

IL FORNO

CIABATTA (V) 10
freshly baked w/ aged balsamic
& unfiltered olive oil

OLIVE MISTE (V) 12
mixed marinated olives
w/ freshly baked ciabatta

ANTIPASTI

(small plates designed to share)

CARPACCIO (G) 24
thinly sliced rare grain fed beef fillet
w/ aged parmesan, truffle oil, baby capers,
lemon, wild rocket & crostini

BRUSCHETTE (V) 15
w/ persian feta, vine ripened tomatoes,
fresh basil, aged balsamic & local olive oil

CALAMARI FRITTI (G) 23
salt & pepper squid w/ rocket, lemon & aioli

ZUCCHINE FORMAGGI (V) 24
crisp zucchini flowers
filled w/ four cheeses, honey vinaigrette & black sesame

POLENTA FRITTA (V) (G) 15
parmesan crusted polenta chips
w/ smoked tomato chutney & garlic aioli

INSALATA CAPRESE (V) (G) 25
buffalo mozzarella, vine ripened tomatoes,
fresh basil & EVOO

GAMBERI ALL'AGLIO (G) 25
pan tossed north qld prawns w/ confit cherry tomatoes,
garlic, parsley, roasted peppers & grilled ciabatta

FOCACCIA (V) 12
freshly baked focaccia
w/ roasted garlic & rosemary

freshly baked focaccia
w/ olive tapenade & persian feta

RISOTTI

RISOTTO CON SCAMPI (G) 36
balmain bug & black mussel risotto w/ lemon, garlic,
saffron & asparagus

RISOTTO AL POLLO (G) 28
chicken risotto w/ pancetta,
garlic & baby spinach

PASTE

(add an extra \$2 for gluten free pasta)

PENNE BELLUCI'S 29
w/ pancetta, onion, chilli,
napolitana sauce & a touch of cream

SPAGHETTI ALLA MARINARA 36
w/ prawns, squid, clams, mussels
& chilli tomato sugo

FETTUCCINE ALLA CARBONARA 29
w/ mushrooms, pialligo bacon, onion,
parmesan & 63 degree egg

LINGUINE AGLIO E OLIO GAMBERI 35
w/ pan tossed prawns, garlic, chilli parsley & EVOO

GNOCCHI AL PESTO (V) 30
house made ricotta gnocchi
w/ leek, semi dried tomatoes, confit garlic & basil pesto

ROTOLO (V) 32
hand made rolled pasta w/ caramelised pumpkin,
toasted pine nuts, persian fetta & sage burnt butter

PAPPARDELLE AL RAGU 32
pappardelle w/ beef cheek ragu, baby beetroots,
leek & confit garlic

SPAGHETTI BOLOGNESE 29
traditional pork & veal ragu, fresh basil & parmesan

SECONDI

SPATCHCOCK (G) 36
crisp lemon chilli spatchcock
w/ tuscan style grilled vegetables

FILETTO DI MANZO (G) 45
grain fed beef fillet w/ spinach puree,
portobello mushrooms, grilled asparagus & chianti jus

POLLO ALLA PARMIGIANA 33
panko crumbed chicken breast, house made sugo,
fior di latte w/ hand cut chips & garlic aioli

STINCO D'AGNELLO (G) 38
braised lamb shanks in a rich tomato red wine sauce,
w/ potato mash

PESCE DEL GIORNO
market fresh fish of the day – see blackboard

PIZZE

MARGHERITA (V) 25
buffalo mozzarella, fresh basil, EVOO

BELLUCI'S SPECIAL 25
fior di latte, smoked chicken, pancetta,
red onion, avocado, caesar dressing

CALABRESE 25
fior di latte, calabrese sausage, roasted capsicum,
mushrooms, olives, fresh herbs

ZUCCA (V) 25
fior di latte, caramelised pumpkin,
gorgonzola dolce, spinach

DIAVOLA 25
fior di latte, sopressa salami, capsicum, chilli, olives

GAMBERI 25
fior di latte, prawns, roasted garlic,
chilli, roasted peppers

FUNGHI (V) 25
fior di latte, portabello mushrooms,
thyme, truffle oil

PROSCIUTTO 25
fior di latte, san daniele prosciutto, wild rocket, parmesan

CONTORNI

PATATINE FRITTE (V)(G) 12
hand cut chips w/ rosemary & aioli

INSALATA DI RUCOLA (V)(G) 12
rocket, gorgonzola dolce, pear & aged balsamic

VERDI (V)(G) 13
steamed broccolini w/ local olive oil

INSALATA GRECA (V)(G) 13
greek salad w/ tomato, cucumber, olives, feta,
red onion & EVOO

(V) vegetarian, (G) gluten free

corkage 5pp, cakeage 2pp
credit card surcharge 1%,
sunday & public holiday surcharge 10%

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BANQUET MENU

TO BE SHARED IN BANQUET FASHION

FOCACCIA (V)

baked fresh w/ roasted garlic & rosemary

ANTIPASTI

a selection of hot & cold antipasti
w/ baked ciabatta

PIZZE

a selection of our most popular pizzas from our
extensive menu

PASTA & RISOTTO

a selection of our most popular pastas & risottos

INSALATA

rocket, gorgonzola dolce, pear
& aged balsamic

(V) vegetarian

corkage 5pp, cakeage 2pp

credit card surcharge 1%

sunday & public holiday surcharge 10%

SET MENU

FOCACCIA (V)

baked fresh w/ roasted garlic & rosemary

ANTIPASTI

selection of hot & cold antipasti
w/ baked ciabatta

SECONDI

choose one of the following
all served w/ steamed greens

RISOTTO CON SCAMPI (G)

balmain bug & black mussel risotto
w/ lemon, garlic, saffron & asparagus

ROTOLO (V)

hand made rolled pasta w/ caramelised
pumpkin, roasted pine nuts, persian feta
w/ sage burnt butter

PAPPARDELLE AL RAGU

pappardelle w/ beef cheek ragu,
baby beetroots, leek & confit garlic

FILETTO DI MANZO (G)

grain fed beef fillet w/ spinach puree, portabello mushrooms,
grilled asparagus & chianti jus

SPATCHCOCK (G)

crisp lemon chilli spatchcock
w/ tuscan style grilled vegetables

STINCO D'AGNELLO (G)

braised lamb shanks in a rich tomato
red wine sauce w/ potato mash

PESCE DEL GIORNO

market fresh fish of the day

BELLUCI'S SPECIAL PIZZA

fior di latte, smoked chicken, pancetta, red onion,
avocado & caesar dressing

(V) vegetarian
(G) gluten free

corkage 5pp, cakeage 2pp
credit card surcharge 1%,
sunday & public holiday surcharge 10%