

## FOCACCIA

### **SMASHED AVOCADO...\$20.00**

Toasted focaccia topped with smashed avocado, smoked salmon, red onion, crumbled feta & capers.

### **WAGYU BEEF...\$20.00**

Open focaccia toasted with tasty cheese & semi dried tomatoes, topped with roasted Wagyu beef & rocket.

### **SALAMI...\$17.00**

Open focaccia toasted with sopressa salami, fresh tomato, tasty cheese, olives & basil pesto.

### **HTC...\$17.00**

Toasted open focaccia with shaved ham, fresh tomato, tasty cheese & basil pesto.

### **VEGETARIAN...\$17.00**

Toasted open focaccia with artichoke, olives, fresh tomato, red onion, tasty cheese & basil pesto. (V)

## MAINS

### **BARRAMUNDI...\$45.00**

Pan roasted Barramundi fillet, on a medley of black rice, pearl cous cous, carrot & leek, with sweet potato purée & parsnip crisps.

### **BRAISED PORK...\$45.00**

Slow cooked in beer for 6 hours served with potato mash & dutch carrots.

### **CHICKEN PARMIGIANA...\$35.00**

Crumbed chicken breast with melted cheese & Napoli sauce served with chips & an Italian salad.

### **WAGYU BEEF BURGER...\$30.00**

Wagyu beef pattie caramelised onion, cheese, tomato relish, bacon, tomato & mixed salad leaves on a seeded brioche bun with beer battered chips & aioli.

### **CALAMARI SALAD...\$30.00**

Mixed lettuce, cucumber, olives, feta, tomato, red onion, balsamic dressing, lemon wedge, marinated grilled calamari. (GF)

## STARTERS & SHARING

### **GARLIC BREAD...\$8.50**

House baked bread, garlic herb butter. (V)

### **WARM BREAD...\$8.50**

Our house baked bread roll served warm with extra virgin olive oil & balsamic for dipping. (V)

### **SPICY MUSSELS...\$25.00**

Black mussels in a spicy tomato sugo with garlic, chilli & white wine, served with garlic & herb focaccia .

### **CALAMARI FRITTI...\$25.00**

Fresh calamari seasoned with salt & pepper, flash fried served with paprika aioli & lemon.

### **ANCHOVY CROSTINI...\$20.00**

Toasted focaccia with Stracchino soft cheese, semi dried tomato, anchovy fillet & fresh herbs. (4 per serve).

### **ARANCINI...\$16.00**

Crumbed risotto balls with bolognese, mozzarella & green peas served with a bolognese sauce. (3 per serve).

### **POLPETTE...\$25.00**

Meatballs in a spicy tomato sugo served with focaccia. (5 per serve.)

### **BRUSCHETTA...\$16.00**

Toasted ciabatta topped with garlic & EVOO, heirloom tomatoes, red onion, basil, shaved Parmesan & a balsamic reduction. (2 pieces per serve.) (V)

### **POTATO CHIPS...\$12.00**

Crispy battered chips with House made garlic aioli. (V)

### **SALUMI PLATE...\$35.00**

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

### **LASAGNA...\$31.50**

Bolognese (pork & beef), creamy béchamel, pasta sheets, parmesan cheese.

### **CASARECCE ARTICHOKE...\$29.50**

Casarecce ( short twists of pasta.) with artichoke & Stracchino cheese. (GF) (V)

### **SPAGHETTI & MEATBALLS...\$27.00**

Spaghetti with meatballs in a spicy tomato sugo.

### **PAPPARDELLE RAGU...\$27.00**

Pasta ribbons with a slow cooked wild boar ragu.

### **AGNOLOTTI SPINACH...\$31.50**

House made filled pasta with spinach & tofu topped with a vegan butter & celeriac purée. (V) (VG).

### **GNOCCHI CACIO & PEPE...\$31.50**

House made potato gnocchi with a creamy Pecorino Romano cheese & black pepper sauce. (V)

### **LINGUINE MARINARA...\$32.00**

Linguine pasta with prawns, scallops, EVOO, mussels, calamari, pippies, garlic, leek, chilli, white wine.

### **RIGATONI CALABRESE...\$27.00**

Thick tubes of pasta with onion, garlic, olives, cherry tomato, white wine & N'duja ( a spicy sausage mix typical of Calabria.)

### **RISOTTO CHICKEN & MUSHROOMS...\$33.50**

Carnaroli rice cooked with chicken pieces, leek, garlic, parmesan, white wine, soft herbs & mixed mushrooms. (GF)

### **PRAWN RISOTTO...\$41.00**

Carnaroli rice cooked with, chopped prawn, leek, garlic, white wine, seafood bisque, parmesan & soft herbs topped with grilled prawns. (GF)

## LUNCH WINE SPECIAL

served with any main course, pasta or pizza.  
12pm - 3pm daily.

Choice of

Ozleida, Cabernet Shiraz, SA. \$7.00 glass.  
Salisbury Estate, Moscato, VIC. \$5.50 glass.  
The Tripo, Rosé, VIC. \$5.50 glass

## PIZZA

### **GARLIC...\$17.00**

Garlic, rosemary & sea salt. (add cheese \$3.00)

### **MARGHERITA...\$25.00**

Tomato sauce, mozzarella & basil.

### **SALAME PICCANTE...\$27.00**

Tomato sauce, mozzarella & spicy sopressa salami.

### **CAPRICCIOSA...\$27.00**

Tomato sauce, mozzarella, shaved ham, mushroom, olives & artichokes.

### **DIAVOLA...\$27.00**

Tomato sauce, mozzarella, nduja (spicy pork sausage typical of Calabria) chilli & olives.

### **SEAFOOD...\$32.00**

Tomato sauce, mozzarella, calamari, prawns, scallops, red onion, capers, garlic, chilli topped with smoked salmon.

### **NAPOLETANA...\$27.00**

Tomato sauce, mozzarella, anchovies, olives & basil.

### **TROPICAL...\$27.00**

Tomato sauce, mozzarella, shaved ham & pineapple.

### **THE LOT...\$30.00**

Tomato sauce, mozzarella, hot salami, shaved ham, mushroom, bacon, capsicum, olives, shrimp, pineapple, onion & anchovies.

### **CALABRESE...\$27.00**

tomato sauce, mozzarella, shaved ham, hot sopressa salami, N'duja (spicy pork sausage typical of Calabria), red onion, olives.

### **PROSCIUTTO...\$30.00**

Mozzarella topped with San Daniele prosciutto DOP, rocket & stracchino cheese.

### **ORTOLANA...\$27.00**

Mozzarella, cherry tomatoes, toasted red peppers, red onion, mushroom & baby spinach.

### **FUNGI & SALSICCA...\$27.00**

Mozzarella, pork & fennel sausage, mushroom & rosemary.

## DESSERT

### **TIRAMISU...\$12.50**

Layers of coffee & liqueur soaked sponge fingers, marscapone cream & dark cocoa.

### **APPLE TERRINA...\$13.50**

Italian apple cake with cinnamon sauce, vanilla ice cream & tuille.

### **BAVARESE...\$13.50**

Pistachio bavarese, white chocolate ganache, dark chocolate crumble, cherry sauce & tuille.

### **ASSORTED CAKES...\$13.50**

Daily cake selection, please consult your waiter.

### **AFFOGATO...\$18.00**

Vanilla ice cream with a shot of espresso & a shot of liqueur (Frangelico, Kahlua, Bailey's)

### **KIDS ICE CREAM...\$9.50**

3 scoops vanilla ice cream. (choose from chocolate, strawberry, caramel, vanilla topping)

## DESSERT WINE

**2017 MACULAN**, Dindarello, Bianca Passito IGT, Veneto, Italy. \$15.00

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)

### **PASTA BOLOGNESE OR NAPOLI...\$16.00**

Spaghetti with traditional Bolognese or Napoli sauce.

### **PIZZA MARGHERITA OR TROPICAL...\$10.50**

Kids size pizza with tomato sauce & cheese or ham & pineapple.

### **CHEESE BURGER & CHIPS...\$16.00**

Wagyu beef patty, tasty cheese, pickle, ketchup in a seeded brioche bun served with crispy chips.