IL FORNO

Focaccia (V) Freshly baked focaccia w/ crushed garlic & rosemary Or Olive, feta & fresh chilli	\$9
Ciabatta (V) Freshly baked w/ cold pressed olive oil & aged balsamic	\$8
ANTIPASTI	
Marinated Olives (V) Served warm w/ fresh baked ciabatta	\$10
Calamari (G) Lime aioli, wild rocket & onion salad	\$17
Pork Belly (G) Crispy skinned pork belly, apple slaw & vincotto	\$16
Bruschetta (V) Grilled sourdough, diced roma tomatoes, feta, spanish onions, basil, EVO & balsamic reduction	\$15
Arancini (V) Mushroom arancini, cauliflower puree & shaved parmesan	\$13
Dips (V) Trio of homemade dips & grilled pita bread	\$13
Antipasti Plate (MIN 2P) A selection of our popular hot & cold antipasti's w/ baked ciabatta	\$14pp
Oysters (G) Served natural, w/ Kilpatrick or tamarind dressing	\$3 each
INSALATA	
Caesar di Pollo Traditional caesar w/ grilled chicken, crisp bacon, thin croutons, avocado & poached egg	\$22
Roquette Salad (V) (G) Spanish onion, walnuts, persian feta, baby beet, vincotto dressing	\$13
Bbq'd Corn & Halloumi Salad (V) (G) Spinach, rocket, avocado, cherry tomatoes, sun flower seeds & a honey vinaigrette	\$18

PASTA

Penne Bellucis Penne w/ garlic, fresh chilli, onion, pancetta, bacon & creamy napoli sauce	\$24
Spaghetti alla Marinara A selection of fresh seafood including prawns, baby squid, mussels, vongole & scallops, garlic, chilli & saffron sauce	\$29
Fettuccini al Pollo Capsicum, chicken breast, bacon, onion, basil & mushroom	\$25
Penne del Cacciatore Tube shaped pasta w/ chicken, pancetta, mushrooms, fresh capsicum, semi dried tomatoes & pine nuts coated in pesto	\$25
Spaghetti Bolognaise Pork & veal ragu tossed through al dente pasta w/ grated reggiano	\$24
Gnocchi alla Conatadina (V) Pan seared gnocchi, broccoli, asparagus, herbs, spinach, Persian feta, pea pesto & walnut pan grattato	\$27
Cannelloni (V) Pasta tubes filled w/ baby spinach, ricotta, parsley, roasted garlic, stuffed Burnt almond butter, sugo & wilted spinach	\$24
Linguini con Pollo e Zucca Chicken breast, garlic, onion, pumpkin and spinach w/ a splash of cream and parmesan	\$25
PIZZA	
Margherita (V) Sliced tomatoes, buffalo mozzarella & fresh basil	\$24
Tropicale Double smoked shaved ham & juicy pineapple pieces	\$24
Belluci's Special Our signature pizza topped w/ wood smoked chicken breast, bacon, spanish onion, avocado finished w/ caesar dressing	\$24
Supreme Italian sopressa, mushrooms, roasted peppers, spanish onion, pineapple pieces & ligurian olives	\$24
Carnevale Our meat lovers pizza is topped w/ pepperoni, double smoked ham, bacon & smokey bbq sauce	\$24
Funghi (V) White Base, mushrooms, shaved parmesan, rocket & smoked cheese	\$24

RISOTTO

Risotto Pollo (G) Chicken, caramelised mushroom, onion & snow peas	\$25
Risotto Zucca (V) (G) Pumpkin, gorgonzola, walnut & spinach	\$24
IL SECONDO	
Pollo alla Parmigiana Tender crumbed chicken breast topped w/ house made sugo & mozzarella cheese w/ hand cut chips	\$29
Spalla di Agnello (G) Slow roasted lamb shoulder w/ caramelised pumpkin & dates	\$36
Saltimbocca di Pollo (G) Chicken breast filled w/ camembert & pistachio wrapped in prosciutto on truffled polenta	\$32
Fillet di Manzo (G) Eye fillet wrapped in bacon on potato mash, red wine jus & parsley butter	\$38
Fish of the day Ask our staff	
SIDES	
Hand Cut Chips (V) (G) Thick cut chips w/ Maldon sea salt & fresh rosemary	\$10
Beer Battered Chips (V) Served w/ garlic aioli	\$10
Verdi (V) (G) Steamed greens	\$9
(V) Vegetarian (G) Gluten free (upon request)	
Please advise our staff of any dietary requirements	

No split bills

Corkage \$5pp, cakeage \$2pp, credit card surcharge 1%, Sunday & public holiday surcharge 10% HWC15
ITALIAN