

PIZZE ROSSE

Gluten free base +4

ITALIANA	18
Napoli sauce, oregano, garlic oil [V]	
MARGHERITA	21
Napoli sauce, mozzarella, basil [V]	
Add buffalo mozzarella +4	
Add prosciutto +5	
MARUZZELLA	23
Napoli sauce, mozzarella, anchovies, olives, oregano	
BUGIARDO	23
Napoli sauce, mozzarella, salami, olives	
SICILIANA	24
Napoli sauce, mozzarella, salami, olives, rocket, parmigiano	
DIAVOLA	25
Napoli sauce, mozzarella, salami, ‘Nduja, red onions, olives, chili flakes	
MESSINA	24
Napoli sauce, mozzarella, roasted red capsicums, Italian pork sausage, olives	
BOSCAIOLA	24
Napoli sauce, mozzarella, Italian pork sausage, mushrooms	
BIRICHINO	25
Napoli sauce, mozzarella, pancetta, salami, ‘Nduja, oregano	
BABBO	26
Napoli sauce, mozzarella, prosciutto, rocket, parmigiano, fresh fior di latte mozzarella, balsamic glaze	
AGRICOLA	24
Napoli sauce, mozzarella, sliced potatoes, zucchini, eggplants, olives, oregano [V]	
FURBA	24
Napoli sauce, mozzarella, salami, eggplant, fresh fior di latte and fresh basil	
CAPRICCIOSA	24
Napoli sauce, mozzarella, ham, mushrooms, olives, artichokes, oregano	



PIZZE BIANCHE

Gluten free base +4

FOCACCIA	12
EVOO or garlic oil, salt, oregano [V]	
Add mozzarella +2	
QUATTRO FORMAGGI	23
Gorgonzola, mozzarella, parmigiano, smoked scamorza, oregano [V]	
PRIMAVERA	23
Mozzarella, ham, mushrooms, oregano	
PERA	26
Mozzarella, Gorgonzola, pears, prosciutto	
TARTUFO	26
Mozzarella, truffle cream, mushrooms, prosciutto	
FUNGHI	24
Mozzarella, mushrooms, truffle oil [V]	
Add prosciutto +5	
Add Italian pork sausage +2.5	
PATATA	24
Mozzarella, sliced potatoes, caramelised onions, garlic oil [V]	
Add Italian pork sausage +2.5	
SFIGA	25
Mozzarella, friarielli, Italian pork sausage	
Add ‘Nduja +2.5	
ISOLA	28
Mozzarella, grilled zucchini, prawns, rocket	

CALZONI

VEGETARIANO	25
Napoli sauce, mozzarella, potatoes, olives, zucchini [V]	
NAPOLETANO	25
Napoli sauce, mozzarella, ham, olives, mushrooms	

PASTA

GNOCCHI AL POMODORO	24
House made potato gnocchi, Napoli sauce, basil and parmigiano [V]	
Add Mozzarella +2	
TAGLIATELLE AL RAGÙ	26
House made tagliatelle with pork & beef ragù and parmigiano	
GNOCCHI AL RAGÙ	26
House made gnocchi with pork & beef ragù and parmigiano	
TAGLIATELLE PORCINI E SALSICCIA	31
House made tagliatelle, porcini mushrooms, Italian pork sausage, creamy truffle sauce	
RIGATONI ALL'AMATRICIANA	26
Napoli sauce, pancetta, pecorino, black pepper	
RIGATONI ALLA NORMA	25
Napoli sauce, eggplant, pecorino, basil [V]	
LASAGNA	27
Traditional house made layers of pasta sheets, bechamel sauce, pork & beef ragù and cheese	
SPAGHETTI MARINARA	32
Spaghetti with mussels, clams, calamari, prawns and Napoli sauce	
KIDS PASTA POMODORO/PASTA RAGÙ	13/16
Choice of spaghetti or short pasta with Napoli sauce or pork & beef ragù	

Food prepared in our restaurant may contain dairy, cheese, wheat, eggs, nuts, tree nuts. Please mention ANY allergies before ordering.

- EV00: Extra Virgin Olive Oil [V]: Vegetarian
- Vegan and gluten free options available
- 10% surcharge on Sundays and public holidays
- A surcharge applies to all card payments
- We are unable to make alterations during busy hours

STUZZICHINI

BRUSCHETTA AL POMODORO Toasted bread, diced tomatoes, garlic oil, basil [x4] [V] Add extra piece +4	16
BRUSCHETTA PROSCIUTTO E MOZZARELLA Toasted bread, fior di latte mozzarella, prosciutto [x4] Add extra piece +4.5	19
CROCCHETTE House made truffled potatoes and smoked scamorza cheese croquettes [x4] [V]	17
PARMIGIANA DI MELANZANE Oven baked layers of eggplant, Napoli sauce, mozzarella and parmigiano [V]	21
ARANCINI House made deep fried ragù rice and mozzarella balls [x4]	17
CALAMARI FRITTI Calamari dusted in semolina, deep fried and served with house made aioli	22
POLPETTE Pork and beef meatballs cooked in rich tomato sugo [x4]	20
ANTIPASTO FRITTO FOR 2/4 Mix of arancini, croquettes and calamari Add extra person +11	23/43
ANTIPASTO SALUMI MISTI FOR 2/4 Selection of cured cold cuts Add extra person +11	23/43

SIDES

RUCOLA Rocket, pears, shaved parmigiano, EVOO and balsamic glaze	14
INSALATA MISTA Seasonal salad leaves, fennel and tomatoes with balsamic vinaigrette	14
CAPRESE Tomatoes, fior di latte mozzarella, basil, EVOO and balsamic glaze	15
PATATINE FRITTE Fried chips served with tomato sauce and house made aioli	10

DESSERT

CANNOLI Traditional Sicilian tube shape pastry shells filled with sweet ricotta and pistacchio crumble	5 each 14 for x 3
TIRAMISÙ Layers of ladyfinger biscuits dipped in coffee and Marsala wine, topped with mascarpone cream and finished with cocoa dusting	14
NUTELLA PIZZA	18

COFFEE

ESPRESSO	3.5
DOUBLE ESPRESSO	4.5
LONG BLACK	4.5
SHORT MACCHIATO	4
PICCOLO	4
LATTE	5
FLAT WHITE	5
CAPPUCCINO	5
MOCHA	5.5
HOT CHOCOLATE	5
ICED COFFEE/ICED CHOCOLATE Scoop of vanilla gelato, cold milk with a shot of espresso/ chocolate syrup	7
ICED LATTE/ICED LONG BLACK	5
BABYCINO	1.5
TEA English breakfast, green tea, earl grey, peppermint, lemon and ginger, camomile	5
ALTERNATIVE MILK Soy or almond	+50c

SOFT DRINKS

CHINOTTO SAN PELLEGRINO	5
ARANCIATA ROSSA SAN PELLEGRINO	5
LIMONATA SAN PELLEGRINO	5
COKE/COKE ZERO	5



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