

# *Biagio* Menu

## *Pane*

### **Bruschetta al Pomodoro \$9.50**

Toasted homemade ciabatta bread, with fresh tomatoes, basil, garlic and XV olive oil

### **Bruschetta al Pesto di Basilico \$9.50**

Toasted homemade ciabatta bread with a fresh basil pesto, topped with Italian Grana Padano cheese and grilled

### **Pane \$6.50**

Homemade ciabatta bread served with XV olive oil and aged Modena balsamic vinegar



*pane*

## *Antipasti/Entree*

### **Gamberi e Capesante Etna \$21 GF**

Queensland scallops served in the half shell and topped with Queensland Banana Prawns, a light tomato sauce, a hint of chilli, Danish feta and avocado

### **Insalata di Riso Rosso con Molluschi \$18 GF**

Salad of Queensland calamari, Tasmanian octopus, Sicilian green olives, pine nuts and baby capers, served with chilled wholegrain Italian ruby red rice

### **Quaglia alla Griglia \$19 GF**

Crispy skin, deboned quail grilled and served on a bed of carrots, mushrooms, black olives and capsicum with a Sicilian blood orange reduction

### **Pancetta Al Forno \$18 GF**

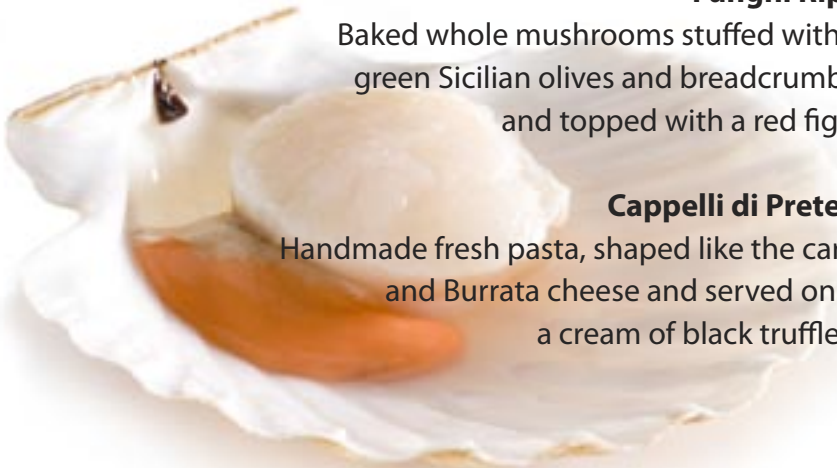
Marinated slow roasted trim pork belly served on baby red lentils with red cabbage and a port reduction

### **Funghi Ripieni \$18**

Baked whole mushrooms stuffed with mushrooms, Grana Padano cheese, green Sicilian olives and breadcrumbs, served on a bed of rocket leaves and topped with a red fig and Gorgonzola cream

### **Cappelli di Prete al Tartufo \$20**

Handmade fresh pasta, shaped like the cardinals hat, filled with Serrano prosciutto and Burrata cheese and served on a bed of pureed artichokes with a cream of black truffle and fresh asparagus



*starters*

## *Pasta*

### **Ravioli Siciliani \$29**

**(v - available with a fresh napoletana sauce for vegetarians)**

Biagio's homemade ravioli filled with eggplant and a blend of ricotta and Grana Padano cheese, served with a white rabbit ragù

### **Gnocchetti con Polpa di Granchio \$29**

Petite potato gnocchi, served with fresh crabmeat, a touch of tomato, extra virgin olive oil, coriander and a touch of chilli

### **Tortellini Gigante ai funghi Porcini \$29**

**(v - vegetarian without prosciutto)**

Fresh large Tortellini, filled with Ricotta, Grana Padano cheese and Porcini mushrooms, tossed with Serrano prosciutto, rocket, Porcini mushrooms, with a touch of cream and an aged Modena balsamic vinegar reduction

### **Spaghetti alla Chitarra allo Scoglio \$31**

Guitar string shaped pasta served with local Queensland seafood, including banana prawns, calamari, blacklip mussels and one half Moreton Bay bug, with a touch of tomato, extra virgin olive oil and fresh herbs

### **Risotto del Giorno GF**

**(vegetarian options available)**

Your waiter will let you know Biagio's risotto of the day



*pasta & risotto*  
-8-

## *Secondi Piatti*

### **Barramundi In Tre Modi \$34**

Fresh wild local Barramundi served three different ways on one plate.

First, a fillet stuffed with puréed artichokes and Asiago cheese. Second, a fillet served with a pistachio crust and ovenbaked. Third, our famous Fettuccine of Barramundi - Biagio creates ribbons of fettuccine from fresh wild Barramundi and serves them tossed with a fresh crabmeat sauce

### **Trota Oceanica \$29 GF**

Fillet of fresh ocean trout, cooked until skin is golden and crispy, served on a chickpea purée and with a lemon mustard sauce

### **Grigliata Mista di Mare \$69 GF**

Mixed plate of hot grilled local fresh seafood, to include Queensland half shell scallops, Queensland banana prawns, Queensland calamari, Moreton Bay Bugs, local fresh fish and Victorian Blacklip mussels

### **Coniglio Ripieno \$32**

Tender deboned white rabbit from the Granite Belt region of Queensland, filled with a mix of fresh mushrooms, pinenuts, pancetta, breadcrumbs, then oven roasted and served with seasonal vegetables.

### **Costolette di Agnello alla Griglia \$30 GF**

Sovereign 5 star lamb cutlets chargrilled and served drizzled with salmoriglio and with seasonal green vegetables

### **Scaloppine al Ragu di Funghi Porcini \$29**

Green Mountain grass fed tender veal medallions panfried and served with a slow cooked Porcini mushroom ragu

### **Scaloppine Ripiene \$30**

Green Mountain grass fed tender veal filled with Serrano prosciutto, English spinach and Asiago cheese, panfried and served with a white wine sauce

### **Bistecca ai Ferri \$32 GF**

Tasmanian Cape Grim Free Range 250g Sirloin steak, chargrilled and served with a drizzle of XV olive oil, roasted potatoes and seasonal green vegetables

## *Contorni/Insalata - Vegetables/Salad*

### **Patate al Forno \$6 GF**

Potatoes ovenbaked and served with XV olive oil and seasalt

### **Patate Fritte \$6**

Crunchy beer battered thick potato chips

### **Spinaci Saltati in Padella \$6 GF**

English spinach tossed in a pan with XV olive oil, garlic and a hint of chilli

### **Verdure Miste \$6 GF**

Our selection of mixed seasonal vegetables

### **Side Salad \$6 GF**

Mixed lettuce leaves, cherry tomatoes, red onions with an aged Modena balsamic vinegar and XV olive oil dressing

### **Insalata di casa \$12 GF**

Mixed lettuce leaves, cherry tomatoes, red onions with an aged Modena balsamic vinegar and XV olive oil dressing

### **Insalata di rucola \$13 GF**

Rocket leaves with shaved Grana padano cheese and an aged Modena balsamic vinegar and XV olive oil dressing



*contorni&insalata*

# *Italian Feast \$89 per person*

**Bruschettas to start, followed by**

**Shared plates of the following entrées**

## **Whole Local Calamari GF**

Grilled and served with Sicilian salmoriglio of XV olive oil, lemon and fresh herbs

## **Cozze Suté GF**

Blacklip mussels served in a light tomato sauce with a touch of white wine, XV olive oil and fresh herbs

## **Gamberi Suté GF**

Large Queensland banana prawns sautéed with XV olive oil, white wine, touch of tomato, chilli and garlic

## **Capesante GF**

Grilled half shell Queensland scallops served with salmoriglio

## **Moreton Bay Bugs GF**

Grilled and served with salmoriglio



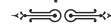
## **Pasta**

Individual plates of chefs choice of pasta



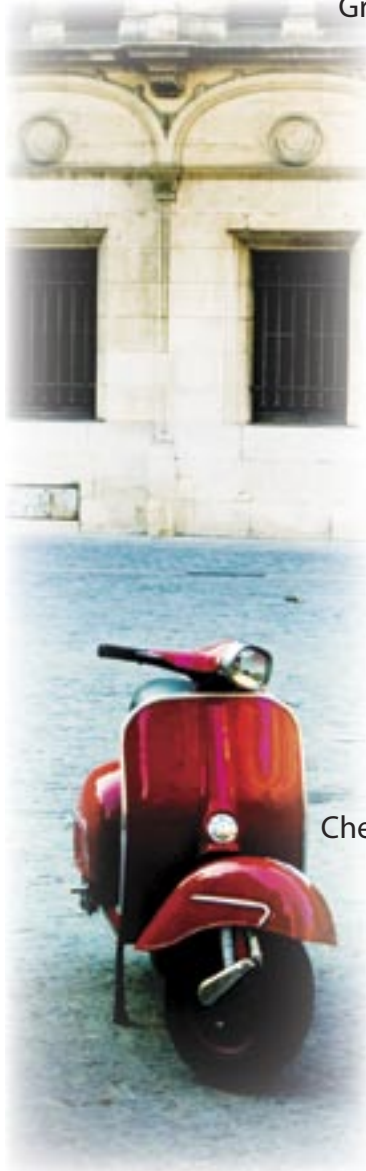
## **Mains**

Chef's choice of mains, served as shared plates and to include fish and meat dishes



## **Dolci**

To finish, choose from our decadent selection of homemade desserts, served with tea or coffee



*feast!*

# *Degustazione Menu*

**\$110 per person | \$150 with matching Italian wines**

Let us tantalise your tastebuds with a journey through Sicily & Biagio's creative dishes of modern Italian cuisine. All dishes served per person

## **To begin**

Toasted ciabatta bread topped with freshly chopped tomatoes, basil, garlic and XV olive oil

## **Entrees**

### **Insalata di Riso Rosso con Molluschi GF**

Salad of Queensland calamari, Tasmanian octopus, green Sicilian olives, pinenuts and baby capers, served on a bed of chilled wholegrain Italian ruby red rice

### **Gamberi e Capesante Etna GF**

Queensland half shell scallops, served topped with Queensland banana prawns, a light tomato sauce, hint of chilli, Danish Feta and avocado

### **Quaglia alla griglia GF**

Crispy skin deboned grilled quail served on a bed of carrots, mushrooms, black olives, capsicum and with a Sicilian blood orange reduction

### **Funghi Ripieni**

Baked whole mushrooms stuffed with mushrooms, breadcrumbs, Grana padano cheese, green Sicilian olives and served on a bed of rocket leaves and topped with a red fig and gorgonzola cream

## **Pasta**

### **Cappelli di Prete al Tartufo**

Handmade fresh pasta, shaped like the Cardinals hat and filled with Serrano prosciutto and Burrata cheese, served on a bed of puréed artichokes and with a cream of black truffle and fresh asparagus

## **Main Course**

Choice of one of the following dishes:

### **Barramundi In Tre Modi**

Fresh wild local Barramundi served three different ways on one plate.

First, a fillet stuffed with puréed artichokes and Asiago cheese - Second, a fillet served with a pistachio crust and ovenbaked - Third, our famous Fettuccine of Barramundi - Biagio creates ribbons of fettuccine from fresh wild Barramundi and serves them tossed with a fresh crabmeat sauce

**OR**

### **Costolette di Agnello alla Griglia GF**

Sovereign 5 star tender lamb cutlets chargrilled and served drizzled with salmoliglio

## **Dolci**

To finish, choose from our decadent selection of homemade desserts, served with tea or coffee

## *Dessert - Dolci*

Choose from our decadent selection of homemade desserts.  
Check with your waiter for today's selection.

## *Dessert Wines*

### **09 Passito di Pantelleria - Italy**

*(Specialty dessert wine made on the island of Pantelleria, Sicily, it is long lasting, full of sweet flavours and smooth on the palate)*

**Glass \$11.90 | Bottle \$54**

### **09 Mr Riggs 'Sticky End' Later Harvest Viognier 375ml - Adelaide Hills, SA**

**Glass \$8.90 | Bottle \$33**

## *Cognac*

### **Hennessy VSOP | \$12**

"Very Superior Old Pale" was blended for King George IV and it is still beautifully rounded today. It has a complex aromatic balance with suppleness, depth and persistence.


### **Hennessy XO "The Original" | \$21**

Created in 1870, the first "Extra Old" cognac is powerful, masculine and generous – a genuine pleasure. It releases woody, spicy aromas. Now an established symbol of luxury, its rich character is enhanced by a distinctive decanter designed in 1947.

### **Hennessy "Paradis" | \$60**

Revered by cognac connoisseurs all over the world, this is one of Hennessy's best kept secrets. The aromas and flavours of this blend are the ultimate delight for the senses.

## *Spirits & Liqueurs*



Belvedere Pure Vodka  
Keglevich Strawberry Vodka  
Keglevich Apple Vodka  
Bombay Sapphire Gin  
Aperol  
Campari

Glenmorangie Original 10 YO  
Glenmorangie Lasanta  
Glenmorangie Quinta Ruban  
Glenmorangie Nectar D'or  
Glenmorangie 18 YO  
Chivas Regal  
Johnnie Walker Black

Amaretto  
Drambuie  
Grand Marnier  
Cointreau  
Sambuca  
Grappa  
Baileys Irish Cream

Kahlua  
Cynar  
Amaro Averna  
Amaro Montenegro  
Fernet Branca  
Penfolds Grandfather Port  
Penfolds Club Port