

BIRRAVINO

Antipasti

Pulpo Siciliano: Octopus, fennel, capers, Sicilian olives, tomato, hot pepper and Ciabatta toast. \$16

Zuppa Di Montagna: Split pea and lentil soup, pancetta, over-easy egg, and chili flakes \$10

Chicken Minestrone: Italian minestrone soup made with pulled chicken, root vegetables and Ditalini pasta. \$10

Pasta e Primi

Zuppa di Pesce:

Calamari, mussels, shrimp, filet of sole, Italian tomato, garlic, fregola Sarda, grilled ciabatta. \$30 dinner only

Sunday Sauce:

Big Vic's meatball, Italian sausage, house made rigatoni, peas, ricotta, tomato sauce \$24 (SUNDAYS ONLY)

Spaghetti e Meatball:

Big Vic's meatball, house made spaghetti, tomato sauce. \$18 lunch/\$23 dinner

Pollo Limone:

Bell & Evans chicken filet, lemon, white wine, capers, spinach risotto. \$18/\$26

Mattone:

½ chicken grilled "under a brick", grilled polenta, heirloom carrots, almond pesto, lemon. \$26 dinner only

St Joseph's Feast

Three course traditional Italian feast in celebration of St Joseph. See menu for details (March 17th – 19th Only) \$28 Lunch & Dinner

Dolce

Cannoli Napoleon:

Deconstructed cannoli, pastry puff, cannoli cream, whipped cream, chocolate chips \$6

Cocktails

Mimosa – Mionetto Prosecco, fresh squeezed orange juice.

Aranciata – Tito's vodka, limoncello, fresh squeezed orange juice, sugared rim, rocks