

## IL FORNO

**CIABATTA** **9**  
freshly baked w/ aged balsamic & unfiltered olive oil

**BRUSCHETTE (V)** **1 4**  
marinated roast peppers, ‘yarra valley’ persian feta & fresh herbs

## ANTIPASTI

(small plates designed to share)

**OSTRICHE** **1 9**  
freshly shucked south coast oysters served natural w/ a mignonette <sup>1</sup>/<sub>2</sub> doz **2 9** dozen

**CARPACCIO DI MANZO (G)** **2 0**  
thinly sliced grain fed beef fillet w/ reggiano, lemon, crisp capers, truffle oil & crostini

**POLENTA FRITTA (V)(G)** **1 5**  
crisp polenta chips w/ gorgonzola dolce fondue

**CALAMARI FRITTI (G)** **2 0**  
salt & pepper squid w/ lemon, chilli & aioli

**ARANCINI (V)** **1 9**  
wild mushroom & taleggio arancini w/ herb horseradish aioli & truffle oil

**ZUCCHINE CON QUATTRO FORMAGGI (V)** **2 0**  
crisp zucchini flowers filled w/ four cheese mousse, smoked tomato relish & salsa verde

**GAMBERETTI PICCANTE** **2 2**  
nth queensland king prawns w/ cherry tomatoes, spicy tomato sugo, garlic, fresh herbs & grilled ciabatta

**PANCIA DI MAIALE (G)** **1 8**  
crisp skin pork belly w/ eschallot & balsamic puree & spicy apple & walnut salsa

**ANTIPASTI MISTI (MIN 2P)** **1 5** PP  
a selection of our most popular hot & cold antipasti w/ baked ciabatta

## INSALATE

**INSALATA DI SALMONE (G)** **2 4**  
beetroot cured salmon w/ watercress, chard, shaved baby fennel, pickled golden beetroots & baby carrots

**INSALATA DI POLLO (G)** **2 3**  
poached chicken, baby cos, ‘san daniele’ prosciutto, grilled marinated peppers, asparagus & caraway aioli

**OLIVE MISTE (V)** **1 0**  
mixed marinated olives w/ freshly baked ciabatta

**FOCACCIA** **1 0**  
freshly baked focaccia w/ roasted garlic & rosemary (v)

freshly baked focaccia w/ olive tapenade & persian feta (v) **1 0**

## RISOTTI

**RISOTTO AI GAMBERI (G)** **3 2**  
prawn & scallop risotto w/ parsley, lime & chilli

**RISOTTO CON ZUCCA (V)(G)** **2 8**  
caramelised pumpkin risotto w/ gorgonzola dolce, baby spinach & toasted walnuts

**RISOTTO AL POLLO (G)** **2 8**  
chicken risotto w/ saffron, pancetta, mushrooms & fresh chives

## PASTE

**PENNE BELLUCI’S** **2 9**  
w/ pancetta, onion, chilli, napolitana sauce & a touch of cream

**SPAGHETTI ALLA MARINARA** **3 2**  
w/ prawns, scallops, squid, mussels, vongole, chilli & tomato sugo

**LINGUINE CON GAMBERI E VONGOLE** **3 2**  
w/ diamond shell clams, prawns, garlic, chilli & local olive oil

**FETTUCCINE ALLA CARBONARA** **2 8**  
w/ mushrooms, pialligo bacon, fresh egg & parmesan

**TORTELLINI CON POLLO** **3 0**  
chicken & ricotta filled parcels w/ mushrooms, pancetta, capsicum, onion & cream

**GNOCCHI** **3 2**  
handmade ricotta gnocchi w/slow braised beef cheek ragu, baby beetroots & horseradish cream

**CANNELLONI RICOTTA E SPINACI (V)** **2 8**  
spinach & ricotta filled pasta tubes w/ tomato sugo, mozzarella fior di latte & aged grana padano

**PAPPARDELLE ALL’ ANATRA** **3 2**  
house made saffron pappardelle w/ slow braised duck, mushroom ragu, spinach & truffle oil

## SECONDI

**COTOLETTA ALLA MILANESE** **3 6**  
parmesan crumbed veal cutlet w/ tomato salad, hand cut chips & fresh lemon

**VITELLO E LIMONE (G)** **3 5**  
rolled milk fed veal backstrap w/ herbed skordalia, broccolini & lemon sauce

**INVOLTINI DI POLLO** **3 2**  
fontina filled chicken breast w/ pancetta, baby carrots , soft polenta & pan jus

**GUANCIALE DI MANZO (G)** **3 6**  
twice cooked beef cheeks w/ celeriac puree, pickled cucumber, celeriac remoulade & watercress

**SPALLA D’AGNELLO (G)** **3 6**  
slow cooked ‘q’ farm lamb shoulder w/ caramelised pumpkin, dates & rosemary

**SALTIMBOCCA DI MAIALE (G)** **3 4**  
pork tenderloin wrapped in sage & prosciutto w/ cauliflower puree, balsamic onions & asparagus

**PESCE DEL GIORNO**  
market fresh fish of the day - see blackboard

## CONTORNI

**PATATINE FRITTE (V)(G)** **1 0**  
hand cut chips w/ rosemary & aioli

**INSALATA DI RUCOLA (V)(G)** **1 2**  
rocket, parmesan, pear & aged balsamic

**VERDI (V)(G)** **1 2**  
steamed broccolini & asparagus w/ local olive oil

**GIARDINO INSALATA** **1 0**  
mixed leaves, tomato, cucumber, red onion & aged balsamic dressing

**INSALATA CAPRESE (V)(G)** **1 5**  
heirloom tomatoes, buffalo mozzarella, basil, aged balsamic & local olive oil

(V) vegetarian, (G) gluten free

corkage 5pp, cakeage 3pp, credit card surcharge 1%, sunday & public holiday surcharge 10%

## PIZZE

**MARGHERITA (V)** **2 4**  
buffalo mozzarella, fresh basil & EVOO

**BELLUCI’S SPECIAL** **2 4**  
fior di latte, smoked chicken, pancetta, red onion, avocado & caesar dressing

**RUSTICA** **2 4**  
fior di latte, italian sausage, roast peppers, silverbeet & chilli

**DIAVOLA** **2 4**  
fior di latte, hot salami, roast peppers, olives & chilli

**PROSCIUTTO** **2 4**  
fior di latte, ‘san danielle’ prosciutto, rocket, cherry tomatoes & shaved parmesan

**QUATTRO FORMAGGIO (V)** **2 4**  
fior di latte, gorgonzola, taleggio & aged parmesan

**CAPRICCIOSA** **2 4**  
fior di latte, ham, artichoke, olives & mushrooms

**VERDURE (V)** **2 4**  
fior di latte, eggplant, zucchini, roast peppers, olives, semi dried tomatoes & basil pesto

**GAMBERI** **2 4**  
fior di latte, marinated prawns, chorizo, baby spinach & fresh chilli

## DOLCI

**TIRAMISU** **1 5**  
traditional tuscan trifle of zabaglione, mascarpone, coffee & liqueur

**CIOCOLATO BUDINO (G)** **1 5**  
soft centred dark chocolate pudding w/ salted caramel swirl gelato

**SEMIFREDDO (G)** **1 5**  
layered raspberry, vanilla & pistachio semifreddo w/ fresh berries & nuts

**CRÈME BRULEE (G)** **1 5**  
baked vanilla bean brulee w/ house made pistachio biscotti

**GELATI/SORBETTI (G)** **1 5**  
trio of house made gelati & sorbets - ask waiter for flavours

**BOMBOLINI** **1 5**  
lemon ricotta donuts w/ italian custard & cointreau choc ganache

**FORMAGGIO PLATE FOR 1** **1 7**  
your choice of two cheeses served w/ quince paste, granny smith apple, muscatels & lavosh

**FORMAGGIO PLATE FOR 2** **2 4**  
three cheeses served w/ quince paste, granny smith apple, muscatels & lavosh

## IL FORNO

### CIABATTA

freshly baked w/ aged balsamic & unfiltered olive oil

9

### BRUSCHETTE (V)

cherry tomatoes w/ avocado, aged balsamic & basil

1 3

## ANTIPASTI

(small plates designed to share)

### OSTRICHE

freshly shucked south coast oysters served natural w/ a mignonette

<sup>1</sup>/<sub>2</sub> doz 1 9

dozen 2 9

### CARPACCIO DI MANZO (G)

thinly sliced grain fed beef fillet w/ reggiano, lemon, crisp capers, truffle oil & crostini

2 0

### POLENTA FRITTA (V)(G)

crisp polenta chips w/ gorgonzola dolce fondue

1 5

### CALAMARI FRITTI (G)

salt & pepper squid w/ lemon, chilli & aioli

2 0

### ARANCINI (V)

wild mushroom & taleggio arancini w/ herb horseradish aioli & truffle oil

1 9

### ZUCCHINE CON QUATTRO FORMAGGI (V)

crisp zucchini flowers filled w/ four cheese mousse, smoked tomato relish & salsa verde

2 0

### GAMBERETTI PICCANTE

nth queensland king prawns w/ cherry tomatoes, spicy tomato sugo, garlic, fresh herbs & grilled ciabatta

2 2

### PANCIA DI MAIALE (G)

crisp skin pork belly w/ eschallot & balsamic puree & spicy apple & walnut salsa

1 8

### ANTIPASTI MISTI (MIN 2P)

a selection of our most popular hot & cold antipasti w/ baked ciabatta

PP 1 5

## INSALATE

### INSALATA DI SALMONE (G)

beetroot cured salmon w/ watercress, chard, shaved baby fennel, pickled golden beetroots & baby carrots

2 4

### INSALATA DI POLLO (G)

poached chicken, baby cos, 'san danielle' prosciutto, grilled marinated peppers, asparagus & caraway aioli

2 3

## RISOTTI

### RISOTTO AI GAMBERI (G)

prawn & scallop risotto w/ parsley, lime & chilli

3 2

### RISOTTO CON ZUCCA (V)(G)

caramelised pumpkin risotto w/ gorgonzola dolce, baby spinach & toasted walnuts

2 8

### RISOTTO AL POLLO (G)

chicken risotto w/ saffron, pancetta, mushrooms & fresh chives

2 8

### FOCACCIA E PIZZETTA

freshly baked focaccia w/ roasted garlic & rosemary (v)

1 0

freshly baked focaccia w/ olive tapenade & persian feta (v)

1 0

freshly baked pizzetta w/ coppa, wild rocket, fresh tomato, parmesan & mozzarella fior di latte

1 3

## PASTE

### PENNE BELLUCI'S

w/ pancetta, onion, chilli, napolitana sauce & a touch of cream

2 9

### SPAGHETTI ALLA MARINARA

w/ prawns, scallops, squid, mussels, vongole, chilli & tomato sugo

3 2

### LINGUINE CON GAMBERI E VONGOLE

w/ diamond shell clams, prawns, garlic, chilli & local olive oil

3 2

### FETTUCCINE ALLA CARBONARA

w/ mushrooms, piialligo bacon, fresh egg & parmesan

2 8

### TORTELLINI CON POLLO

chicken & ricotta filled parcels w/ mushrooms, pancetta, capsicum, onion & cream

3 0

### GNOCCHI

handmade ricotta gnocchi w/slow braised beef cheek ragu, baby beetroots & horseradish cream

3 2

### CANNELLONI RICOTTA E SPINACI (V)

spinach & ricotta filled pasta tubes w/ tomato sugo, mozzarella fior di latte & aged grana padano

2 8

### PAPPARDELLE ALL' ANATRA

house made saffron pappardelle w/ slow braised duck, mushroom ragu, spinach & truffle oil

3 2

## SECONDI

### COTOLETTA ALLA MILANESE

parmesan crumbed veal cutlet w/ tomato salad, hand cut chips & fresh lemon

3 6

### VITELLO E LIMONE (G)

rolled milk fed veal backstrap w/ herbed skordalia, broccolini & lemon sauce

3 5

### INVOLTINI DI POLLO

fontina filled chicken breast w/ pancetta, baby carrots, soft polenta & pan jus

3 2

### GUANCIALE DI MANZO (G)

twice cooked beef cheeks w/ celeriac puree, pickled cucumber, celeriac remoulade & watercress

3 6

### SPALLA D'AGNELLO (G)

slow cooked 'q' farm lamb shoulder w/ caramelised pumpkin, dates & rosemary

3 6

### SALTIMBOCCA DI MAIALE (G)

pork tenderloin wrapped in sage & prosciutto w/ cauliflower puree, balsamic onions & asparagus

3 4

### PESCE DEL GIORNO

market fresh fish of the day - see blackboard

## CONTORNI

### PATATINE FRITTE (V)(G)

hand cut chips w/ rosemary & aioli

1 0

### INSALATA DI RUCOLA (V)(G)

rocket, parmesan, pear & aged balsamic

1 2

### VERDI (V)(G)

steamed broccolini & asparagus w/ local olive oil

1 2

### GIARDINO INSALATA

mixed leaves, tomato, cucumber, red onion & aged balsamic dressing

1 0

### INSALATA CAPRESE (V)(G)

heirloom tomatoes, buffalo mozzarella, basil, aged balsamic & local olive oil

1 5

## PIZZE

### MARGHERITA (V)

buffalo mozzarella, fresh basil & EVOO

2 4

### BELLUCI'S SPECIAL

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

2 4

### RUSTICA

fior di latte, italian sausage, roast peppers, silverbeet & chilli

2 4

### DIAVOLA

fior di latte, hot salami, roast peppers, olives & chilli

2 4

### PROSCIUTTO

fior di latte, 'san danielle' prosciutto, rocket, cherry tomatoes & shaved parmesan

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### QUATTRO FORMAGGIO (V)

fior di latte, gorgonzola, taleggio & aged parmesan

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### VERDURE (V)

fior di latte, eggplant, zucchini, roast peppers, olives, semi dried tomatoes & basil pesto

2 4

### GAMBERI

fior di latte, marinated prawns, chorizo, baby spinach & fresh chilli

2 4

## DOLCI

### TIRAMISU

traditional tuscan trifle of zabaglione, mascarpone, coffee & liqueur

1 5

### CIOCCOLATO BUDINO (G)

soft centred dark chocolate pudding w/ salted caramel swirl gelato

1 5

### SEMIFREDDO (G)

layered raspberry, vanilla & pistachio semifreddo w/ fresh berries & nuts

1 5

### CRÈME BRULEE (G)

baked vanilla bean brulee w/ house made pistachio biscotti

1 5

### GELATI/SORBETTI (G)

trio of house made gelati & sorbets - ask waiter for flavours

1 5

### BOMBOLINI

lemon ricotta donuts w/ italian custard & cointreau choc ganache

1 5

### FORMAGGIO PLATE FOR 1

your choice of two cheeses served w/ quince paste, granny smith apple, muscatels & lavosh

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### FORMAGGIO PLATE FOR 2

three cheeses served w/ quince paste, granny smith apple, muscatels & lavosh

2 4

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corkage 5pp, cakeage 3pp

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