishes to share, including seafood and dessert

add optional italian beverage flight \$30pp

// kids under 12 receive individual kid's meals + ice cream - \$25 pp

Bill splitting is available | Credit card surcharge 1.5% weekdays only | Weekend surcharge 8% | Public Holiday surcharge 15% | Cakeage \$3pp | Sorry, no BYO



BRISCOLA

RISTORANTE ITALIANO

dal. 2010

MENU

Briscola is an Italian family run business. We have established ourselves on the Canberra food scene by offering an unpretentious yet stylish approach to an authentic Italian dining experience.

Since 2010, we have maintained a philosophy to keep food simple and wholesome, offer traditional service without being old fashioned.

Benvenuti a Briscola Italiano.

AFTER DINNER

DOLCI / DESSERT

GELATO {gf} & SORBETTO {gf df}	duo 13 / trio 16
belgian chocolate	
roasted almond	
zabaglione {marsala & egg yolk}	
vanilla {ice cream}	
lemon sorbet {df}	
TIRAMISU	17
savoiardi / zabaglione / mascarpone / espresso / marsala	
PANNACOTTA AL CIOCCOLATO {gf}	15
dark chocolate / chocolate soil / berry compote	
PISTACHIO CRÈME BRULEE {gf*}	15
pistachio & vanilla bean s/w crostoli	
TORTA ALLA RICOTTA {gf}	13
nonna's lemon ricotta cake	
FERRERO ROCHER CALZONE	24
folded pizza w/ nutella / mascarpone / toasted hazelnuts / rice crisps s/w vanilla ice cream	
FORMAGGI	small 16 / large 30
cheese board w/ gorgonzola / provolone dolce / lavosh / fig jam / fresh pear	

~ AFFOGATO ~

AFFOGATO
zabaglione gelato 'drowned' in espresso...10
AFFOGATO LIQUORE
as above with choice of: frangelico, nocello, amaretto, or local caramel vodka...19
AFFOGATO LIMONCELLO
lemon sorbet / limoncello {no coffee}...15
GALLIANO HOT SHOT
vanilla galliano liqueur / espresso / whipped cream...12

BEVANDE GHIACCIATO / ICED DRINKS

iced latte double espresso / vanilla sugar syrup / milk	8
iced coffee espresso / ice cream / milk	10
iced chocolate chocolate / ice cream / milk	10
iced mocha espresso / chocolate / ice cream / milk	10

DIGESTIVI / DIGESTIVES

LIQUORE CONGELATO {from the freezer}	10
limoncello / meloncello {rockmelon}	
LIQUORE	
frangelico / amaretto / nocello / sambucca / vanilla galliano / strega	10
AMARO	
montenegro, fernet branca, averna, del capo, braulio	10
GRAPPA	
strega alberti di aglianico {42%}	italy 10
masi amarone {50%}	italy 12
WHISKY	
johnny walker black	12
laphroaig {10yo}	14
lagavulin {16yo}	20
glenlivet {18yo}	22
BRANDY {served in heated brandy balloon}	
vecchia romagna	italy 12
hennessy VSOP cognac	france 12
hennessy XO cognac	france 24
SPIRITS {see bar for selection}	
basic spirits	from 9
premium spirits	from 10
PORT	
house tawny port	8
penfolds 20yo grandfather barossa	15
DESSERT WINE	50ml / 200ml
2016 lisa mcguigan botrytis semillon, riverina, nsw	12 / 40

BEVANDE CALDE / HOT DRINKS

COFFEE	
espresso / long black / macchiato	4.8
caffé latte / cappuccino / flat white / piccolo	5.5 / 7
CHOCOLATE & CHAI	
hot chocolate / chai latte	5.5
mocha	7
nutella hot chocolate	8
marocchino - espresso & nutella hot chocolate	10
TEA POTS	
english breakfast tea / earl grey	6
green / peppermint / chamomile	6
// de-caf / extra shot / soy / almond / lac-free	add \$1

DRINKS MENU

BIRRA ALLA SPINA / TAP BEER

menabrea blonde ale 400ml {4.8%} italy	14
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BIRRE / BEER & CIDER

peroni leggera mid-strength 330ml {3.5%} italy	9
peroni nastro azzurro lager 330ml {5.1%} italy	11
capital brewing co coast ale 375ml {4.3%} canberra	11
bentspoke crankshaft IPA 375ml {5.8%} canberra	12
batlow cloudy apple cider 375ml {5.2%} nsw	11
heaps normal XPA zero alcohol 375ml {0.5%} canberra	9

~ APERITIVI ~

SPRITZ BAR

aperol or cynar spritz
w/ prosecco + soda...15
campari spritz
w/ prosecco + soda...16
limoncello spritz
limoncello + prosecco + lemonade...19
meloncello spritz
rockmelon liqueur + 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

antico
rosso antico + bitters + dash soda or lemonade...12
cin cin
cinzano bianco + ginger ale+ lime...12
americano
campari + cinzano rosso+ lime + soda...15

~ COCKTAILS ~

bellini
peach nectar / prosecco ...13
coconut mojito
vanilla galliano + malibu rum + lime + mint...18
sex with a bearded man
aperol + crema della pesca {peach} + prosecco...19
italicious
hendrick's gin + italicus + meloncello + lemon ...19
gianni's sour
caramel vodka + amaretto + lemon juice + egg white ...19
cosmo-talian
vodka + frangelico + cranberry + lime...19
manhattan
rye wild turkey + bitters + vermouth...19
henman martini
strawberry + limoncello + vodka + cointreau...20
negroni
bulldog gin + campari + cinzano rosso...21
espresso martini
espresso + tia maria + vanilla vodka...21

NON-ALCOHOLIC & MOCKTAILS

san bitter spritz	12
orange aperitif + tonic	
virgin mojito	glass 13 / jug 45
passionfruit + ginger ale + lime + mint	
sooshi-mango	glass 13 / jug 45
mango + orange juice + orange bitters + grenadine	
// add vodka, gin, bacardi or tequila... add \$5 / \$20	

BEVANDE FREDDE / COLD DRINKS

soft drinks	
coke / coke no sugar / sprite / soda water	5.6
ginger ale / tonic water	6.5
lemon lime bitters / soda lime bitters	6.5
san pellegrino soda	
limonata {lemon}	6.5
aranciata rossa {blood orange}	6.5
chinotto {bitter citrus}	6.5
mineral water {500ml}	8
juice	
fresh orange juice / fresh apple juice / cranberry juice	7

VINI / WINE LIST

VINO ROSSO / RED WINE

n/v	briscola house red wine	9.5 / 45
LIGHT TO MEDIUM BODIED		
2023	fantini sangiovese , tuscanys italy	12 / 59
2020	borgo molino merlot , venezia italy	12 / 59
2016	bathe pinot noir , tasmania	14 / 69
2020	zenato valpolicella superiore, veneto italy	65
2022	piantaferro chianti d.o.c.g, tuscanys italy	59
2022	long rail gully pinot noir , canberra act	75
2020	burchino chianti superiore, tuscanys italy	79
2022	ca bianca nebbiolo , piemonte italy	82
2017	montezemolo dolcetto , piemonte italy	85
MEDIUM TO FULL BODIED		
2022	signor vino nero d'avola , riverina nsw	13 / 64
2021	long rail gully cabernet sauvignon , ACT	15 / 72
2022	long rail gully shiraz , ACT	15 / 72
2022	piantaferro montepulciano , d.o.c. abruzzo italy	59
2021	villa santera primitivo , puglia italy	72
2020	3 passo negroamaro sangiovese , puglia italy	75*
2018	piano del cerro aglianico , basilicata italy	115

VINO BIANCO / WHITE WINE

n/v	briscola house white wine	9.5 / 45
DRY / FRAGRANT		
2023	fantini pinot grigio , sicily, italy	12 / 59
2020	su soi vermentino , sardegna italy	13 / 64
2024	nick o'leary riesling , canberra	13 / 64
2023	alan mccorkindale sauvignon blanc , marlborough, new zealand	15 / 73
MEDIUM BODIED / BUTTERY		
2021	3 passo chardonnay fiano venice, italy	13 / 64*
2022	zenato soave classico d.o.c, veneto, italy	59
SWEET		
2022	pasqua moscato d'asti, piedmont, italy	14 / 69

*vegan & organic wine

// vintages correct at time of printing

VINO ROSATO E SPUMANTE / ROSÉ & BUBBLES

n/v	briscola house rose	9.5 / 45
2021	borgo molino rose venice, italy	12 / 59
2022	four winds sparkling shiraz rosé murrumbateman, nsw	69
2023	motivo prosecco superiore d.o.c.g asolo veneto, italy	14 / 65
2016	'mon saten' villa franciacorta brut lombardia, italy	95
<i>Slightly dryer than prosecco, Franciacorta is considered Italy's champagne, as it undergoes 'metodo classico' or a second fermentation inside the bottle.</i>		
n/v	veuve clicquot champagne brut champagne, france	130

VINI DELLA CANTINA / CELLAR WINES

2017 Cielo Amarone della Valpolicella	140
<i>"Super Venetian": Corvina, Molinara, Rondinella Veneto Italy, 15%</i>	
2012 Ensis Vesevo Taurasi Aglianico	150
<i>Basilicata, 14% alc DOCG</i>	
2014 Fantini Colline Teramane Montepulciano	150
<i>Abruzzo, 14% alc DOCG</i>	
2013 Tenute Rosette "Super Tuscan"	165
<i>Sangiovese, Merlot, Cabernet Sauvignon Toscana, 14% alc IGT</i>	
2016 Ca'Bianca Barolo	170
<i>Piemonte, 14% alc DOCG</i>	
N/V Cinquesegni Il Segno	180
<i>Varietal: Aglianico del Vulture, Nerello Mascalese, Nero d'Avola, Primitivo, Sangiovese Multi-region 14.5% alc DOCG</i>	
<i>Luca Maroni 98 points. Best Italian Red 2020</i>	
2017 Pieve Brunello di Montalcino	280
<i>100% Sangiovese, Tuscany, 14.5% alc DOCG DOP</i>	

LUNCH EXPRESSO COMBO \$25... includes a glass of house wine or soft drink

PANINI {italian style sandwiches}	PASTA ORIGINALS	PIZZA CLASSICS
<i>all served w/ salad {add chips \$6}</i>	spaghetti aglio olio {vgn}	margherita {v}
mortadella reuben	garlic / chilli / cherry toms / evo / pangrattato	bocconcini / basil / evo oil
grilled mortadella / provolone	penne diavola {v}	pepperoni
caramelised onions / dijonnaise	garlic / chilli / macchiato sauce	mozzarella / salami
prosciutto panino	spaghetti cacio e pepe {v}	napoletana
w/ bocconcini / rocket / roasted capsicum	onion / pecorino cheese / black pepper	bocconcini / anchovies / olives / chilli
meatball sub	rigatoni pesto {v}	stella {vgn}
smashed veal & pork meatballs /	basil pesto / garlic cream sauce	garlic oil base / potato / chilli flakes /
melted mozzarella / shaved parmesan	mushroom marsala {v}	rosemary & sea salt
cotoletta panino	mushroom / marsala / garlic cream sauce	funghi {v}
parmesan crumbed chicken / provolone	// larger pasta portion...\$5	garlic oil base / bocconcini /
red onion / gorgonzola maionese / rocket	// add pancetta or chicken...\$6	mushrooms / truffle oil

PIZZA

// extras / gluten free base {13"} +\$4.5 / vegan cheese +\$2.5 / proteins, anchovies +\$3.5 / cheeses, veg +\$2.5 / king prawns {3} +\$8

PIZZA ROSSA tomato base | medium 28cm

MARGHERITA {v}	bocconcini + oregano + fresh basil + olive oil	21
NAPOLETANA	bocconcini + anchovies + black olives + chilli + baby capers	23
QUEEN MARGHERITA {v}	bocconcini + sun-dried tomato + basil pesto + olives + basil + shaved parmesan	23
PIZZA 4 LUCA	mozzarella + pancetta + caramelised onions + olives + rosemary	24
CAPRICCIOSA	mozzarella + smoked leg ham + mushrooms + artichokes + olives	24
PICCANTE	mozzarella + hot veneto salami + red onion + roasted capsicum + chilli	24
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 {v*}	mozzarella + hot veneto salami + gorgonzola + caramelised onions + chilli + rocket	24
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 | medium 28cm

SIENNA {vgn}	potato + garlic oil + caramelised onion + rocket + balsamic & fig glaze	23
GRAN SASSO	mascarpone + bocconcini + italian pork sausage + grilled eggplant + mushroom + truffle oil	23
QUATTRO FORMAGGI {v}	fontina + gorgonzola + provolone + rocket + shaved parmesan	24
MORTADELLA	bocconcini + mortadella + burrata + pistachio pesto + basil + shaved parmigiano	25
SCAMPI	garlic king prawns + nduja + mascarpone + bocconcini + cherry toms + basil pesto + chilli	27

BAMBINI / KIDS \$17 // kids 12 & under choose a meal below & ice cream

PIZZA 🍕	PASTA 🍝 as gnocchi +\$3	DESSERT 🍰
margherita	penne w/ tomato sugo & parmesan	vanilla ice cream w/ topping <i>included</i>
pepperoni	penne w/ butter & parmesan	swap for gelato \$5
hawaiian	spaghetti carbonara	
meatlover	spaghetti bolognese & parmesan	HOT CHIPS 🍟
ham	mac & cheese	w/ tomato sauce \$6 / \$12

DIETARY INFO: v = vegetarian | vgn = vegan | df = dairy free | gf = gluten free | * = available 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 are certified HALAL.