

IL FORNO	
CIABATTA (V)	9
freshly baked w/ aged balsamic & unfiltered olive oil	
FOCACCIA (V) - freshly baked focaccia	
roasted garlic & rosemary	10
olive tapenade & Persian feta	10
ANTIPASTI	
BRUSCHETTE (V)	13
w/ feta, vine ripened tomatoes, basil, aged balsamic & local olive oil	
GAMBERI ALL'AGLIO	23
pan tossed prawns w/ garlic, parsley, roasted capsicum, EVOO & grilled ciabatta	
INSALATA CAPRESE (V)(G)	19
buffalo mozzarella, vine ripened tomatoes, fresh basil, EVOO	
ZUCCHINE FORMAGGI (V)	22
crisp zucchini flowers filled w/ four cheeses, Honey vinaigrette & black sesame	
CALAMARI FRITTI (G)	20
salt & pepper squid w/ rocket, lemon & aioli	
POLENTA FRITTA (G) (V)	13
parmesan crusted polenta chips w/ smoked tomato chutney & garlic aioli	
RISOTTI	
RISOTTO CON SCAMPI (G)	33
balmain bug & black mussel risotto w/ lemon, garlic, saffron & asparagus	
RISOTTO AL POLLO (G)	27
chicken risotto w/ pancetta, garlic & baby spinach	
PASTE (add an extra \$2 for gluten free Pasta)	
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	
FETTUCCINE ALLA CARBONARA	27
w/ mushrooms, pialligo bacon, onion, parmesan & 63 degree egg	
LINGUINE AGLIO E OLIO GAMBERI	33
w/ pan tossed prawns, garlic, chilli, parsley & EVOO	
GNOCCHI AL PESTO	29
house made ricotta gnocchi w/ leek, confit garlic, semi dried tomatoes & basil pesto	
ROTOLO (V) (no GF option)	30
hand made rolled pasta w/ caramelised pumpkin, toasted pinenuts, persian feta & sage burnt butter	
PAPPARDELLE AL RAGU	29
pappardelle w/ beef cheek ragu, baby beetroots, leek & confit garlic	
SPAGHETTI BOLOGNESE	27
traditional pork & veal ragu, fresh basil & parmesan	

TAKEAWAY Ph 6239 7424

corner Franklin & Furneaux St., Manuka
Lunch: Sunday-Monday, Wednesday-Friday 12-2pm
Dinner: Sunday-Monday, Wednesday-Saturday 5.30pm - 9pm
Closed Tuesday Lunch & Dinner

(V) - vegetarian

(G) - gluten free

DINNER FOR 2	70
roasted garlic & rosemary focaccia choose 1 pasta or risotto (+\$4 per seafood dish) choose 1 pizza insalata di rucola & cannoli di ricotta	
FAMILY PACK (3-4 people)	100
roasted garlic & rosemary focaccia calamari fritti (G) & patate fritte choose 2 pasta/risotto (+\$4 per seafood dish) choose 1 pizza	

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

IL SECONDO	
SPATCHCOCK (G-on request)	33
crisp lemon chilli spatchcock w/ tuscan style grilled vegetables	
STINCO D'AGNELLO (G)	33
braised lamb shanks in a rich tomato & red wine sauce w/ potato mash	
POLLO ALLA PARMIGIANA	30
crumbed chicken, house made sugo, fior di latte, w/ hand cut chips & aioli	
FILETTO DI MANZO (G)	40
grain fed beef fillet (cooked to your liking) w/ spinach puree, portabello mushrooms, baby carrots & chianti jus	
PESCE DEL GIORNO (G)	34
fresh fish of the day - changes weekly please call 6239 7424	
CONTORNI	
PATATINE FRITTE (V)(G)	10
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	
VERDI (V)(G)	11
steamed broccolini w/ local olive oil	
PIZZE all pizzas/one size	23
MARGHERITA (V)	
buffalo mozzarella, fresh basil & EVOO	
BELLUCI'S SPECIAL	
fior di latte, smoked chicken, pancetta, red onion, avocado, caesar dressing	
ZUCCA (V)	
fior di latte, caramelised pumpkin, gorgonzola dolce, spinach	
DIAVOLA	
fior di latte, sopressa salami, capsicum, chilli & olives	
GAMBERI	
fior di latte, prawns, roasted garlic, chilli, roasted peppers	
TROPICALE	
fior di latte, smoked ham, pineapple	
CALABRESE	
fior di latte, calabrese sausage, roasted capsicum, mushrooms, olives, fresh herbs	
FUNGHI (V)	
fior di latte, portabello mushrooms, thyme, truffle oil	
PROSCIUTTO	
fior di latte, san daniele prosciutto, rocket, parmesan	
DOLCI	
TIRAMISU	13
traditional tuscan trifle of zabaglione, mascarpone, coffee & liqueur	
GELATI/SORBET	14
trio of house made gelati & sorbets	
CRÈME BRULEE	9
baked vanilla brulee	
CANNOLI DI RICOTTA	12
whipped ricotta, bittersweet chocolate & orange zest	

	Btl
Sparkling	
Ca di Alte Prosecco, Veneto Italy	30
Monmousseau Cuvee JM, Loire Valley France	45
Champagne	
Louis Roederer Vintage 2013, Areims France	130
White Wine	
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
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
ROSE	
Clandestine Vineyards, Geographe WA	35
Saint Max, Cotes De Provence, France	45
Italian Birra	
Peroni Leggera	6/24
Birra Moretti	6/28
Menabrea	6/28
Peroni Gran Reserva (500ml)	11
Bottled Beer	
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
Cider & Ginger Beer	
The Apple Thief Pink Lady Apple Cider	7/28
Brookvale Union Ginger Beer	7/30

	Btl
Red Wine	
Casa Rosso, Sangiovese, Shiraz, Barbera	15
Terra Viva Sangiovese, Italy	25
Tenuta Ulisse Montepulciano, Abruzzo Italy	35
Nunzi Chianti Classico Annata, Tuscany Italy	40
Marion Borgo Valpolicella, Veneto Italy	50
Massolino Nebbiolo, Serralunga Italy	50
Albino Rocca Barbaresco 2017, Barbaresco Italy	100
Ettore Germano Barolo 2012, Serralunga Italy	120
Calo Rioja Tempranillo, Castilla Spain	35
Tomfoolery Pinot Noir, Adelaide Hills SA	45
Lark Hill Shiraz Viognier, Canberra District	50
Voyager Estate Cab Merlot, Margaret River WA	35
Long Rail Gully Cab Sav, Murrumbateman NSW	30
Tomfoolery 'Dust Up' Cab Sav, Barossa Valley SA	70
Ministry of Clouds Shiraz, McLaren Vale SA	45
Nick O'Leary Shiraz, Canberra District ACT	40
Sons of Eden Romulus Shiraz, Barossa Valley SA	90
Torbreck Juveniles GSM, Barossa Valley SA	35
John Duval 'Plexus' GSM, Barossa Valley SA	45

Soft Drinks

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

Cocktails

12

Caramel Espresso Martini

Underground caramel vodka, Mr. black, espresso

Spiced Negroni

Big river cinn gin, Campari, chazalettes & co vermouht

Passion in the Clouds

Citrus vodka, peach liqueur, cloudy apple juice, passionfruit, fresh lime

Margerita

Patron silver tequila, Cointreau, fresh lime

Traditional Negroni

Tanqueray gin, Campari, chazalettes & co vermouht

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

Bellucci's
ITALIAN