

<b>IL FORNO</b>	
<b>CIABATTA (V)</b>	<b>9</b>
freshly baked w/ aged balsamic & unfiltered olive oil	
<b>FOCACCIA (V)</b> - freshly baked focaccia	<b>10</b>
roasted garlic & rosemary or olive tapenade & Persian feta	
<b>ANTIPASTI</b>	
<b>ANTIPASTO BOX for 2</b>	<b>36</b>
sopressa, prosciutto, casalingo salami, mortadella, marinated olives, pickled vegetables, heirloom tomatoes, buffalo mozzarella, garlic focaccia	
<b>BRUSCHETTE (V)</b>	<b>13</b>
w/ feta, vine ripened tomatoes, basil, aged balsamic & local olive oil	
<b>GAMBERI ALL'AGLIO</b>	<b>23</b>
pan tossed prawns w/ garlic, parsley, roasted capsicum, EVOO & grilled ciabatta	
<b>INSALATA CAPRESE (V)(G)</b>	<b>19</b>
buffalo mozzarella, vine ripened tomatoes, fresh basil, EVOO	
<b>CALAMARI FRITTI (G)</b>	<b>20</b>
salt & pepper squid w/ rocket, lemon & aioli	
<b>ARANCINI (V)</b>	<b>6 each</b>
mozzarella & pea filled w/ house made pesto	
<b>POLENTA FRITTA (G) (V)</b>	<b>13</b>
parmesan crusted polenta chips w/ smoked tomato chutney & garlic aioli	
<b>RISOTTI</b>	
<b>RISOTTO AI GAMBERI (G)</b>	<b>33</b>
qld prawn & squid risotto w/ house made sugo, chilli & fresh herbs	
<b>RISOTTO AL POLLO (G)</b>	<b>27</b>
chicken risotto w/ pancetta, wild mushrooms, garlic & peas	
<b>RISOTTO AI FUNGHI (G)(V)</b>	<b>27</b>
wild mushroom risotto w/ thyme, baby spinach & aged parmesan	
<b>PASTE</b> ( add an extra \$2 for gluten free Pasta)	
<b>LASAGNA for 2</b> (no GF option)	<b>28</b>
house made pasta sheets layered w/ traditional beef & pork bolognese, fior di latte, pecorino & fresh basil	
<b>PENNE BELLUCI'S</b>	<b>27</b>
w/ pancetta, onion, chilli, napolitana sauce & a touch of cream	
<b>SPAGHETTI ALLA MARINARA</b>	<b>33</b>
w/ prawns, squid, clams & mussels w/ chilli tomato sugo	
<b>FETTUCINE ALLA CARBONARA</b>	<b>27</b>
w/ mushrooms, piialligo bacon, onion, parmesan & 63 degree egg	
<b>GNOCCHI AL RAGU</b>	<b>29</b>
house made ricotta gnocchi w/ beef cheek ragu, baby beetroots, leek & confit garlic	
<b>ROTOLO (V)</b> (no GF option)	<b>30</b>
hand made rolled pasta w/ caramelised pumpkin, toasted pinenuts, persian feta & sage burnt butter	
<b>PENNE CACCIATORE</b>	<b>26</b>
w/chicken, pancetta, mushrooms, semi dried tomatoes & pesto	
<b>SPAGHETTI BOLOGNESE</b>	<b>27</b>
traditional pork & veal ragu, fresh basil & parmesan	

#### TAKEAWAY Ph 6239 7424

corner Franklin & Furneaux St., Manuka  
 Lunch: Wednesday- Friday & Sunday 12-2pm  
 Dinner: 7 Days 5.00pm – 9pm  
 Delivery: (minimum order \$30), \$5 Delivery fee  
 We deliver to Griffith, Yarralumla, Forrest, Red Hill, Kingston, Deakin, Narrabundah, Fyshwick, Reid, Campbell, Acton, Braddon, Russell, Hughes, Barton, Curtin

<b>DINNER FOR 2</b>	<b>70</b>
roasted garlic & rosemary focaccia	
choose 1 pasta or risotto (+\$4 per seafood dish)	
choose 1pizza (Lasagna not included)	
insalata di rucola & cannoli di ricotta	

<b>FAMILY PACK ( 3-4 people)</b>	<b>100</b>
roasted garlic & rosemary focaccia	
calamari fritti (G) & patate fritte	
choose 2 pasta/risotto (+\$4 per seafood dish)	
choose 1 pizza (Lasagna not included)	

add a bottle of wine, beer or cocktail to any order

<b>IL SECONDO</b>	
<b>SPATCHCOCK (G-on request)</b>	<b>30</b>
crisp lemon chilli spatchcock w/ panzanella salad	
<b>STINCO D'AGNELLO (G)</b>	<b>30</b>
braised lamb shanks in a rich tomato & red wine sauce w/ potato mash	
<b>POLLO ALLA PARMIGIANA</b>	<b>30</b>
crumbed chicken, house made sugo, fior di latte, w/ hand cut chips & aioli	
<b>FILETTO DI MANZO (G)</b>	<b>35</b>
grain fed beef fillet (cooked to your liking) w/ spinach puree, portabello mushrooms, baby carrots & chianti jus	

<b>CONTORNI</b>	
<b>PATATINE FRITTE (V)(G)</b>	<b>9</b>
hand cut chips w/ rosemary & aioli	
<b>INSALATA DI RUCOLA (V)(G)</b>	<b>10</b>
rocket, parmesan, pear & aged balsamic	
<b>INSALATA GRECA (V)(G)</b>	<b>12</b>
tomato, cucumber, olives, red onion, feta & olive oil	
<b>VERDI (V)(G)</b>	<b>10</b>
steamed broccolini w/ local olive oil	

<b>PIZZE all pizzas/one size</b>	<b>23</b>
<b>MARGHERITA (V)</b>	
buffalo mozzarella, fresh basil & EVOO	
<b>BELLUCI'S SPECIAL</b>	
fior di latte, smoked chicken, pancetta, red onion, avocado, caesar dressing	
<b>VERDURE (V)</b>	
fior di latte, zucchini, field mushrooms, onion, roast peppers, semi dried tomatoes	
<b>DIAVOLA</b>	
fior di latte, sopressa salami, capsicum, chilli & olives	
<b>GAMBERI</b>	
fior di latte, prawns, roasted garlic, chilli, cotechino sausage, basil	
<b>TROPICALE</b>	
fior di latte, smoked ham, pineapple	
<b>CAPRICCIOSA</b>	
fior di latte, smoked ham, artichokes, olives, mushrooms	
<b>FUNGHI (V)</b>	
fior di latte, portabello mushroom, smoked mozzarella, rosemary, truffle oil	
<b>PROSCIUTTO</b>	
fior di latte, san daniele prosciutto, rocket, parmesan	
<b>SALSICCIA</b>	
buffalo mozzarella, Italian sausage, n'duja, spanish onion, tomato	

<b>DOLCI</b>	
<b>TIRAMISU</b>	<b>12</b>
traditional tuscan trifle of zabaglione, mascarpone, coffee & liqueur	
<b>GELATI/SORBET</b>	<b>14</b>
trio of house made gelati & sorbets	
<b>CRÈME BRULEE</b>	<b>9</b>
baked vanilla brulee	
<b>CANNOLI DI RICOTTA</b>	<b>12</b>

<b>Sparkling</b>	<b>Btl</b>
Ca di Alte Prosecco, Veneto Italy	30
Monmousseau Cuvee JM, Loire Valley France	45

<b>Champagne</b>	
Louis Roederer Vintage 2013, Areims France	130

<b>White Wine</b>	
Casa Bianco, Arneis, Riesling, Frontignan	15
Mont Albano Soave, Veneto Italy	30
Patrizi Moscato D'Asti, Piedmonte Italy	30
Matteo Braidot Pinot Grigio, Friuli Italy	40
Salvatore 'Porconero' Fiano, Campania Italy	45
Vermentino Di Sardegna, Sardegna Italy	45
Regis & Sylvain Chenin Blanc, Loire Valley France	30
Lark Hill Mr V, Canberra District	45
Nick O'Leary Riesling, Canberra District	35
Mader Riesling, Alsace, France	45
The Pass Sauvignon Blanc, Marlborough NZ	25
Bird in Hand Sauvignon Blanc, Adelaide Hills SA	30
Mada Pinot Gris, Hilltops Canberra District	30
Bare Winemakers Chardonnay, Adelaide Hills SA	25
Hughes & Hughes Chardonnay, Southern Tasmania	45

<b>ROSE</b>	
Clandestine Vineyards, Geographe WA	35
Saint Max, Cotes De Provence, France	45

<b>Italian Birra</b>	
Peroni Leggera	6/24
Birra Moretti	6/28
Menabrea	6/28
Peroni Gran Reserva (500ml)	11

<b>Bottled Beer</b>	
Bentspoke Crankshaft IPA	7/28
Stone & wood Pacific Ale	7/28
White Rabbit Dark Ale	7/28
Capital Brewing co Coast Ale	7/28
Corona	6/24
James Boags Light	5/24
James Boags Premium	6/24

<b>Cider &amp; Ginger Beer</b>	
The Apple Thief Pink Lady Apple Cider	7/28
Brookvale Union Ginger Beer	7/30

<b>Btl</b>	<b>Red Wine</b>
	Casa Rosso, Sangiovese, Shiraz, Barbera
	Terra Viva Sangiovese, Italy
	Tenuta Ulisse Montepulciano, Abruzzo Italy
	Bird in Hand Nero D'Avola, Adelaide Hills SA
	Nunzi Chianti Classico Annata, Tuscany Italy
	Marion Borgo Valpolicella, Veneto Italy
	Massolino Nebbiolo, Serralunga Italy
	Albino Rocca Barbaresco 2017, Barbaresco Italy
	Ettore Germano Barolo 2012, Serralunga Italy
	Calo Rioja Tempranillo, Castilla Spain
	Tomfoolery Pinot Noir, Adelaide Hills SA
	Clarence House Esatate Reserve Pinot Noir
	Coal River Valley Tasmania
	Lark Hill Shiraz Viognier, Canberra District
	Voyager Estate Cab Merlot, Margaret River WA
	Long Rail Gully Cab Sav, Murrumbateman NSW
	Tomfoolery 'Dust Up' Cab Sav, Barossa Valley SA
	Ministry of Clouds Shiraz, McLaren Vale SA
	Nick O'Leary Shiraz, Canberra District ACT
	Sons of Eden Romulus Shiraz, Barossa Valley SA
	Torbreck Juveniles GSM, Barossa Valley SA
	John Duval 'Plexus' GSM, Barossa Valley SA

<b>Soft Drinks</b>	
San Pellegrino Sparkling Water 750ml	6
Acqua Panna Still Water	4
Coke no sugar (can)	3
Ginger Beer	4
San Pellegrino Chinotto	3
San Pellegrino Aranciata Rossa	3
San Pellegrino Limonata	3
San Pellegrino Lemon Ice Tea	3
San Pellegrino Peach Ice Tea	3

<b>Cocktails</b>	<b>12</b>
<b>Caramel Espresso Martini</b>	
Underground caramel vodka, Mr. black, espresso	
<b>Spiced Negroni</b>	
Big river cinn gin, Campari, chazalettes & co vermouht	
<b>Passion in the Clouds</b>	
Citrus vodka, peach liqueur, cloudy apple juice, passionfruit, fresh lime	
<b>Margerita</b>	
Patron silver tequila, Cointreau, fresh lime	
<b>Traditional Negroni</b>	
Tanqueray gin, Campari, chazalettes & co vermouht	

*Bellucci's*  
ITALIAN

"IT IS AN OFFENCE TO SUPPLY ALCOHOL TO A PERSON UNDER THE AGE OF 18 YEARS PENALTIES APPLY"