

IL FORNO

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| CIABATTA (V) | 9 |
| freshly baked w/ aged balsamic & unfiltered olive oil | |
| FOCACCIA (V) | 10 |
| freshly baked focaccia | |
| w/ roasted garlic & rosemary | |
| freshly baked focaccia | 10 |
| w/ olive tapenade & Persian feta | |

ANTIPASTI

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| BRUSCHETTE (V) | 13 |
| w/ persian feta, vine ripened tomatoes, fresh basil, aged balsamic & local olive oil | |
| OLIVE MISTE (V)(G) | 11 |
| mixed marinated olives | |
| w/ freshly baked ciabatta | |
| INSALATA CAPRESE (V)(G) | 19 |
| buffalo mozzarella, vine ripened tomatoes, fresh basil, EVOO | |
| CALAMARI FRITTI (G) | 20 |
| salt & pepper squid w/ rocket, lemon & aioli | |
| ARANCINI (V) | 6 each |
| mozzarella & pea filled w/ house made pesto | |
| POLENTA FRITTA (V) | 13 |
| parmesan crusted polenta chips | |
| w/ smoked tomato chutney & garlic aioli | |

RISOTTI

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| RISOTTO AI GAMBERI (G) | 33 |
| qld prawn & squid risotto | |
| w/ house made sugo, chilli & fresh herbs | |
| RISOTTO AL POLLO (G) | 27 |
| chicken risotto w/ pancetta, wild mushrooms, garlic & peas | |
| RISOTTO AI FUNGHI (G)(V) | 27 |
| wild mushroom risotto w/ thyme, baby spinach & aged parmesan | |

PASTE (add an extra \$2 for gluten free Pasta)

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| PENNE BELLUCI'S | 27 |
| w/ pancetta, onion, chilli, napolitana sauce & a touch of cream | |
| SPAGHETTI ALLA MARINARA | 33 |
| w/ prawns, squid, clams & mussels | |
| w/ chilli tomato sugo | |
| FETTUCINE ALLA CARBONARA | 27 |
| w/ mushrooms, piailigo bacon, onion, parmesan & 63 degree egg | |
| GNOCCHI AL RAGU | 29 |
| house made ricotta gnocchi w/ beef cheek ragu, baby beetroots, leek & confit garlic | |
| ROTOLO (V) (no GF option) | 30 |
| hand made rolled pasta w/ caramelised pumpkin, toasted pinenuts, persian feta & sage burnt butter | |
| PENNE CACCIATORE | 26 |
| w/chicken, pancetta, mushrooms, semi dried tomatoes & pesto | |
| SPAGHETTI BOLOGNESE | 27 |
| traditonal pork & veal ragu, fresh basil & parmesan | |

IL SECONDO

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| SPATCHCOCK (G) on request | 34 |
| crisp lemon chilli spatchcock w/ panzanella salad | |
| STINCO D'AGNELLO (G) | 34 |
| braised lamb shanks in a rich tomato & red wine sauce w/ potato mash | |
| PESCE DEL GIORNO (G) | 34 |
| fresh fish of the day – changes weekly please call 6239 7424 | |

CONTORNI

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| PATATINE FRITTE (V)(G) | 9 |
| hand cut chips w/ rosemary & aioli | |
| INSALATA DI RUCOLA (V)(G) | 10 |
| rocket, parmesan, pear & aged balsamic | |
| INSALATA GRECA (V)(G) | 12 |
| tomato, cucumber, olives, red onion, feta & olive oil | |

PIZZE all pizzas/one size 23

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| MARGHERITA (V) | |
| buffalo mozzarella, fresh basil & EVOO | |
| BELLUCI'S SPECIAL | |
| fior di latte, smoked chicken, pancetta, red onion, avocado, caesar dressing | |
| VERDURE (V) | |
| fior di latte, zucchini, field mushrooms, onion, roast peppers, semi dried tomatoes | |
| DIAVOLA | |
| fior di latte, sopressa salami, capsicum, chilli & olives | |
| GAMBERI | |
| fior di latte, prawns, roasted garlic, chilli, cotechino sausage, basil | |
| TROPICALE | |
| fior di latte, smoked ham, pineapple | |

DOLCI

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| TIRAMISU | 12 |
| traditional tuscan trifle of zabaglione, mascarpone, coffee & liqueur | |
| GELATI/SORBET | 14 |
| trio of house made gelati & sorbets | |
| CRÈME BRULEE | 9 |
| baked vanilla brulee | |
| PANNA COTTA (G) | 12 |
| yoghurt panna cotta w/ saffron infused berries, crumbled pistachio & raspberry sorbet | |

FAMILY PACK 1 (2-3 people) 100

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| roasted garlic & rosemary focaccia | |
| calamari fritti | |
| your choice any 2 pasta/risotto (+\$4 per seafood dish) | |
| your choice 1 pizza | |
| insalata di rucola | |

FAMILY PACK 2 (4-5 people) 145

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|---|--|
| roasted garlic & rosemary focaccia | |
| calamari fritti | |
| olive miste | |
| your choice any 2 pasta/risotto (+\$4 per seafood dish) | |
| your choice 1 pizza | |
| your choice 1 main meal (il secondo) (+\$2 for fish) | |
| insalata di rucola | |
| patatine fritte | |

TAKEAWAY Ph 6239 7424

corner Franklin & Furneaux St., Manuka
Lunch Sunday- Friday 12-2pm
Dinner Monday- Sunday 5.30pm – 9pm