



TAKEAWAY  
PH: 6282 1700

### IL FORNO

**Focaccia (V)** \$8  
Freshly baked focaccia  
w/ crushed garlic & rosemary Or Olive, feta & fresh chilli

**Ciabatta (V)** \$7  
Freshly baked w/ cold pressed olive oil & aged balsamic

### ANTIPASTI

**Marinated Olives (V)** \$9  
Served warm w/ fresh baked ciabatta

**Calamari (G)** \$17  
Lime aioli, wild rocket & onion salad

**Pork Belly (G)** \$15  
Crispy skinned pork belly, apple slaw & vincotto

**Bruschetta (V)** \$14  
Grilled sourdough, diced roma tomatoes, feta, spanish onions,  
basil, EVO & balsamic reduction

**Arancini (V)** \$13  
Mushroom arancini, cauliflower puree & shaved parmesan

**Dips (V)** \$12  
Trio of homemade dips & grilled pita bread

**Antipasti Plate (MIN 2P)** \$14pp  
A selection of our popular hot & cold antipasti's w/ baked  
ciabatta

**Oysters (G)** \$3 each  
Served natural, w/ Kilpatrick or tamarind dressing

### INSALATA

**Caesar di Pollo** \$21  
Traditional caesar w/ grilled chicken, crisp bacon, thin croutons,  
avocado & poached egg

**Roquette Salad (V) (G)** \$12  
Spanish onion, walnuts, persian feta, baby beet, vincotto  
dressing

**Bbq'd Corn & Halloumi Salad (V) (G)** \$17  
Spinach, rocket, avocado, cherry tomatoes, sun flower seeds &  
a honey vinaigrette

### PASTA

**Penne Bellucis** \$23  
Penne w/ garlic, fresh chilli, onion, pancetta, bacon & creamy  
napoli sauce

**Spaghetti alla Marinara** \$29  
A selection of fresh seafood including prawns, baby squid,  
mussels, vongole & scallops, garlic, chilli & saffron sauce

**Fettuccini al Pollo** \$24  
Capsicum, chicken breast, bacon, onion, basil & mushroom

**Penne del Cacciatore** \$24  
Tube shaped pasta w/ chicken, pancetta, mushrooms, fresh  
capsicum, semi dried tomatoes & pine nuts coated in pesto

**Spaghetti Bolognese** \$23  
Pork & veal ragu tossed through al dente pasta w/ grated  
reggiano

**Gnocchi alla Conatadina (V)** \$27  
Pan seared gnocchi, broccoli, asparagus, herbs, spinach, Persian  
feta, pea pesto & walnut pan grattato

**Cannelloni (V)** \$23  
Pasta tubes filled w/ baby spinach, ricotta, parsley, roasted  
garlic, stuffed Burnt almond butter, sugo & wilted spinach

**Linguini con Pollo e Zucca** \$25  
Chicken breast, garlic, onion, pumpkin and spinach  
w/ a splash of cream and parmesan

### PIZZA MED \$20 LRG \$24

**Margherita (V)**  
Sliced tomatoes, buffalo mozzarella & fresh basil

**Tropicale**  
Double smoked shaved ham & juicy pineapple pieces

**Belluci's Special**  
Our signature pizza topped w/ wood smoked chicken breast,  
bacon, spanish onion, avocado finished w/ caesar dressing

**Supreme**  
Italian sopressa, mushrooms, roasted peppers, spanish onion,  
pineapple pieces & ligurian olives

**Carnevale**  
Our meat lovers pizza is topped w/ pepperoni, double smoked  
ham, bacon & smokey bbq sauce

**Funghi (V)**  
White Base, mushrooms, shaved parmesan, rocket & smoked  
cheese

### RISOTTO

**Risotto Pollo (G)** \$24  
Chicken, caramelised mushroom, onion & snow peas

**Risotto Zucca (V) (G)** \$23  
Pumpkin, gorgonzola, walnut & spinach

### IL SECONDO

**Pollo alla Parmigiana** \$28  
Tender crumbed chicken breast topped w/ house made sugo  
& mozzarella cheese w/ hand cut chips

**Spalla di Agnello (G)** \$35  
Slow roasted lamb shoulder w/ caramelised pumpkin  
& dates

**Saltimbocca di Pollo (G)** \$31  
Chicken breast filled w/ camembert & pistachio wrapped in  
prosciutto on truffled polenta

**Fillet di Manzo (G)** \$37  
Eye fillet wrapped in bacon on potato mash, red wine jus &  
parsley butter

**Fish of the day**  
Ask our staff

### SIDES

**Hand Cut Chips (V) (G)** \$9  
Thick cut chips w/ Maldon sea salt & fresh rosemary

**Beer Battered Chips (V)** \$9  
Served w/ garlic aioli

**Verdi (V) (G)** \$8  
Steamed greens

### DOLCE

**Gelati (G) (V)** \$13  
Three generous scoops of our homemade gelati

**Tiramisu** \$13  
Traditional tuscan trifle of zabaglione, mascarpone, coffee,  
liquor & chocolate shards

**Bombe Alaska** \$13  
Morello cherry & chocolate gelati, macerated cherries &  
chocolate sponge encased in meringue

**Chocolate mousse cake** \$13  
Candied pistachios, strawberries & chantilly custard cream

(V) Vegetarian  
(G) Gluten free (upon request)