

## FOCACCIA

<b>SMASHED AVOCADO.</b>	<b>\$19.00</b>
Toasted focaccia topped with smashed avocado, smoked salmon, red onion, crumbled feta & capers.	
<b>WAGYU BEEF.</b>	<b>\$19.00</b>
Open focaccia toasted with tasty cheese & semi dried tomatoes, topped with roasted Waygu beef & rocket.	
<b>SALAMI.</b>	<b>\$16.00</b>
Open focaccia toasted with sopressa salami, fresh tomato, tasty cheese, olives & basil pesto.	
<b>HTC.</b>	<b>\$16.00</b>
Toasted open focaccia with shaved ham, fresh tomato, tasty cheese & basil pesto.	
<b>VEGETARIAN.</b>	<b>\$16.00</b>
Toasted open focaccia with artichoke, olives, fresh tomato, red onion, tasty cheese & basil pesto. (V)	

## MAINS

<b>BARRAMUNDI.</b>	<b>\$44.00</b>
Pan roasted Barramundi fillet, on a medley of black rice, pearl cous cous, carrot & leek, with sweet potato purée & parsnip crisps.	
<b>BRAISED PORK.</b>	<b>\$40.00</b>
Slow cooked in beer for 6 hours served with potato mash & dutch carrots.	
<b>CHICKEN PARMIGIANA .</b>	<b>\$32.00</b>
Crumbed chicken breast with melted cheese & Napoli sauce served with chips & an Italian salad.	
<b>WAGYU BEEF BURGER.</b>	<b>\$29.00</b>
Wagyu beef pattie caramelised onion, cheese, tomato relish, bacon, tomato & mixed salad leaves on a seeded brioche bun with beer battered chips & aioli.	
<b>CALAMARI SALAD.</b>	<b>\$27.50</b>
Mixed lettuce, cucumber, olives, feta, tomato, red onion, balsamic dressing, lemon wedge, marinated grilled calamari. (GF)	

## STARTERS & SHARING

<b>GARLIC BREAD.</b>	<b>\$8.00</b>
House baked bread, garlic herb butter. (V)	
<b>WARM BREAD.</b>	<b>\$8.00</b>
Our house baked bread roll served warm with extra virgin olive oil & balsamic for dipping. (V)	
<b>SPICY MUSSELS.</b>	<b>\$24.00</b>
Black mussels in a spicy tomato sugo with garlic, chilli & white wine, served with garlic & herb focaccia .	
<b>CALAMARI FRITTI.</b>	<b>\$24.00</b>
Fresh calamari seasoned with salt & pepper, flash fried served with paprika aioli & lemon.	
<b>ANCHOVY CROSTINI.</b>	<b>\$17.00</b>
Toasted focaccia with Stracchino soft cheese, semi dried tomato, anchovy fillet & fresh herbs. (4 per serve).	
<b>ARANCINI.</b>	<b>\$15.00</b>
Crumbed risotto balls with bolognese, mozzarella & green peas served with a bolognese sauce. (3 per serve).	
<b>POLPETTE.</b>	<b>\$20.00</b>
Meatballs in a spicy tomato sugo served with focaccia. (5 per serve.)	
<b>BRUSCHETTA.</b>	<b>\$15.00</b>
Toasted ciabatta topped with garlic & EVOO, heirloom tomatoes, red onion, basil, shaved Parmesan & a balsamic reduction. (2 pieces per serve.) (V)	
<b>POTATO CHIPS.</b>	<b>\$10.00</b>
Crispy battered chips with House made garlic aioli. (V)	
<b>SALUMI PLATE.</b>	<b>\$30.00</b>
Selection of cured meats with accompaniments & crescia (flat bread typical of the Marche region.)	

# Biagio's

## LUNCH

**ONE BILL PER TABLE, NO SPLIT BILLS!  
NO CHANGES TO MENU DURING PEAK TIMES.  
10% SURCHARGE APPLIES ON SUNDAY.**

## PASTA & RISOTTO

<b>LASAGNA.</b>	<b>\$30.00</b>
Bolognese (pork & beef), creamy béchamel, pasta sheets, parmesan cheese.	
<b>CASARECCE ARTICHOKE.</b>	<b>\$28.00</b>
Casarecce ( short twists of pasta.) with artichoke & Stracchino cheese. (GF) (V)	
<b>SPAGHETTI &amp; MEATBALLS.</b>	<b>\$26.00</b>
Spaghetti with meatballs in a spicy tomato sugo.	
<b>PAPPARDELLE RAGU.</b>	<b>\$26.00</b>
Pasta ribbons with a slow cooked duck ragu.	
<b>AGNOLOTTI SPINACH.</b>	<b>\$30.00</b>
House made filled pasta with spinach & tofu topped with a vegan butter & celeriac purée. (V) (VG).	
<b>GNOCCHI CACIO &amp; PEPE.</b>	<b>\$30.00</b>
House made potato gnocchi with a creamy Pecorino Romano cheese & black pepper sauce. (V)	
<b>LINGUINE MARINARA.</b>	<b>\$32.00</b>
Linguine pasta with prawns, scallops, EVOO, mussels, calamari, pippies, garlic, leek, chilli, white wine.	
<b>RIGATONI CALABRESE.</b>	<b>\$26.00</b>
Thick tubes of pasta with onion, garlic, olives, cherry tomato, white wine & N'duja ( a spicy sausage mix typical of Calabria.)	
<b>RISOTTO CHICKEN &amp; MUSHROOMS.</b>	<b>\$32.00</b>
Carnaroli rice cooked with chicken pieces, leek, garlic, parmesan, white wine, soft herbs & mixed mushrooms. (GF)	
<b>PRAWN RISOTTO.</b>	<b>\$36.00</b>
Carnaroli rice cooked with, chopped prawn, leek, garlic, white wine, seafood bisque, parmesan & soft herbs topped with grilled prawns. (GF)	

## LUNCH SPECIAL.

12pm - 3pm daily.

**\$6.00 glass of wine**

**with any pasta, pizza or main meal.**

Choice of  
Ozleida, Cabernet Shiraz, SA  
McPherson, Moscato Rosè, Vic  
McPherson, Pinot Grigio, Vic

Terms & Conditions Apply.

## PIZZA

<b>GARLIC.</b>	<b>\$16.00</b>
Garlic, rosemary & sea salt. (add cheese \$3.00)	
<b>MARGHERITA.</b>	<b>\$24.00</b>
Tomato sauce, mozzarella & basil.	
<b>SALAME PICCANTE.</b>	<b>\$26.00</b>
Tomato sauce, mozzarella & spicy sopressa salami.	
<b>CAPRICCIOSA.</b>	<b>\$26.00</b>
Tomato sauce, mozzarella, shaved ham, mushroom, olives & artichokes.	
<b>DIAVOLA.</b>	<b>\$26.00</b>
Tomato sauce, mozzarella, nduja (spicy pork sausage typical of Calabria) chilli & olives.	
<b>SEAFOOD.</b>	<b>\$32.00</b>
Tomato sauce, mozzarella, calamari, prawns, scallops, red onion, capers, garlic, chilli topped with smoked salmon.	
<b>NAPOLETANA.</b>	<b>\$26.00</b>
Tomato sauce, mozzarella, anchovies, olives & basil.	
<b>TROPICAL.</b>	<b>\$26.00</b>
Tomato sauce, mozzarella, shaved ham & pineapple.	
<b>THE LOT.</b>	<b>\$30.00</b>
Tomato sauce, mozzarella, hot salami, shaved ham, mushroom, bacon, capsicum, olives, shrimp, pineapple, onion & anchovies.	
<b>CALABRESE.</b>	<b>\$26.00</b>
tomato sauce, mozzarella, shaved ham, hot sopressa salami, N'duja ( spicy pork sausage typical of Calabria), red onion, olives.	
<b>PROSCIUTTO.</b>	<b>\$30.00</b>
Mozzarella topped with San Daniele prosciutto DOP, rocket & stracchino cheese.	
<b>ORTOLANA.</b>	<b>\$26.00</b>
Mozzarella, cherry tomatoes, toasted red peppers, red onion, mushroom & baby spinach.	
<b>FUNGI &amp; SALSICCA.</b>	<b>\$26.00</b>
Mozzarella, pork & fennel sausage, mushroom & rosemary.	

## DESSERT

<b>TIRAMISU.</b>	<b>\$12.00</b>
Layers of coffee & liqueur soaked sponge fingers, marscapone cream & dark cocoa.	
<b>CHOCOLATE TRUFFLE.</b>	<b>\$13.00</b>
Dark chocolate & hazelnut truffle served with a white chocolate sauce, raspberry sorbet, fresh raspberries & a BIAGIO'S tuille.	
<b>ASSORTED CAKES.</b>	<b>\$13.00</b>
Daily cake selection, please consult your waiter.	
<b>AFFOGATO.</b>	<b>\$16.00</b>
Vanilla ice cream with a shot of espresso & a shot of liqueur (Frangelico, Kahlua, Bailey's)	
<b>KIDS ICE CREAM.</b>	<b>\$8.00</b>
3 scoops vanilla ice cream. (choose from chocolate, strawberry, caramel, vanilla topping)	

## DESSERT WINE

**2017 MACULAN**, Dindarello, Bianca Passito IGT, Veneto, Italy. \$12.00

Our menu & kitchen contains allergens including but not limited to nuts, shellfish, gluten & dairy. Whilst all reasonable efforts are taken to accomodate your dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.

**Thank you for your understanding,  
take home packaging is available at a cost of .30c per  
container.**

## FOR THE KIDS

(Under 12 years old)

<b>PASTA BOLOGNESE OR NAPOLI.</b>	<b>\$15.00</b>
Spaghetti with traditional Bolognese or Napoli sauce.	
<b>PIZZA MARGHERITA OR TROPICAL.</b>	<b>\$10.00</b>
Kids size pizza with tomato sauce & cheese or ham & pineapple.	
<b>CHEESE BURGER &amp; CHIPS.</b>	<b>\$15.00</b>
Wagyu beef patty, tasty cheese, pickle, ketchup in a seeded brioche bun served with crispy chips.	